



Sushi & Raw



SASHIMI PLATE MIXED

Kingfish, Salmon, Tuna

- 6 pcs30
- 12 pcs 54
- 21 pcs 85

NIGIRI & SUSHI PLATE POPULAR

Salmon, Tuna, Kingfish, Sushi

- 4 pcs 15
- 8 pcs 27
- 16 pcs 49

FRESH OYSTERS

Natural / Mignonette / Burnt Lime Soy

- Half Dozen 28
- Dozen 48
- Crumbed oyster with yuzu mayo... 7

ABURI SALMON PLATE

- 5 pcs28
- 10 pcs50

Light Plates

BREAD AND BUTTER.....10

Warm bread, house burnt sage butter

CHARRED COS.....14

Pine nuts, cranberries, honey mustard mayo

MISO BUTTER SCALLOPS (2 PCS) POPULAR.....18

Grilled scallops with miso butter (4 pcs - 30)

BURNT HONEY HUMMUS.....16

Sicilian olive, harissa, whipped feta, pita bread

CRISPY CALAMARI.....17

Golden fried, yuzu mayo, Rafiki Flavour Bomb

SASHIMI BOMB (4) POPULAR.....25

Premium tuna, salmon, kingfish in crispy pani puri, chilli coconut dressing. (Add extra +7)

SIGNATURE CEVICHE28

Snapper and kingfish with cucumber, finger lime, curry leaf, and sesame cracker

Signature Plates

CRISPY FISH SANDO POPULAR.....22

Crumbed Red Emperor, tamago nori tartar, cheese, buttery brioche

GRILLED KING PRAWNS (4 PCS).....30

Black pepper shrimp butter glaze, fresh lemon (Add prawn +7, GF option)

NEW 350G WAGU SCOTCH FILLET MB5-6.....49

Red wine jus & wasabi cream.

SEARED RED EMPEROR WITH CHAMPAGNE CREAM.....36

Crispy kipfler potatoes

SEAFOOD CHOWDER WINTER FAVOURITE.....32

Miso leek cream base, prawn, calamari, Red Emperor, crouton, crispy leek

NEW BEEF RAGU RIGATONI.....34

Slow-cooked beef ragu, rigatoni pasta, parmesan.

PRAWN MUSHROOM RISOTTO POPULAR.....35

Whiskey-glazed prawns, truffled mascarpone, Parmigiano Reggiano. (Veg option)

Sides & Salad

TRUFFLE FRIES.....10

Crisp fries with truffle-infused mayo, sansho salt

CHARRED BROCCOLINI.....14

Cucumber ribbons and house tzatziki

LEAFY HOUSE SALAD.....10

Fresh mixed greens, signature vinaigrette

“To ensure the freshest experience, meals will be brought to you as they are prepared”

Happy Hour

TUESDAY - SUNDAY
3:00PM - 5:30PM
\$7 SELECTED BEERS & WINE
\$15 COCKTAILS

15% Public Holiday surcharge

ESKA SIGNATURE COCKTAILS

All cocktails \$20

YUZU MARGARITA 🍹

Tequila, yuzu sake, kiwi, jalapeño, citrus, sansho salt

BLOOD-ORANGE MARGARITA

Bright lime, aperol and smooth tequila drift together in this vibrant riff on the margarita.

ESPRESSO MARTINI

Vodka, rich espresso, and coffee liqueur, shaken to a silky froth. A bold, smooth pick-me-up.

PASSIONFRUIT SPLICE

Vanilla vodka, passionfruit, citrus, finished with bubbles. Sweet, tangy, a little bit naughty.

FORBIDDEN MARTINI

Gin, dry vermouth, chartreuse, — herbaceous, crisp, mysteriously smooth

MEZCAL NEGRONI

A timeless trio: mezcal, Campari, and sweet vermouth. Bold, bitter, beautifully balanced.

ESKA COLADA

Rum, coconut cream, coconut water, coconut essence. Smooth, refreshing island indulgence.

APPLE SOUR

Vanilla vodka, coconut water, cloudy apple juice, citrus, and aquafaba. Soft, creamy, and refreshing.

MULLED TEMPRANILLO WINE 🔥 \$13

Tempranillo gently simmered with aromatic spices, citrus zest and a touch of honey. served warm

MOCKTAILS Signature mocktails \$16

SUNSET

Coconut water, grenadine, coconut essence, lemon, aquafaba. Vibrant, smooth, tropical refreshment.

WATERFALL

Passionfruit purée, bitters, coconut syrup, lemonade, lime. Bright, tangy, and playful.

BEER \$10

STONE & WOOD PACIFIC ALE

Byron Bay's iconic Pacific Ale.

BALTER CAPTAIN SENSIBLE

Light & easy, 3.5% Currumbin brew.

ASAHI

Classic crisp lager, straight from Japan.

15% Public Holiday surcharge



CHAMPAGNE & SPARKLING

Taittinger Brut Réserve — Champagne, France — 28 · 130
Iconic, elegant, lively.

Rockbare Sparkling Cuvée — South Australia — 11 · 45
Fresh, crisp Australian sparkling.

Bandini Prosecco — Treviso, Italy — 12 · 54
Light and vibrant from Veneto.

Jumping Juice Pet Nat Rosé — Riverland, SA — 13 · 58 [Organic]
Playful, lightly wild.

WHITE WINES

Rieslingfreak No.3 Riesling — Clare Valley, SA — 14 · 63
Crisp, citrus-driven, refreshing.

El Desperado Sauvignon Blanc — South Australia — 11 · 45
Zesty, vibrant, easy-going.

Craggy Range Sauvignon Blanc — Marlborough, NZ — 17 · 85
Punchy, tropical, energetic.

The Other Wine Co. Pinot Gris — Adelaide Hills — 15 · 68
Textural, lively, with a soft finish.

Ngeringa Chardonnay — Adelaide Hills — 16 · 67 [Organic]
Elegant, structured, biodynamic.

Gérard Tremblay Chablis — Chablis, France — 26 · 117 [Organic]
Pure, mineral, world-class expression.

ROSÉ

L'Orange, Express Winemakers — Great Southern, WA — 17 · 76 [Organic]
Textural, slightly wild.

Tabeica Rosado — Rioja, Spain — 15 · 75 [Organic]
Dry, savoury Spanish style.

AIX Dry Rosé — Provence, France — 17 · 77
Pale, crisp, elegant.

RED

Stonier Pinot Noir — Mornington Peninsula, VIC — 22 · 99
Elegant, vibrant red fruit.

El Desperado Tempranillo Blend — South Australia — 12 · 54
Juicy, easy-drinking.

Gentle Folk Sangiovese — Adelaide Hills, SA — 19 · 80 [Organic]
Textural, savoury, lively.

Henschke Five Shillings Shiraz Blend — Barossa Valley, SA — 16 · 65
Rich, bold Barossa blend.