

SMALL

MOUNT ZERO OLIVES ** <u>GF</u> <u>V</u> <u>VG</u> marinated – warmed	8
SUNDAY SUSTAINABLE SOURDOUGH ** <u>V</u> <u>VG</u> cultured butter + HOUSEMADE HOMMUS	9 14
TEMPURA SOFT SHELL CRAB SLIDER ** pickled red cabbage – aioli	12
CRISP PRAWN MILK BUN ** chilli mayonnaise – cos lettuce	11
LOFT FRIES ** <u>GF</u> <u>VG</u> sea salt – dried shallot – anchovy and mixed citrus aioli	11
CHICKEN LIVER PATE ** pickles – sweet onion – croutons	15
SPICED PORK RIBS <u>GF</u> yoghurt – lime	20
KINGFISH CEVICHE <u>GF</u> buttermilk – rockmelon – salsa verde	24
SCALLOPS <u>GF</u> pea puree – crisp pancetta – pickled shallot	26
COAL SMOKED CAULIFLOWER <u>GF</u> <u>V</u> almond cream – port glazed raisins	21
BBQ SQUID <u>GF</u> caper dressing – puffed buckwheat	22
PORK JOWL <u>GF</u> apple – celery – ginger vinegar	21
COOPER'S SHOOT TOMATOES <u>V</u> byron bay mozzarella – mizuna leaves	19
POTATO PUREE <u>GF</u> <u>V</u> parmesan – crème fraiche	14
SPICED EGGPLANT <u>GF</u> <u>V</u> coconut milk – cucumber	16
ROAST SWEET POTATO <u>V</u> white clover honey – yoghurt – spiced dukkah	17
ORGANIC BUTTERHEAD LETTUCE ** <u>GF</u> <u>V</u> buttermilk – dill	12

OYSTERS

served natural with pickled shallot and ginger

SYDNEY ROCK **	4.5	COFFIN BAY PACIFIC **	4.5
<i>DOZEN</i>	45	<i>DOZEN</i>	45

BOARDS

CHARCUTERIE ** chef's selection of cured meats – onion jam – sourdough	27
CHEESE ** chef's selection of cheeses – quince – lavosh	27
MIXED DELI ** chef's selection of cured meats – cheeses – hommus – jams – pickles	50

DELI

CHEESE

all served with quince and lavosh

GORGONZOLA DOLCE ** <i>VENICE, ITALY</i> creamy italian blue cheese	9
ASHED BRIE ** <i>ADELAIDE HILLS, AUSTRALIA</i> cows milk lightly ashed brie	9
BARBER'S VINTAGE CHEDDAR ** <i>LANCASHIRE, UK</i> matured 24 month aged cheddar	9
VEGAN CASHEW BRIE ** <i>KAPUNDA, SOUTH AUSTRALIA</i> plant-based ashed cashew brie	12

CURED MEATS

all served with onion jam and sourdough

WAGYU BRESAOLA ** <i>VICTORIA, AUSTRALIA</i> australia's finest david blackmore wagyu bresaola	25
SAN DANIELE PROSCIUTTO DI PARMA ** <i>SAN DORLIGO DELLA VALLE, ITALY</i> aged 20 months italian style prosciutto	11
SALAME FINOCCHIONA ** <i>BILLINUDGEL, AUSTRALIA</i> free range fennel & garlic infused salami	9

** Available all day. Full menu available for lunch {12-3pm} & dinner {5-10pm}

LARGE

CRISP BATTERED MARKET FISH ** pea puree – malt vinegar fries – tartare	29
PAN ROASTED CHICKEN <u>GF</u> sweet potato – mushroom ragout – burnt lime	34
RISOTTO <u>GF</u> <u>V</u> pumpkin – taleggio – red pepper pesto	26
GOLD BAND SNAPPER <u>GF</u> caponata – roast tomato – lemon butter	37
DRY AGED SIRLOIN <u>GF</u> confit garlic – potato puree – green peppercorn	38
RUMP CAP 300G <u>GF</u> french fries – red wine jus	35
BANGALOW PORK BELLY WHOLE ROASTED 400G <u>GF</u> celeriac – charred leek – cognac prunes	49
ROAST LAMB SHOULDER 450G <u>GF</u> almond – peperonata – salsa verde	59

DESSERT

CREME BRULEE <u>GF</u> raspberry sorbet	12
CHOCOLATE TART orange ice cream	12
BYRON BAY COOKIES & CREAM ICE CREAM <u>GF</u> chocolate sauce	12

OUR MENU IS

*Designed
To Share*

2-FOR-1

*Bloody
Mary*

~ SAT & SUN ~
11AM - 12PM

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN OPTION

10% surcharge applies for Sundays, 15% for public holidays. *No split bills - thank you*

2-FOR-\$20

*Espresso
Martinis*

EVERY NIGHT
9PM - CLOSE