

SNACK or SHARE

ONION RINGS | \$14

with smokey bbq or jalapeño aioli

SPICED SWEETCORN FRITTERS | \$15

with chimichurri gf, vg

ROAST CAPSICUM HUMMUS | \$15

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

EGGPLANT CROQUETTES | \$16

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

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

CRISPY PORK ADOBO | \$22

fried rice paper, pork belly, cos lettuce & jalapeño mayonnaise gf, df

HERVEY BAY SCALLOPS | \$28

3 half shell scallops in XO butter

MORETON BAY BUGS | \$28

2 whole bugs, oven baked in garlic butter gf

BAKED CAMEMBERT | \$34

honey apricot chutney, rosemary baked, pepitas, sourdough toast v, gfa
add honey \$3

GRAZING PLATTER | \$32

salami, prosciutto, pickled chillies, hummus, pickles & crackers gfa
add brie or cheddar \$4

JUST FOR ME

TUSCAN SALAD | \$28

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

BYRON BAY CHICKEN PARMIGIANA | \$32

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

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

RATATOUILLE PAELLA | \$28

ratatouille, short grain, chives & parmesan vga, gf, dfa
add chicken or chorizo \$5

BEER BATTERED FISH & CHIPS | \$30

fish, chips, garden salad, housemade tartare, lemon df

CRISPY PORK BELLY | \$40

adobo sauce, bok choy, radish & sriracha carrot puree gf

CHEFS SPECIAL | [see specials page](#)

rotation of select dishes and seasonal accompaniments

24HR SLOW COOKED LAMB SHOULDER | \$42

chat potatoes, green beans & gremolata gf, df

250GM MB2+ RUMP STEAK | \$42

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

SIDES

MAPLE GLAZED CARROTS | \$13

parsnip puree & whipped feta gf, vga

SWEET POTATO CHIPS | \$12

with spicy mayo gf, df

CHARRED CAULILINI | \$13

garlic oil, togarashi & dried shallots gf, vga

GARDEN SALAD | \$12

mixed leaf, onion, tomatoes, cucumber gf, vg

SEA SALT CHIPS | \$11

with garlic aioli gf, df

SWEETS

HOUSE MADE TIRAMISU | \$14

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

(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.