

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 | 23
- 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 | 27
- Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes | 29
- Polenta gnocchi, grilled zucchini, slow roasted cherry tomato, pepita & sunflower pesto | 28/36

BIGS

- Crispy skin barramundi, cauliflower, celeriac, charred leek, seaweed vinegar | 44
- Mussels, massaman sauce, brown rice, pumpkin, greens, peanuts, coriander, lime | 38
- Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli peanut | 30
- Lamb rump, parsnip, miso butter onion, charred kale, roasting juices | 43
- 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 | 89

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 QR 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.