

SNACK or SHARE

WARM OLIVES | \$10

gf, vg

SPICED SWEETCORN FRITTERS | \$15

with chimichurri gf, vg

CORN BITES | \$13

butter, smoked paprika, chilli & lime gf, v

LEMON & GARLIC HUMMUS | \$15

confit garlic, dukkah, pita gfa, vg

CRISPY CALAMARI | \$16

lettuce, lemon, garlic aioli gf, df

ONION RINGS | \$13

with smokey bbq or jalapeño aioli

MORETON BAY BUG SLIDER | \$9

with spicy mayo & cos lettuce

BUTTERMILK CHICKEN SLIDER | \$9

chipotle aioli, coleslaw, pickle gfa

FRIED HALLOUMI SLIDER | \$9

aioli & tomato chutney & aioli v, gfa

SLIDER TRIO | \$25

moreton bay bug, chicken & halloumi slider

BAKED CAMEMBERT | \$34

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

GRAZING PLATTER | \$32

*salami, prosciutto, olives, hummus, pickles & crackers gfa
add brie or cheddar \$4*

JUST FOR ME

TUSCAN SALAD | \$26

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

BYRON BAY CHICKEN PARMIGIANA | \$30

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

BUTTERMILK CHICKEN BURGER | \$30

chipotle aioli, coleslaw, pickles & chips

WAGYU BEEF BURGER | \$30

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

RATATOUILLE PAELLA | \$26

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

BEER BATTERED FISH & CHIPS | \$28

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

ORIA ALMOND FED PORK | \$36

pork striploin, sweet potato mash, bok choy, fried shallots & coconut chilli caramel gf, dfa

MARKET FISH | see specials page

rotation of select market fish and seasonal accompaniments

24HR SLOW COOKED LAMB SHOULDER | \$38

polenta, pepronata, kale & jus reduction gf

MB2+ GRASSFED SIRLOIN | \$40

pomme puree, field mushroom, broccolini & jus gf

SIDES

ROASTED PUMPKIN | \$12

chargrilled, feta & pepitas gf, vga

SWEET POTATO CHIPS | \$12

with spicy mayo gf, df

BROCCOLINI | \$12

sesame sauce gf, vg

GARDEN SALAD | \$12

mixed leaf, onion, tomatoes, cucumber gf, vg

SEA SALT CHIPS | \$11

with garlic aioli gf, df

SWEETS

BOTANY BROWNIE | \$15

choc brownie, ferrero gelato, hazelnut, choc soil and caramel sauce gf

WHITE CHOCOLATE CHEESECAKE | \$13

passionfruit curd, white choc ganache, almond tuile & passionfruit pulp

ESPRESSO PANNACOTTA | \$13

pannacotta, ginger crumble, honeycomb & medjool date

(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.