

AUTUMN MENU

Our kitchen is led by Michelin-trained Head Chef Tristan Bertet and 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 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 |
| Tuna Tataki GF, DF With seaweed salad, edamame and ponzu dressing. | 100g/200g 18/35 |

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 |
| <i>Served with your choice of two sides and sauce (gravy, mushroom gravy, creamy peppercorn or Chef's roast garlic butter)</i> | |

SALADS

Our salads are hearty, flavorful, and packed with fresh ingredients, thoughtfully portioned to stand alone as a main course.

| | |
|--|----|
| Caesar Salad GFA | 26 |
| Grilled chicken or chicken schnitzel, soft boiled egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made Caesar dressing. | |
| Poke Bowl GF, DF | 21 |
| Rice, edamame, corn, shredded carrot, red onion, coriander, Japanese dressing. Add Tuna Tataki (100g) +\$7 | |

MAINS

| | |
|---|----|
| Crispy Barramundi GF, DFA | 35 |
| With grilled broccolini, French-glazed carrots and romesco sauce. | |
| Prawn Linguine GFA, DFA | 31 |
| Garlic, chilli, Napolitana sauce with a touch of cream. | |
| Japanese Katsu Curry DFA | 28 |
| With pork schnitzel. | |
| 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 bold 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)

Crispy Korean Chicken Burger GFA 26

Coleslaw, spicy pickled cucumber, Yuzu mayo. Served with fries.

Mushroom Burger GFA, DFA, V, vga 26

Patty made with mushrooms, legume, buckwheat and spices.

With lettuce, tomato and chilli jam mayo. Served with fries. (add bacon \$2, add cheese \$2)

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

With Greek yoghurt, mustard, lemon juice, apple, red onion, carrot and cabbage

Cos lettuce wedge v

With Caesar dressing and Parmesan cheese

KIDS MENU 15

Served with a choice of: fries, vegetables or salad. Soft drink and ice cream included.

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 | |
| Salted Caramel Milk Chocolate Tart V, GFA | 17 |
| Dark chocolate case, salted caramel, milk chocolate cremeux. With chocolate mousse. | |
| Crumble GF, V | 15 |
| To be confirmed | |
| 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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