BRUNCH BABY

BOTANY BURGER | \$24

brioche bun, bbq caramelised onion relish, spinach, fried egg, potato rosti, choice of bacon, mushroom or halloumi

POTATO GEMS BENNY | \$24

poached eggs, spinach, hollandaise, potato gems choice of bacon, salmon, halloumi or mushroom

FRIED CHICKEN WAFFLES | \$28

fried chicken, waffle, bacon, poached egg, hollandaise sauce, maple syrup

SMASHED AVO | \$22

sourdough topped with smashed avocado, crushed feta, dukkah and eggs your way vga, gfa add bacon \$5

SWEETCORN FRITTERS \$22

cornfritters, smashed avocado, cherry tomatoes, red onions, tomato relish, chimmichurri gfa, v add 2 poached eggs \$4

FREE RANGE EGGS YOUR WAY | \$20

poached, scrambled or fried served on sourdough with your choice of bacon or roasted tomatoes

BIG BREAKFAST | \$34

sourdough, bacon, eggs your way, potato rosti, sweetcorn fritters, garlic mushroom, spinach gfa add chorizo \$5

CHEEKY EXTRAS

AVOCADO | \$5 BACON | \$5 MUSHROOM | \$4 POTATO GEMS | \$5 HALLOUMI | \$5 Corn Fritters | \$5 Chorizo | \$5 Rosti | \$5

$\ensuremath{\mathsf{SNACK}}$ or $\ensuremath{\mathsf{SHARE}}$

SEA SALT CHIPS \$11 with garlic aioli df, gf

SWEET POTATO CHIPS \$12 with spicy mayo af, df

with spicy mayo yi, ai

GARDEN SALAD \$12 mixed leaf, onion, tomatoes, cucumber gf, vg

ONION RINGS | \$14 with smokey bbq or jalapeño aioli

EGGPLANT CROQUETTES | \$16

crumbed, charred eggplant with basil, dried oregano, chives, shallots. served with sugo & grated parmesan vga

ROAST CAPSICUM HUMMUS \$15

roasted capsicum salsa, garlic oil, shallots & togarashi gfa,vg

CRISPY CALAMARI | \$17

lettuce, lemon, garlic aioli gf, df

HOUSEMADE SPRING ROLLS | \$18

pork & beef mince with vegetables & sweet chilli dipping sauce df

MORETON BAY BUG ROLL | \$18

with spicy mayo & cos lettuce

(v) Vegetarian (vg) Vegan
(gf) Gluten-free (df) Dairy Free
(a) Available with changes.
All care is taken to accomodate
dietaries but we cannot guarantee no
cross-contamination. We are unable to
guarantee any items are fully coeliac
disease friendly.

JUST FOR ME

TUSCAN SALAD | \$28

mixed leaves, chickpeas, onion, roasted capsicum, cherry tomatoes, feta, olives vga, gf add chicken or chorizo \$5

BEER BATTERED FISH & CHIPS | \$30

salad, homemade tartare, lemon df

BUTTERMILK CHICKEN BURGER | \$32

chipotle aioli, coleslaw, pickles & chips

WAGYU BEEF BURGER | \$32

cheddar cheese, onion, tomato, lettuce, house pickles, bbq sauce, chips add bacon, avocado or onion rings \$5

add bacon, avocado or onion rings \$5

BYRON BAY CHICKEN PARMIGIANA | \$32

byron bay mozzarella, wood-smoked leg ham, chips & salad

250GM MB2+ RUMP STEAK | \$42

parsnip puree, charred caulinini, blistered tomatoes & roasted baby beetroot gf

SWEETS

HOUSE MADE TIRAMISU \$14 rum and coffee soaked sponge & chocolate

CHOCOLATE LAVA CAKE | \$15

vanilla ice cream, raspberry coulis and almond crumb

APPLE & CRANBERRY CRUMBLE | \$15

apple and cranberry compote, vanilla ice cream & almond crumb gf