

# SPRING LUNCH

Byron Bay

## SMALLS

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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

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

Fish crudo, 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

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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

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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

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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



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Surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more.