

# MENU

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

## BAR SNACKS & STARTERS

Garlic Bread	GFA, DFA, V, vga	10
	Sourdough with house-made garlic butter (add mozzarella +2)	
Chicken Wings	GF, DFA	6pc/12pc
	Crispy chicken wings with ranch mayo	14/22
	Buffalo chicken wings with chipotle mayo	
Salt & Pepper Squid	GF, DF	22.5
	Lightly dusted squid, deep fried, served with lemon mayo and side salad	
Garlic & Chilli Prawns	GFA, DF	26
	With garlic and chilli oil. Served with grilled sourdough.	
EVH Antipasto Platter	GFA, DFA	28
	Pane di casa, silky prosciutto, pepperoni, marinated olives, grilled vegetables, cheeses, cherry tomatoes. Served with a drizzle of extra virgin olive oil and balsamic glaze.	

## SALADS

Italian Prosciutto & Rocket Summer Salad	GF	23
Crisp rocket, prosciutto ribbons, walnuts and parmesan.		
With citrus vinaigrette dressing. Add chicken +\$4		
Caesar Salad	GFA	26
Grilled chicken or chicken schnitzel, soft boiled egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made Caesar dressing.		
Burrata al Fresco	GFA	26
Soft burrata, cherry tomatoes, basil, oregano, olives, and grilled sourdough. With olive oil and balsamic dressing.		

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

Black Angus Scotch Fillet 250g	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 parsnip puree, fried brussels sprouts and an Asian peppercorn, garlic relish.	
Prawn Linguine GFA	28
Linguine tossed with garlic-sautéed prawns, cherry tomatoes, chilli, lemon and fresh herbs, finished with olive oil and a touch of white wine.	
Linguine Boscaiola GFA	26
Garlic, onion, mushrooms and bacon, with a touch of cream and parmesan cheese.	
Beer Battered Fish & Chips	34
With mixed leaf salad, 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, GF, DFA	26
Napolitana sauce, mozzarella, basil, house-made coleslaw and fries	

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## BURGERS

*Our delicious selection of burgers, all served with fries.*

The EVH GFA, DFA	26
Juicy 150-180g beef patty with cheddar, caramelised onions, fresh lettuce and tomato, finished with our house burger sauce on a toasted burger bun (Add bacon +\$2)	
Korean Chicken Burger GFA	26
Crispy Korean chicken, coleslaw, spicy pickled cucumber, Yuzu mayo.	
Vegetarian Burger GFA, DFA, V, vga	26
Pattie made with butternut, coconut, buckwheat, legumes, coriander and spices. Served with rocket, aioli and parmesan.	

## SIDES

12

Shoestring fries GF, V, vga
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

## KIDS MENU

15

Penne Pasta GFA, DFA, V
With Napoletana sauce and cheese
<i>Served with one choice of: fries, vegetables or salad.</i>
Cheeseburger GFA, DFA
Chicken Schnitzel DFA
Fish & Chips DFA
Steak & Chips GFA, DFA

## 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 Guiraud 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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