SNACK or SHARE

WARM OLIVES | \$9 *qf, vq*

SPICED SWEETCORN FRITTERS | \$12 with chimichurri qf, vq

HARISSA HUMMUS | \$13 harissa spice, dukkah, pita qfa, vq

CRISPY CALAMARI | \$15 lettuce, lemon, garlic aioli gf, df

GLAZED CHICKEN WINGS (3) | \$14 choice of BBO or buffalo qf

PORK BELLY BAO BUNS (2) | \$17 onion, crispy shallots, chilli-lime caramel df

MORETON BAY BUG SLIDER | \$8 with spicy mayo & cos lettuce

BUTTERMILK CHICKEN SLIDER | \$8 chipotle aioli, coleslaw, pickle afa

FRIED HALLOUMI SLIDER | \$8 with red onion chutney & aioli v, gfa

SLIDER TRIO | \$23 moreton bay bug, chicken & halloumi slider

BAKED CAMEMBERT | \$28 confit garlic and rosemary, red onion chutney, 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

SUPER FOOD BOWL | \$24

avocado, tomato, corn, onion, cucumber & watermelon radish gf, vg add chicken or halloumi \$5

BYRON BAY CHICKEN PARMIGIANA | \$27

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

CHEFS PASTA | see specials page rotation of italian classics and modern creations

RATATOUILLE PAELLA | \$23

ratatouille, short grain, chives & parmesan vga, gf, dfa add chicken & chorizo \$7

BEER BATTERED FISH & CHIPS | \$25

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

BUTTERMILK CHICKEN BURGER | \$27 chipotle aioli, coleslaw, pickles & chips

CRISPY SKIN CHICKEN | \$30 israeli cous cous, lime, toasted almond, citrus jus df, gfa

CARAMELISED PORK BELLY | \$36 caramelised apple puree, baby carrot, celeriac remoulade, red wine jus af dfa

MARKET FISH | see specials page rotation of select market fish and seasonal accompaniments

MB2+ BLACK ANGUS RUMP | \$38
parsnip puree, fondant potatoes, king mushroom, pickled
onion, red wine jus af, dfa



SIDES

ROASTED BABY CARROTS | \$12 moroccan spiced with dukkah gf, vg

SWEET POTATO CHIPS | \$10 with spicy mayo gf, df

CORN RIBS | \$10 chargrilled, paprika, lime, togarashi gf, vg

GARDEN SALAD | \$10 mixed leaf, onion, tomatoes, cucumber qf, df

SEA SALT CHIPS | \$9 with agrlic gioli df

ISRAELI COUS COUS | \$9 cous cous, toasted almond, fruits df, va

BROCCOLINI | \$11 confit garlic oil gf, df

SWEETS

BOTANY BROWNIE | \$12 ice-cream, chocolate sauce, crumble gf

LEMON MERINGUE CHEESECAKE | \$10 *lemon curd, crispy meringue & citrus snow*

PINA COLADA PANNACOTTA | \$10 bacardi rum coconut ice & pineapple gel 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.