

FOOD



DELI BAR

SELECTION OF LOCAL + INTERNATIONAL CURED MEATS

ALL CURED MEATS TO BE SERVED WITH ONION JAM AND CIABATTA

SAN DANIELE PROSCIUTTO DI PARMA 10
SAN DORLIGO DELLA VALLE, ITALY
aged 20 months italian style prosciutto

SALAME FINOCCHIONA 8
BILLINUDGEL, AUSTRALIA
free range fennel and garlic infused salami

WAGYU BRESAOLA 25
VICTORIA, AUSTRALIA
australia's finest david blackmore wagyu bresaola

SELECTION OF LOCAL + INTERNATIONAL CHEESE

ALL CHEESES TO BE SERVED WITH QUINCE AND LAVOSH

GORGONZOLA DOLCE 9
VENICE, ITALY
creamy italian style blue cheese

CREMEUX DOUBLE CREAM BRIE 8
LOBETHAL, AUSTRALIA
cow's milk double cream brie

BARBER'S VINTAGE CHEDDAR 9
LANCASHIRE, UK
matured 24 month aged cheddar

DELI BOARDS

CHARCUTERIE 25
chefs selection of cured meats,
onion jam, ciabatta

CHEESE 25
chefs selection of cheeses, quince, lavosh

OYSTER BAR

SYDNEY ROCK OYSTER 4
+ pickled shallot & ginger 4.5

PACIFIC OYSTER 4
+ pickled shallot & ginger 4.5

SNACKS

MIXED MOUNT ZERO OLIVES GF V 8

GRILLED CORN GF V 7
served with smoked paprika butter

PARMESAN AND PARSLEY CROQUETTES V 12
served with a spiced tomato jam

CRISPY PRAWN MILK BUN 10
lightly toasted milk bun with battered prawn, chilli
mayonnaise and cos lettuce

DUCK SCHNITZEL SANDWICH 13
duck leg pressed and crumbed served with
caramelised onion jam and a pickle between
white bread

FRENCH FRIES GF 9
crispy potato fries seasoned with sea salt, dried
shallot and an anchovy and mixed citrus aioli

SWEETIES

BYRON BAY COOKIES AND CREAM ICE CREAM 12
the famous byron bay cookies crushed through
housemade vanilla ice cream with marshmallow
and chocolate sauce

VANILLA CREME BRULEE GF 12
vanilla infused creme brulee served with a
mixed summer berry sorbet

ALL DAY

SHARE PLATES {12-3PM} {5-10PM}

CEVICHE GF 21
thinly sliced local fish ceviche served with green apple
and jalapeno salsa verde

GRILLED SCALLOPS GF 24
pan seared scallops with textures of cauliflower, citrus
and paprika sauce

PETITE TENDER GF 21
grilled beef petite tender with confit eggplant, fresh radish
and a black rice crumb

FIOR DI LATTE {ALL DAY} 18
byron bay mozzarella's own cows milk italian style cheese,
served with vine ripened tomato, mizuna leaves, balsamic
and ciabatta

JAPANESE PUMPKIN GF V 16
caramelised japanese style pumpkin with toasted sunflower seed,
ricotta and pomegranate dressing

BBQ SQUID GF 21
bbq'd squid served with puffed buckwheat, caper and
sage dressing

ROASTED PORK JOWL GF 19
roasted free range pork jowl served with spiced pear,
jerusalem artichoke crisps and pickled celery

COAL SMOKED BEETROOT GF V 18
beetroot steak smoked over hot coals, served with a light
almond cream and raisin vinaigrette dressed bitter leaves

MAINS

CRISP BATTERED FISH AND CHIPS {ALL DAY} 29
crispy beer battered mullock served with a pea puree,
malt vinegar dressed fries, lemon and tartare sauce

TASMANIAN SALMON GF 32
pan roasted tasmanian salmon served with freshly sliced zucchini
and lemon butter sauce

DRY AGED SIRLOIN GF 36
cape byron 150 day black angus served with garlic, chive
and potato puree, green peppercorn jus

SLOW ROASTED LAMB SHOULDER 45
slow roasted lamb shoulder served with a cashew infused yoghurt,
roast capsicum and pita breads

GF - GLUTEN FREE V - VEGETARIAN

Please see your waiter for vegan options. No split bills - thank you

LOFT SEAFOOD LUNCH {12-3PM} — \$35PP
ENJOY A 2 COURSE SET MENU + A GLASS OF HOUSE WINE OR BEER

@loftbyronbay