

SUMMER MENU

Our kitchen is led by Michelin-trained Head Chef Tristan Bertet and uses quality, fresh and seasonal ingredients all prepared in-house by our experienced & qualified chefs.

BAR SNACKS & STARTERS

Shoestring fries GF, V, vga With aioli	12
Sweet potato fries With chipotle mayo	12
Garlic Bread GFA, DFA, V, vga Sourdough with house-made garlic butter (add mozzarella +2)	10
Chicken Wings GF, DFA Crispy chicken wings with ranch mayo Buffalo chicken wings with chipotle mayo Honey & soy sesame chicken wings with wasabi mayo	14/22
Salt & Pepper Squid GF, DF Lightly dusted squid, deep fried, served with lemon mayo and side salad	22.5
Chicken & Mushroom Arancini (4) With aioli and parmesan cheese.	20
Garlic & Chilli Prawns GFA, DF With garlic and chilli oil. Served with grilled sourdough.	26
Smoked Salmon Rilette GFA Served on crostini with a side salad.	26
Vegetable Medley GF, V, vA Marinated & grilled zucchini, eggplant on a bed of capsicum and tomato. Served with whipped ricotta. (Add grilled sourdough +3)	20

GF - Gluten Free, DF - Dairy Free, V - Vegetarian, vg - Vegan

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
All credit cards incur a surcharge. Please note, a surcharge of 15% will apply on Public Holidays.*

FROM THE GRILL

MB2 Black Angus Sirloin 300g	52
Wagyu Rump Steak 250g	35
Rib-eye on the bone	MP

*Served with your choice of two sides and sauce
(gravy, mushroom gravy, creamy peppercorn or Chef's roast garlic butter)*

SALADS

*Our salads are hearty, flavorful, and packed with fresh ingredients,
thoughtfully portioned to stand alone as a main course.*

Blue Swimmer Crab Soba Noodle Salad GF, DF	29
<i>Cos lettuce, shredded carrot, mango, avocado, watermelon, blue swimmer crab meat, coriander, salmon pearls and crispy shallot. With Japanese style dressing.</i>	
Caesar Salad GFA	26
<i>Grilled chicken or chicken schnitzel, soft boiled egg, sourdough croutons, parmesan cheese, crispy prosciutto, house-made Caesar dressing.</i>	
Tuna Nicoise Salad GF, DF	30
<i>Pepper crust seared tuna, cos lettuce, chat potatoes, cherry tomatoes, green beans, cucumber, anchovies, red onion, fresh dill & lemon mustard dressing</i>	

MAINS

Pork Belly GF, DF	30
<i>Slow cooked pork belly, marinated with soy and star anis. Served with wombok, apple, mint and coriander salad.</i>	
French Baked Bone-in Chicken Breast GF, DFA	26
<i>Grilled and Sous Vide chicken. Served with provencal ratatouille and potatoes.</i>	
Crispy Barramundi GF, DFA	35
<i>With mixed leaf, pickled carrot, pickled onion, cherry tomato, chat potato salad, nori butter.</i>	
Prawn Linguine GFA, DFA	31
<i>Garlic, chilli, Napolitana sauce with a touch of cream.</i>	

PUB CLASSICS

Beer Battered Fish & Chips	34
<i>With mixed leaf salad, mushy peas, fries and tartare sauce</i>	
Crumbed Chicken Schnitzel DFA	26
<i>With fries, house-made coleslaw and a choice of sauce (gravy, mushroom gravy, creamy peppercorn or Chef's roast garlic butter)</i>	
Chicken Parmigiana DFA	29
<i>With prosciutto, Napolitana sauce, mozzarella, house-made coleslaw and fries</i>	
Eggplant Parmigiana V, vgA, GF, DFA	26
<i>Napolitana sauce, mozzarella, basil, house-made coleslaw and fries</i>	

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BETWEEN THE BREAD

Our delicious selection of burgers and sandwiches, crafted with fresh ingredients and bold flavors.

EVH Country Burger GFA, DFA	26
Wagyu beef patty with lettuce, tomato, red confit onion, cheese, pickles, beetroot and aioli. Served with fries. (add bacon \$2)	
Crispy Korean Chicken Burger GFA	26
With coleslaw, spicy pickled cucumber and Yuzu mayo. Served with fries.	
Mushroom Burger GFA, DFA, V, vga	26
Patty made with mushrooms, legume, buckwheat and spices. With lettuce, tomato and chilli jam mayo. Served with fries. (add bacon \$2, add cheese \$2)	
Croque Monsieur GFA	20
Char-grilled sourdough, Stilton bechamel, smoked ham, mozzarella. Served with side salad.	

SIDES

12

Shoestring fries GF, V, vga	
Sweet potato fries GF, V, vga	
Selection of seasonal vegetables GF, DFA, V, vga	
House salad GF, DF, V, vg	
House-made coleslaw GF, V	
With Greek yoghurt, mustard, lemon juice, apple, red onion, carrot and cabbage	
Cos lettuce wedge v	
With Caesar dressing and Parmesan cheese	
Provençal Ratatouille GF, DF, V	

KIDS MENU

15

Cheeseburger GFA, DFA	
Chicken Schnitzel DFA	
Fish & Chips DFA	
Steak & Chips GFA, DFA	
Spaghetti GFA, DFA, V	
With Napoletana sauce	

*Served with a choice of: fries, vegetables, salad.
Comes with a soft drink and ice cream.*

DOGGIE DINNER

6.5

Beef, brown rice and peas

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DESSERT MENU

DESSERTS

Chocolate Brownie GF, V	15
With vanilla ice-cream, berries, whipped cream and chocolate sauce	
Salted Caramel Milk Chocolate Tart V, GFA	17
Dark chocolate case, salted caramel, milk chocolate cremeux. With chocolate mousse.	
Peach Melba GF, V	15
Poached peach, served with vanilla ice cream, raspberry coulis, whipped cream, toasted sliced almonds.	
Affogato 'Con Liquore' GF, V	17
Byron Bay Coffee espresso, vanilla ice-cream and Frangelico liquor	
Cheese Board	25
Berry's Creek Riverine Blue Cheese, VIC (30g) Woombye Camembert Cheese, QLD (30g) Somerdale Cheddar Cheese, UK (30g)	

COFFEE & TEA

Organic Byron Bay Coffee	5
Full-cream milk Skim milk Almond milk Soy milk Oat milk	
Byron Bay Tea	5.5
English breakfast Earl grey Peppermint Green Ginger zing Chai	

FORTIFIED WINE

2017	Chateau Guirand Petit Guiraud	Bordeaux, FR	16
NV	David Franz Old Redemption XO Tawny 53 Years	Barossa Valley, SA	18
NV	Lustau Pedro Ximenez San Emilio	Jerez, Spain	12

*See drinks menu for full list of digestives and cocktails

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