

TO SHARE

MARINATED OLIVES (V, GF, DF)	13
House marinated kalamata and sicilian olives, garlic, lemon, evoo	
HOT MAPLE BAKED CAMEMBERT (VG)	15
Charred and baked camembert, hot maple, thyme, walnut, craisin, lavosh	
OYSTERS	36
Half a dozen Coffin Bay oysters, served natural with lemon or choose shallot mignonette, nam jim or kilpatrick	
SAUSAGE ROLLS	15
Lamb, mint and rosemary sausage rolls with smokey tomato relish	
MINI DAGWOOD DOGS (DF)	12
Three cheerios, dipped and fried, tomato sauce	
SALT & PEPPER SQUID (GF, DF)	16
Salt bush, mountain pepper, lemon pepper tartare	

JAFFLES + SANDWICHES

BUG SANDOS (DF)	20
Two sandos with battered bug tail, crisp lettuce, old bay, lemon pepper tartare	
JAFFLES (VGO)	12
Choose from spag bol or Vegemite and four cheese	
150G STEAK SANDWICH	26
Sirloin steak fillet on sourdough, bacon jam, lettuce, tomato, onion, beetroot, aioli + chips	

SALADS

CAESAR	18
Cos, bacon, crouton, grana padano, 6.5 minute egg, caesar dressing	
BURRATA (VG, GF)	22
Byron Bay burrata, heirloom tomato, olive, basil, fig vincotto, evoo	
BABY BEET + RADICCHIO (V)	24
Baby beets, radicchio, red grapefruit, beans, hazelnut, roasted Spanish onion, red oak lettuce, tarragon + maple, rosemary dressing	

MAINS

CHICKEN SCHNITZEL	35
Classic schnitzel, chips, salad	
CHICKEN PARMIGIANA	38
Schnitzel topped with leg ham, sugo, mozzarella, grana padano, chips	
250G WAGYU (GF)	40
Wagyu sirloin 8-9MB, chips, salad and choice of sauce	
300G BLACK ANGUS (GF)	42
Black angus rump MB 2+, chips, salad and choice of sauce	
CAULIFLOWER ORECCHIETTE (VO)	30
Cauliflower, orecchiette, pine nuts, shallots, preserved lemon, sherry vinegar, fried capers, reggiano	
BEER BATTERED FLATHEAD (DF)	35
Fresh battered flathead fillets, chips, salad, lemon pepper tartare	
PAN SEARED MARKET FISH	MP
180g pan-seared fillet, sauteed yellow squash, confit baby fennel, tarragon, dill, roe, beurre blanc	
ADD EXTRA SAUCE	4
Diane, pepper, mushroom, red wine jus	

SIDES

SHOESTRING CHIPS (GF, DF)	12
Chicken salt & tomato sauce	
GEMS (GF, DF)	12
Old Bay seasoning & tomato sauce	

SWEET THINGS

FAIRY BREAD (VG)	10
Nostalgia in a dessert: Milk bun, whipped buttercream, 100s & 1000s	
MANGO MACADAMIA TIRAMISU (VG)	14
Fresh summer mango, roasted macadamia, cream and all the good things in a parfait glass	
JAFFACOTTA (V, GF)	14
Chocolate soil, chocolate sorbet	
ESPRESSO MARTINI	22
The perfect dessert	