

WINTER 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

Shoestring fries GF, V, vga With aioli	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 Korean chicken wings with gojuchang mayo Honey & soy sesame chicken wings with wasabi mayo	14/22
Salt & Pepper Squid GF, DF Lightly dusted squid, deep fried, served with lemon mayo and side salad	21
Porcini & Truffle Arancini v Served with truffle mayo and parmesan cheese (3)	20

STARTERS & SALADS

Soup Of The Week GFA Served with grilled sourdough	15
Caesar Salad GFA Grilled chicken or chicken schnitzel, egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made caesar dressing	25
Beetroot, Goat Cheese & Walnut Salad GFA, DF Mixed leaf salad with pickled onion, shredded carrot and cucumber. Goat cheese, walnut and honey on grilled sourdough.	22
French Echalote Tart v French echalotes upside down tart with whipped ricotta and rocket salad	20

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

MAINS

Whole Beef Cheek Bourguignon 44

Served with mashed potatoes and bourguignon gravy

Shepherd's Pie GF 30

With slow cooked lamb shoulder

Bangers & Mash GF 25

Toulouse sausages, mashed potatoes, green peas & onion gravy

Lemon Garlic Pasta GFA, DFA, V, vga 26

Confit garlic and lemon zest, cherry tomatoes, basil, parmesan cheese

Crispy Barramundi 35

Served with green curry sauce, roasted root vegetables and rice

PUB CLASSICS

Beer Battered Fish & Chips 34

With leaf salad, mushy peas, fries and tartare sauce

Crumbed Chicken Schnitzel DFA 26

With fries, house-made coleslaw with Greek yoghurt, mustard, lemon juice, apple, red onion, carrot and cabbage and a choice of sauce

Chicken Parmigiana DFA 29

With prosciutto, napolitana sauce, mozzarella, house-made coleslaw with Greek yoghurt, mustard, lemon juice, apple, red onion, carrot and cabbage and fries

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BURGERS *Served with fries* 26

EVH Country Burger GFA, DFA

Wagyu beef patty with lettuce, tomato, red confit onion, cheese, pickles, beetroot and aioli (add bacon \$2)

Jerk Chicken Burger GFA, DFA

With fruit chutney and rocket

Mushroom Burger GFA, DFA, V, vga

Patty made with mushrooms, legume, buckwheat and spices.
With lettuce, tomato and chipotle mayo (add bacon \$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

Home-made coleslaw GF, V

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

Mashed potatoes V

KIDS MENU 15

Cheeseburger GFA, DFA

With chips, salad or vegetables

Chicken Schnitzel DFA

With chips, salad or vegetables

Fish & Chips DFA

With chips, salad or vegetables

Spaghetti GFA, DFA, V

With Napoletana sauce

Steak & Chips GFA, DFA

With chips, salad or vegetables

Served with a free drink and ice cream

DOGGIE DINNER 6.5

Beef, brown rice and peas

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DESSERT MENU

DESSERTS

Chocolate Brownie GF, V	15
With vanilla ice-cream, berries, whipped cream and chocolate sauce	
Pear Poached In Red Wine GF, DFA, V	17
With almond crumble and whipped cream	
Milk Chocolate & Passion Fruit Tart v	18
With milk chocolate mousse & passion fruit coulis	
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 WINE

2017	Chateau Guirand Petit Guiraud	Bordeaux, FR	16
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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