

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 8
LOBETHAL, AUSTRALIA
cows milk double cream brie

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

LOCAL + INTERNATIONAL CURED MEATS

ALL SERVED WITH ONION JAM AND SOURDOUGH

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

SAN DANIELE PROSCIUTTO DI PARMA 11
SAN DORLIGO DELLA VALLE, ITALY
aged 20 months italian style prosciutto

SALAME FINOCCHIONA 9
BILLINUDGEL, AUSTRALIA
free range fennel & garlic infused salami

DELI BOARDS

CHARCUTERIE 27
chef's selection of cured meats - onion jam - sourdough

CHEESE 27
chef's selection of cheeses - quince - lavosh

SNACKS

MOUNT ZERO OLIVES GF V VG 8
marinated - warmed

SUNDAY SUSTAINABLE SOURDOUGH V VG 8
cultured butter

HOUSEMADE HOMMUS V VG 9
olive oil - sourdough

CRISP PRAWN MILK BUN 11
chilli mayonnaise - cos

CHICKEN LIVER PATE 13
pickles - sweet onion - croutons

DUCK SCHNITZEL SANDWICH 15
caramelized onion - pickle - aioli - white bread

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

OYSTER BAR

SYDNEY ROCK OYSTER 4.5
pickled shallot - ginger
DOZEN 40

COFFIN BAY PACIFIC OYSTER 4.5
pickled shallot - ginger
DOZEN 40

MIXED DELI BOARD 50
chef's selection of cured meats - cheeses - hommus - jams - pickles

CHEF'S SEASONAL BOARD 65
chef's gourmet selection of cured meats - cheeses - seasonal dips - pickles - nuts - fruit

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

SMALLS

CEVICHE GF 22
watermelon - tomato salsa - purple basil

GRILLED SCALLOPS GF 26
raisins - cauliflower - spiced carrot

COAL SMOKED OCTOPUS GF 23
fried chickpea - peperonata

BBQ SQUID GF 22
puffed buckwheat - caper dressing

LAMB LOIN GF 26
bbq beetroot puree - toasted almond milk

MISO EGGPLANT SALAD GF V VG {ALL DAY} 18
watermelon radish - soy bean - puffed rice

LOCAL BURRATA V 21
heirloom cherry tomatoes - basil - croutons

MAINS

SPRING PEA RISOTTO V VG 25
mint pesto - byron bay mozzarella - garlic croutons

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

GRILLED SNAPPER GF 33
sweet and sour caponata - vine ripened tomato

RUMP CAP 300G GF 34
french fries - red wine jus

BLACK ANGUS SIRLOIN 300G GF 38
garlic and potato puree - green peppercorn jus

SHARED MAINS {SERVES 2 OR MORE}

HALF ROAST CHICKEN GF 39
burnt butter popcorn - corn - thyme

TASMANIAN SALMON 400G GF 42
sliced zucchini - lemon butter sauce

PORK BELLY 400G GF 49
charred leek - celeriac - cognac prunes

HICKORY SMOKED BEEF RIBS 500G 65
garlic yoghurt - pickles - pita bread

COAL SMOKED BEETROOT V VG 37
garlic yoghurt - pickles - pita bread

SIDES

LAMB FAT PEAS GF VG 11
toasted barley - fennel pollen

GARDEN SALAD GF V VG 10
mixed lettuce - vine ripened tomato

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

ROAST PUMPKIN GF V VG 12
spiced pepitas - garlic yoghurt

POTATO PUREE GF V 11
confit garlic - chive

DESSERTS

KEY LIME PIE 12
white chocolate macadamias

BYRON BAY COOKIES & CREAM ICE CREAM 12
chocolate sauce

VANILLA CREME BRULEE 12
mixed berries