

The Lounge

Snacks

½ doz Oysters natural served with lemon. (gf, df)	\$24
½ doz Kilpatrick oysters (gf, df)	\$28
Charcuterie board, a selection of cured meats, focaccia	\$36
Cheese & charcuterie board, cheddar, blue & brie with a selection of cured meats & accompaniments. (gfo)	\$48
Creamy burrata, roasted peppers & citrus rocket. (gfo, v)	\$19
Fried Calamari, red pepper sauce & dressed leaves. (gf, df)	\$21
Hummus, kalamata olives & warm focaccia.(gfo, v)	\$18
Karaage chicken with sriracha mayo, lime & jalapeño.	\$18
Warm rainbow olives (gf, df)	\$12
Crispy coated fries (gf, df, v)	\$14

Drinks

Cocktails

Negroni, Campari, Vermouth & Gin	\$20
Ginger Mule, Gin, Lime, Bitters & Ginger Ale	\$18
Old Fashioned, Rye Whiskey, Bitters, Sugar & Orange Peel	\$18
Margarita, Tequila, Lime & Cointreau with Salt	\$20
Cosmopolitan, Cointreau, Vodka, Cranberry Juice & Fresh Lime	\$20
French Martini, Chambord Liqueur, Vodka, & Pineapple Juice	\$20

Spritz

Elderflower Spritz, Elderflower Liqueur, Prosecco, Soda, Mint & Lime	\$18
Limoncello Spritz, Limoncello, Prosecco, Sugar Syrup, lemon & Soda	\$18
Aperol Spritz, Aperol, Prosecco, Soda	\$18

Beer

Byron Bay Lager, Byron Bay, NSW	\$12
Great Northern Original Lager, Yatala, QLD	\$12
Balter Cerveza Mexican Lager, Currumbin, QLD	\$12
Stone & Wood Pacific Ale, Byron Bay, NSW	\$14

Wine by the glass

NV Allora Prosecco King Valley, VIC	\$14
2024 Stratum Sauvignon Blanc, Marlborough, NZ	\$13
2024 Quartier Pinot Gris, Mornington, VIC	\$14
2024 Tenuta Maccan Pinot Grigio, Friuli-Venezia, Italy	\$13
2024 Flametree Chardonnay, Margaret River, WA	\$14
2024 Tokar Estate Pinot Noir, Yarra Valley, VIC	\$14
2023 Torzi Matthews 'DJ' Shiraz, Barossa Valley, SA	\$14
2023 Bacaro, Nero d'Avola, D'Avola DOP	\$15