

# SUNDAY ROAST DINNER

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

\*plus 10% weekend surcharge

## SNACKS

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- + Oysters, Davidson plum vinegar, finger lime | 6.5/37/72
- + The Bread Social sourdough, cultured hand-made butter (v) | 9
- + Grumpy Grandma's olives, chilli, lemon, garlic & bay leaf (gf, df, v, vg) | 10
- + Taramasalata, taro, green olive (gf, df) | 15
- + Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread (n, df, v, vg) | 18

## ON ARRIVAL (CHOOSE ONE)

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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 - Clark Wines, Cab Sauv, Merlot, medium to full bodied blend, Mudgee, NSW

## SMALLS

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Whipped chickpeas, garlic flatbread

## BIGS

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Farm-raised pork, apple sauce, Yorkie, gravy

or

Crispy Brussels sprouts, cashew, apple | gf, df, v, vg, n |

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

## SHARED SIDES

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Rosemary potatoes, charred carrots & seasonal Farm greens

## DESSERT (ADD-ONS)

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- + 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.