

SUNDAY ROAST DINNER

Byron | Beef | \$55* per person | 4.30pm to 8pm

*plus 10% weekend surcharge

SNACKS

- + Oysters, Davidson plum vinegar, finger lime | 6.5/37/72
- + The Bread Social sourdough, cultured hand-made butter (v) | 9
- + Garlic bread, marjoram butter | 13
- + Prawn toast, kaffir lime, sesame, kimchi ketchup | 10 per piece
- + Grumpy Grandma's olives, chilli, lemon, garlic & bay leaf (gf, df, v, vg) | 10

ON ARRIVAL (CHOOSE ONE)

- Beer - Seven Mile 'Cali' cream ale 4.5%, Ballina, NSW
- Beer - Seven Mile Pilsner 4.8%, Ballina, NSW
- White - Quealy, Pinot Grigio, Mornington Peninsula, VIC
- Rosé - M&J Becker 'Rosé', Pinot Gris, Hunter Valley, NSW
- Red - Meredith, light & bright red blend, Hunter Valley, NSW
- Red - Jilly Wine Co, medium to full body red, Multi-Regional, NSW

SMALLS

Charred broccoli, cashew & mustard, toasted almonds | gf, v, vg, df, n

BIGS

Pepper-crust beef brisket, mustard, Yorkie, jus
or

Butternut pumpkin, lentils, jus | v, vg, gf, df

ADD TO ANY ROAST - CAULIFLOWER CHEESE | 10 | EXTRA YORKIE | GF | 3

SHARED SIDES

Rosemary potatoes, charred carrots & seasonal Farm greens

DESSERT (ADD-ONS)

- + Toasted marshmallow, citrus curd, pineapple syrup cake (df, vg, v) | 17
- + Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread (n) | 17
- + Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n) | 17

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: GLUTEN FREE ON REQUEST

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

A discretionary gratuity of 8% is applied to groups of 12 or more.