

MAINS

\$12 | ROSEMARY & CONFIT GARLIC COB LOAF 

Pumpkin hommus, black olive butter, persian feta

\$19 | WAGYU BEEF BURGER

Maple bacon, cheese, lettuce, tomoator, onion relsih, fries, aoli

\$17 | STICKY BEEF CHEEK SPRING ROLLS

Thai basil and pink ginger salad, sweet soy dipping sauce, lime

\$16 | WARM VEGETABLE GARDEN SALAD  

Charred pumpkin, zucchini, finger eggplant, quinoa, haloumi, balsamic honey dressing

\$22 | FISH AND CHIPS

Beer battered flathead fillets, garden salad, fries, taratre, lemon

\$18 | STEAK SANDWICH

Wagyu rump cap, swiss cheese, lettuce, tomato relish, fries, aoli

\$17 | SEA SALT AND PINK PEPPER CALAMARI 

Compressed watermelon, snow peas, grapefruit aioli, lemon

\$34 | CORAL COAST BARRAMUNDI FILLET 

Sweet potato, persian feta, baby spinach, cashew crumbs, sage butter

\$29 | VEAL SHANK PAPPARDELLE

Tea smoked tomato, cavolo nero, confit mushroom, paramsen

\$32 | HOUSE MADE POTATO GNOCCHI 

Baby zucchini, broad beans, eggplant ragu, swiss brown mushrooms, lemon thyme butter

GRILL SPECIALTIES

\$44 | 300g TAJIMA WAGYU RUMP - marble score 5-6

\$36 | 200g PASTURE FED EYE FILLET

\$34 | BBQ PERI PERI BUTTERFLIED SPATCHCOCK

\$34 | BYRON BAY PORK CUTLET

All grill items served with duck fat potato, celeriac slaw and your choice of sauce

SAUCES

GREEN PEPPERCORN

CREAMY FIELD MUSHROOM

SHIRAZ JUS

BBQ MEMPHIS



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SIDES ✖

\$9 | Charred Brocollini with almonds and olive oil

\$9 | Duck fat roasted potato

\$9 | Rocket, parmasen and pear salad with aged balsamic dressing

\$9 | Shoestring fries with aoli

DESSERTS

\$12 | BLACK FOREST PAVLOVA ✖

Cherry jelly, espresso cream, chocolate shavings

\$13 | LAVENDER AND KAFFIR LIME CREME BRULEE ✖

Cinnamon poached pear, brandy snap crumbs

\$29 | SELECTION OF AUSTRALIAN FINE CHEESE

Maffra Cheddar, Tarago River shadows of blue, Jindi triple cream brie, fig paste, lavosh, seeds

\$13 | STEAMED TOFFEE APPLE PUDDING

Butterscotch sauce, malt ice cream, macadamia praline

GLUTEN FREE -  VEGETARIAN - 

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