

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

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 Arrancini v Served with truffle mayo and parmesan cheese (3)	20
Chickpea Fritters V, GF Served with house made labneh and lime wedge (3)	18

STARTERS & SALADS

Tuna Tataki GFA, DF Wakame, edamame and ponzu dressing	18/35 50g/100g
Caesar Salad GFA Grilled chicken or chicken schnitzel, egg, sourdough croutons, parmesan cheese, crispy prosciutto, home-made caesar dressing	25
Nicoise Salad GF, DF Seared tuna, mixed leaf salad, green beans, capsicum, egg, anchovies, olives, cherry tomatoes and mustard dressing	30
Autumn Egg by Tristan GFA, DF 65 degree egg. Served with cold pumpkin, ginger & coconut cream. With home-made pickled onions. Served with grilled sourdough	15

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 10% will apply on Sundays and 15% will apply on Public Holidays.

FROM THE SMOKER

Maple Glazed Hot Smoked Salmon 35
Maple glazed hot smoked salmon with goats cheese, leek & walnut terrine. Served with grilled sourdough

House-Smoked Lamb Shank 35
With house-smoked garlic cream and zucchini spaghetti

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, chef's roast garlic butter)

MAINS

Korean Beef Soba Noodle Salad DF 26
With marinated beef, pickled onion, pickled ginger, corn, edamame, cos lettuce and Asian style dressing

Black Pudding 25
With house-made apple sauce, shoestring fries and coleslaw

Lemon Garlic Pasta GFA, DFA, V, vga 26
Confit garlic and lemon zest, cherry tomatoes, basil, parmesan cheese

Coconut & Sweet Chilli Seafood Chowder 32
Coconut cream, sweet chilli sauce, carrots, celery, scallop, mussel and prawns. Lemon parmesan crumble

Crispy Barramundi GF 35
With rocket & spinach chat potato salad. Bounded with mayo, wholegrain mustard, herbs and lemon juice

PUB CLASSICS

Beer Battered Fish & Chips 34
Blue-eye cod fillet. With leaf salad, mushy peas, fries and tartare sauce

Crumbed Chicken Schnitzel DFA 26
With fries, home-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, home-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

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

Lemongrass Pork Burger

Lemongrass and coconut pork patty.
With tomato, coriander chutney and coriander mayo.

Unbeetable Burger GFA, DFA, V, vga

Patty made with beetroot, legume, buckwheat and spices.
With lettuce, tomato and aioli.

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

Potato gratin 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 or lamington cake pop

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	
Mango & Pineapple Coconut Crumble GF, V	15
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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