

# SPRING 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 Buffalo chicken wings with chipotle 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	22
Bolognese Arancini (4) With Napolitana sauce and parmesan cheese	20

## STARTERS & SALADS

Vermicelli Noodle Salad GF, DF, V, vgA Cos lettuce, shredded carrot, edamame, corn, crispy shallot, mint, pickled onion, 65 degree marinated egg. With Japanese style dressing. Add crispy pork belly +7 Add tofu +4	22
Caesar Salad GFA Grilled chicken or chicken schnitzel, egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made caesar dressing	26
Maple Glazed Smoked Salmon GFA, DFA Served with seeded mustard, herbed sour cream and charred sourdough	29
Garlic & Chilli Prawns GFA, DF With garlic and chilli oil. Served with grilled sourdough.	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

Pork Belly GF, DF 30

Slow cooked pork belly, marinated with soy and star anis.  
Served with wombok, apple, mint and coriander salad.

Shepherd's Pie GF 30

With slow cooked lamb shoulder

Crispy Barramundi GF 35

With roasted chat potatoes, carrot and coconut puree and seasonal greens

Sous Vide Chicken Breast GFA 26

Free range chicken breast, served with Nepalese curry sauce and  
roasted buckwheat polenta.

Parisienne Ricotta Gnocchi 26

Pan fried, with Napolitana sauce and basil

## PUB CLASSICS

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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## **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)

### Crispy Korean Chicken Burger GFA

With coleslaw, cucumber and Yuzu mayo

### Falafel Burger GFA, DFA, V, vga

Patty made with chickpeas, legume, buckwheat and spices.

With lettuce, tomato and chipotle mayo (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

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	
Lemon Crumble GF, V	15
Lemon curd, lemon mouse and almond crumble	
Pear Poached In Red Wine GF, DFA, V	17
With almond crumble and whipped cream	
Affogato 'Con Liquore' GF, V	17
Byron Bay Coffee espresso, vanilla ice-cream and Frangelico liquor	
Cheese Board	25
Berry's Creek Riverine Blue Cheese, VIC (30g) Woombye Camembert Cheese, QLD (30g) Somerdale Cheddar Cheese, UK (30g)	

## 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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