

MENU

Our kitchen uses quality, fresh and seasonal ingredients all prepared in-house by our experienced & qualified chefs.

BAR SNACKS & STARTERS

Shoestring fries GF, V, vga With aioli	12
Sweet potato fries GF, V, vga With chipotle mayo	12
Garlic Bread GFA, DFA, V, vga Sourdough with house-made garlic butter (add mozzarella +2)	10
Chicken Wings GF, DFA Crispy chicken wings with ranch mayo Buffalo chicken wings with chipotle mayo	6pc/12pc 14/22
Salt & Pepper Squid GF, DF Lightly dusted squid, deep fried, served with lemon mayo and side salad	22.5
Truffle & Porcini Arancini (4) With truffle mayo and parmesan cheese.	20
Garlic & Chilli Prawns GFA, DF With garlic and chilli oil. Served with grilled sourdough.	26

SALADS

Our salads are flavourful and packed with fresh ingredients.

French Winter Salad GF, V Rocket & mixed leaf salad, walnut, pear, blue cheese. With blue cheese dressing. Add grilled chicken +4	23
Caesar Salad GFA Grilled chicken or chicken schnitzel, soft boiled egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made Caesar dressing. <i>Thoughtfully portioned to share or enjoy as a main course.</i>	26

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, vg - Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit cards incur a surcharge. Please note, a surcharge of 15% will apply on Public Holidays.

FROM THE GRILL

MB2 Black Angus Sirloin 300g 52

Wagyu Rump Steak 250g 35

Served with your choice of two sides and sauce

(gravy, mushroom gravy, creamy peppercorn or Chef's roast garlic butter)

MAINS

Crispy Barramundi GF, DFA 35

Served with French parsnip puree, fried brussels sprouts and an Asian peppercorn, garlic relish.

Winter Mushroom Pasta GFA, DF, V, Vg 25

King Brown, Enoki, Oyster and Shitake mushrooms. With garlic, parsley creamy sauce.

Add Chicken +4

Bangers & Mash GF 26

Toulouse Sausages from "Black Forest Smokehouse" served with mashed potatoes, onion gravy and peas.

Beer Battered Fish & Chips 34

With mixed leaf salad, mushy peas, fries and tartare sauce

Crumbed Chicken Schnitzel DFA 26

With fries, house-made coleslaw and a choice of sauce

(gravy, mushroom gravy, creamy peppercorn or Chef's roast garlic butter)

Chicken Parmigiana DFA 29

With prosciutto, Napolitana sauce, mozzarella, house-made coleslaw and fries

Eggplant Parmigiana V, vgA, GF, DFA 26

Napolitana sauce, mozzarella, basil, house-made coleslaw and fries

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BETWEEN THE BREAD

Our delicious selection of burgers, crafted with fresh ingredients and hearty flavors.

EVH Country Burger GFA, DFA	26
Wagyu beef patty with lettuce, tomato, red confit onion, cheese, pickles, beetroot and aioli. Served with fries. (add bacon \$2)	
Daisy's Chicken Burger GFA	26
Crispy Korean chicken, coleslaw, spicy pickled cucumber, Yuzu mayo. Served with fries.	
Vegetarian Burger GFA, DFA, V, vga	26
Pattie made with butternut, coconut, buckwheat, legumes, coriander and spices. Served with rocket, aioli and parmesan.	

SIDES

Shoestring fries GF, V, vga	12
Sweet potato fries GF, V, vga	
Selection of seasonal vegetables GF, DFA, V, vga	
House salad GF, DF, V, vg	
House-made coleslaw GF, V	
With Greek yoghurt, mustard, lemon juice, apple, red onion, carrot and cabbage	
Cos lettuce wedge V	
With Caesar dressing and Parmesan cheese	
Mashed potatoes	

KIDS MENU 15

Served with one choice of: fries, vegetables or salad.

Cheeseburger GFA, DFA
Chicken Schnitzel DFA
Fish & Chips DFA
Steak & Chips GFA, DFA
Pasta GFA, DFA, V
With Napoletana sauce

DOGGIE MENU

Dog Dinner	6.5
Beef, brown rice and peas	
DogNation Dog Beer	6
Beef Bone Broth (100%), Vet approved	
Doglato	6.5
Coconut cream based.	
Choice of Peanut Butter & Honey or Strawberry Banana	

DESSERT MENU

DESSERTS

Chocolate Brownie GF, V	15
With vanilla ice-cream, berries, whipped cream and chocolate sauce	
Creme Caramel GF, V	10
A silky-smooth baked custard topped with a layer of golden caramel. Infused with vanilla bean.	
Affogato 'Con Liquore' GF, V	17
Byron Bay Coffee espresso, vanilla ice-cream and Frangelico liquor	

COFFEE & TEA

Organic Byron Bay Coffee	5
Full-cream milk	
Skim milk	
Almond milk	
Soy milk	
Oat milk	
Byron Bay Tea	5.5
English breakfast	
Earl grey	
Peppermint	
Green	
Ginger zing	
Chai	

FORTIFIED & DESSERT WINE

2020	Chateau Guirand Petit Guiraud	Bordeaux, FR	16
2023	Yalumba FSW Botrytis Viognier	Eden Valley, SA	12
NV	David Franz Old Redemption XO Tawny 53 Years	Barossa Valley, SA	18
NV	Lustau Pedro Ximenez San Emilio	Jerez, Spain	12

See drinks menu for full list of digestives and cocktails

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