

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

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 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

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 300G 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 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

GF - GLUTEN FREE V - VEGETARIAN
VG - VEGAN OPTION