

## Appetisers

Sourdough bread with extra virgin olive oil and balsamic vinegar 4.5 (V)

Garlic, parmesan and parsley bread 7 (V)

Marinated olives in chilli, garlic, orange, lemon, rosemary and bay leaves 7 (GF, V)

Crispy spring rolls served with palm sugar sweet chilli sauce (*two pieces*) 6 (V)

Panko crumbed chicken strips with zesty lime aioli (*two pieces*) 6

## Share Boards

Vegetarian antipasti of artichokes, Persian feta, marinated mushrooms, olives and sourdough 16 (V)

Antipasti of prosciutto, local salami, marinated olives, sweet garlic and herb feta with sourdough 19

Tasting board – Chefs selection 20

## Starters

Oysters with your choice of:

- Natural w red wine vinegar and eschallot ½ doz 16.5 / 33 doz (GF)
- Kilpatrick w worcestershire sauce, lemon and bacon ½ doz 18.5 / 37 doz (GF)
- Mornay w creamy béchamel sauce and cheddar cheese ½ doz 18.5 / 37 doz
- Japanese w wasabi and wakame seaweed ½ doz 18.5 / 37 doz

Beef Carpaccio - shaved rare beef with paw paw, cucumber, mint and coriander 15.5 (GF)

Salt and pepper squid with asian salad and lime and chilli dressing 16.5 / 24

Roast pumpkin salad with red capsicum, green beans and Persian fetta 15.5 (V, GF)

Grilled prawns, cherry tomato, sunflower cress and lime aioli 15.5 / 25.0 (GF)

Vine ripened tomatoes, Buffalo Mozzarella and basil oil 17 (V, GF)

Sticky Byron Bay pork belly, green paw paw and rice noodle salad with palm sugar vinaigrette 16 (GF)

Coconut prawns, avocado, baby herbs, mango and chilli dressing 15.5 / 25

## Mains

Fish of the day (Market Price)

Penne with eggplant, capsicum, Persian fetta and cherry tomatoes 14 / 18 (V)

Chicken parmigiana with tomato, feta, basil, macadamia nut pesto and chips 19

Spaghettoni with prawns, tomato, smoked chilli and lemon myrtle oil 16.5 / 24

Risotto with broccolini, chorizo, asparagus and parmesan 16.5 / 24

250 gram scotch fillet with steamed greens, mashed potato and red wine jus 29.5 (GF)

Sweet roast pumpkin, chickpeas, Moroccan spices, warm cous cous, cherry tomatoes and olives 17 (V)

Lightly beer battered fish and chips, green salad and tartare sauce 22

Slow cooked, crispy skin duck leg, mashed potato, crunchy bacon, radish and mustard cress 26.5 (GF)

Byron Bay pork loin with sweet potato mash and braised red cabbage 27 (GF)

Chicken and mushroom fettuccini with sundried tomatoes, pine nut and basil cream sauce 14 / 18

Byron Bay pork sausages with mash potato, caramelised onions, tomato and mustard seed relish 17

Seafood platter for two – Coconut prawns, salt and pepper squid, beer battered fish and oysters natural 65

## Sides

Lightly salted chips 5.5 (V)

Chips seasoned with chilli, garlic, herb, olive and parmesan 8 (V)

Creamy mash 5.5 (V)

Garden salad with vinaigrette 5 (GF, V)

Steamed green vegetables with olive oil 7 (GF, V)

## Burgers

*Available during lunch service only – served with chips*

Crumbed chicken, bacon, lettuce, tomato and avocado 15.5

Grilled sirloin steak, beetroot relish, tomato, horseradish mayonnaise and rocket 16.5

Roasted capsicum, grilled zucchini, marinated fetta and basil pesto 14.5 (V)

## Desserts

Rich chocolate mousse with ginger glass biscuits 9

Fig, orange and ricotta cassata gelata with espresso syrup 9 (GF)

Strawberry, macadamia and vanilla bean cheesecake 9

Sticky date pudding with vanilla ice cream and toffee sauce 7

Vanilla crème brûlée with pistachio biscotti 7

A selection of our handmade ice cream and sorbet 8 (GF)

Tasting plate to share - crème brulee, chocolate mousse, strawberry and vanilla cheesecake 22

A selection of Australian cheeses with quince paste and lavosh 16

## Children's Menu

Chicken nuggets and chips 6.5

Fish and chips 7

Salt and pepper calamari and chips 7

Spaghetini with tomato and parmesan 7

Vanilla ice cream with chocolate, strawberry or caramel topping 5