WINTER LUNCH Byron Bay

SMALLS

The Bread Social sourdough, cultured butter, smoked salt | 10

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | 12

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette | 6.5/37/72

Chicharrón, winter pickles, Davidson's plum & chilli salt | 21

Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread | 18

Whipped cow's curd, charred carrots & beets, smoked olive oil | 24

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander | 26

Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes | 28

Polenta gnocchi, grilled zucchini, slow roasted cherry tomato, pepita & sunflower pesto | 27/36

BIGS

Chermoula roast chicken, sweet & sour capsicum, thyme chicken jus | 42

Crispy skin barramundi, smoked eggplant, charred corn, cucumber, cherry tomato, orange | 44

Coal roasted Moreton Bay Bugs, confit chilli garlic butter, farm greens | 77

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli peanut | 30

Chargrilled market steak, burnt onion & herb butter, whole grain mustard, jus | MP

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices, 600g to share | 87

SIDES

Roasted potatoes, spring onion & garlic, sour cream | 15

Blackened cabbage, smoked tomato | 16

Baby cos, ranch dressing, parmesan | 14

Farm leaves, sunflower pesto | 16

DESSERTS

Toasted marshmallow, citrus curd, pineapple syrup cake | 17

Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread | 17

Dark chocolate mousse, hazelnut crunch, macerated berries | 17



PLEASE SCAN THE OR CODE TO SEE OUR ALLERGY MATRIX

Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.