

BEYOND BLAND

MODERN AUSTRALIAN DINING

BREADS

Fresh Focaccia 14.00

Warm house-baked focaccia with garlic & rosemary, served with EVOO and balsamic

Burrata 24.00

Fresh Byron Bay burrata with warm local sourdough and EVOO
Add Prosciutto or Salami 8.00

Olives 12.00

Warm green olives gently marinated in herbs and EVOO

Sourdough 10.00

Local sourdough for sharing with crushed tomato and garlic

TO SHARE

Caprese Salad 25.00

Byron Bay Buffalo mozzarella, heirloom tomatoes, basil, EVOO, balsamic

Crusted Eggplant 18.00

Golden crumbed eggplant, parmesan, fresh herbs, served with lemon and aioli

Arancini 22.00

Creamy mushroom arancini with truffle aioli

Garlic Prawn 26.00

Wild caught prawns (6) with EVOO, chilli, Garlic and sourdough

Smashed Potato 16.00

Warm crispy smashed potatoes with spicy tomato chutney and garlic aioli

Dusted Calamari 22.00

Crispy dusted calamari with chilli, salt, and pepper, served with lemon and aioli

Cheese Plate 26.00

Cheese plate for sharing — 3 cheeses (soft, blue, hard), crackers, muscatels, and pear

Add Prosciutto or Salami 8.00

Meatballs 22.50

Beef meatballs baked in tomato sugo served with warm sour dough

Mushrooms 16.00

Garlic mushrooms with butter, herbs, and sourdough

Chorizo 21.00

Chorizo with spicy tomato sugo

Chicken Bites 22.00

Golden fried chicken bites with herbs and a drizzle of Spicy honey

Pear & Roquette Salad 21.00

Roquette, pear, blue cheese, candied walnuts, dijon dressing

Add Prosciutto 8.00

LARGER PLATES

Risotto 34.00

Prawns, squid, garlic, chilli, tomato & cream

Sirloin 48.00

400g Sirloin (medium), Garlic herb butter
Crispy potatoes & Beans

Barrumundi 36.00

Crispy skin Barramundi, EVOO, Garlic, Lemon, Herb salad
Crispy capers & Green Beans.

Pesto Chicken 36.00

Chicken breast medallions, confit garlic, white wine and cream finished with basil pesto
Crispy potato & Beans

Eggplant Stack 32.00

Layers of eggplant, Napoli & Mozzarella baked & served with Crispy potatoes

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WINE			BEER & CIDER		SPIRITS & COCKTAILS		NON-ALCOHOLIC	
Sauvignon Blanc Oyster Bay	G 14.00	B 52.00	Balter - XPA	12.00	Espresso Martini Fresh espresso, vodka and coffee liqueur	18.00	Soft Drinks Coke, Coke - No sugar, Sprite, Fanta Orange, Ginger Beer, Soda water	6.50
Chardonnay 19 Crimes	G 12.00	B 39.00	Great Northern Original	10.00	Margarita Tequila, orange, citrus mix	18.00	Mocktail Special Ask Staff for current special	10.00
Rose X Provence Rose	G 16.00	B 60.00	XXXX Summer Lager	10.00	Negroni Gin, Campari and sweet vermouth, stirred and served over ice with orange	18.00	Lemon, Lime & Bitters	6.50
Moscato Browns Brothers	G 13.00	B 48.00	Stone & Wood Pale Ale	12.00	Aperol Spritz Aperol, prosecco and soda	18.00	Sparkling Mineral Water San Pellegrino - 750ml	10.00
Prosecco Old Fat Unicorn	G 13.00	B 48.00	Corona	10.00	Whiskey Sour Bourbon shaken with classic sour mix	18.00	Juice Orange, Apple, Pineapple	6.50
Cabernet Sauvignon Cat amongst the Pigeons	G 13.00	B 48.00	Somersby Apple	10.00	Vodka Smirnoff, Grey Goose	12.00*	Carlton Zero	6.50
Shiraz Pepperjack	G 16.00	B 60.00	Somersby Pear	10.00	Gin Tanqueray	12.00*	Gordons 0% Pink & Soda	8.00
					Bourbon / Whiskey Makers Mark, Jim Beam, Jack Daniels	12.00*		
					Rum Bundaberg, Bacardi, The Kracken	12.00*		
					Other Triple sec, Aperol, Negroni, Kahlua, Espolon Tequila	12.00*		

*listed cost is for house spirit