

Menu



SOMETHING TO START

Organic La Tartine Sourdough Bread \$9

with a choice of Olive Oil & Balsamic Reduction or Lemon Myrtle Butter.
Add Dukkha \$1

Garlic Bread \$9.5

Organic Sourdough served with Garlic Butter + Parsley.

Roasted Bone Marrow \$24

with Pickled Shallots, Parsley and Capers served with Grilled Sourdough DF

SOMETHING LIGHT

Smoked Duck Tartare "Peking Flavours" \$28

Smoked and Peking Duck, Compressed Cucumber, Shallots and Hoi Sin Dressing
with Prawn Crackers DF

Alaskan Crab with Fennel Custard \$38

Toasted Hazelnuts, Aged Apple Cider Vinegar and Hazelnut Dressing and Candied Fennel GF

Poached Chicken Salad \$28

with Bang Bang Dressing DF

Spiced Eggplant Salad "Imam Beyeldi" \$26

With Mint Yoghurt V GF
Can be made Vegan on request

SOMETHING SUBSTANTIAL

Fish & Chips \$38

Pan-seared Barramundi served with Chips, Mixed Leaf Salad, Lemon & Tartare GF DF

Byron Bay Berkshire Rare Breed Pork Cutlet \$42

with Morcilla, Peach Ketchup, Pork Jus and Crackle GF DF

African Spiced Lamb Rump \$40

with Hummus, Dukkah, Pomegranate and Mint Yoghurt GF

Linquine \$38

with Chorizo, Prawns, Chilli, Basil, Cream and Tomato

Roasted Chicken Breast \$40

with Corn Puree, Smoked Bacon and Charred Corn Succotash, Popcorn and Chicken Jus GF

Salt and Pepper Silken Tofu \$36

with Fire Roasted Pumpkin, Bok Choy and Soy Caramel V DF Vegan

SIDES

Hand Cut Chips with Aioli GF DF \$12

Spring Greens and Crisp Lettuce with Green Goddess Dressing V GF \$15

Baked Potato with Cultured Butter and Chives (2 per serve) GF \$15

Broccolini with Buerre Noisette and Toasted Almonds GF \$16

DESSERTS

Biscoff Tiramisu \$18

with Coffee Cardamom Syrup and Espresso Ice Cream

Vegan Banana Split \$18

Bruleed Banana, Coconut Foam, Passion Fruit Coulis
and Mango Sorbet V GF DF

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan

10% Surcharge applies on Public Holidays / Menu subject to change