

# ALL DAY {12-10PM}

## DELI BAR

### LOCAL + INTERNATIONAL CHEESE

ALL SERVED WITH QUINCE AND LAVOSH

**GORGONZOLA DOLCE** 9  
*VENICE, ITALY*  
creamy italian blue cheese

**CREMEUX DOUBLE CREAM BRIE** 7  
*LOBETHAL, AUSTRALIA*  
cows milk double cream brie

**BARBER'S VINTAGE CHEDDAR** 8  
*LANCASHIRE, UK*  
matured 24 month aged cheddar

### LOCAL + INTERNATIONAL CURED MEATS

ALL SERVED WITH ONION JAM AND CIABATTA

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

**SAN DANIELE PROSCIUTTO DI PARMA** 9  
*SAN DORLIGO DELLA VALLE, ITALY*  
aged 20 months italian prosciutto

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

## DELI BOARDS

**CHARCUTERIE** 25  
chef's selection of cured meats -  
onion jam - ciabatta

**CHEESE** 25  
chef's selection of cheeses -  
quince - lavosh

**MIXED DELI BOARD** 45  
chef's selection of cured meats -  
cheeses - hommus - jams - pickles

## SNACKS

**MOUNT ZERO OLIVES** GF V VG 8  
marinated - warmed

**CRISP PRAWN MILK BUN** 10  
chilli mayonnaise - cos

**CHICKEN LIVER PATE** 12  
pickles - sweet onion - croutons

**DUCK SCHNITZEL SANDWICH** 13  
caramelized onion - pickle - aioli -  
white bread

**FRENCH FRIES** GF VG 9  
sea salt - dried shallot - anchovy and  
mixed citrus aioli

**CAPRESE SALAD** GF V 13  
ox heart tomato - byron bay mozzarella

## OYSTER BAR

**SYDNEY ROCK OYSTER** 4.5  
pickled shallot - ginger

**DOZEN** 40

**COFFIN BAY PACIFIC OYSTER** 4.5  
pickled shallot - ginger

**DOZEN** 40

GF - GLUTEN FREE   V - VEGETARIAN  
VG - VEGAN OPTION

# LUNCH & DINNER {12-3PM} {5-10PM}

## SMALLS

**CEVICHE** GF 21  
buttermilk - spiced citrus -  
heirloom tomato - shallot

**GRILLED SCALLOPS** GF 24  
jerusalem artichoke - pancetta

**COAL SMOKED OCTOPUS** GF 22  
sweet and sour caponata -  
paprika - aioli

**BBQ SQUID** GF 21  
puffed buckwheat - caper dressing

**SALMON RILLETTE** GF 19  
pickled shallot - potato crisps -  
fermented cabbage

**BAKED MUSHROOM TART** V 19  
crème fraiche - watercress

**JAPANESE PUMPKIN SALAD** GF V VG 17  
soy beans - sunflower seeds -  
cucumber - fetta

**BEETROOT SALAD** GF V VG 18  
orange - goats curd - dill - puffed rice

## MAINS

**PUMPKIN RISOTTO** V VG 24  
roast pumpkin - taleggio - pepita

**CRISP BATTERED MARKET FISH** *{ALL DAY}* 29  
pea puree - malt vinegar fries - tartare

**TASMANIAN SALMON** 33  
crustacean sauce - fregola -  
broccolini

**RUMP CAP 250G** GF 34  
french fries - red wine jus

**BLACK ANGUS SIRLOIN 300G** GF 37  
garlic and potato puree -  
green peppercorn jus

## SHARED MAINS *{SERVES 2 OR MORE}*

**HALF ROAST CHICKEN** GF 38  
mushroom ragout - toasted spices - pumpkin

**PORK BELLY 400G** GF 45  
charred leek - celeriac - cognac prunes

**SLOW ROASTED LAMB SHOULDER 500G** 55  
red capsicum - cashews - pita breads

## SIDES

**CORN** GF V VG 9  
smoked paprika butter

**CAPRESE SALAD** GF V 13  
ox heart tomato - byron bay mozzarella

**BABY GEM COS** GF V VG 11  
buttermilk dressing

**FRENCH FRIES** GF VG 9  
sea salt - dried shallot - anchovy and mixed  
citrus aioli

**POTATO PUREE** GF V 11  
confit garlic - chive

## DESSERTS

**BYRON BAY COOKIES & CREAM ICE CREAM** 12  
chocolate sauce

**PISTACHIO CRÈME BRULEE** 12  
strawberry sorbet