

BYRON BEACH CAFE

cafe simplicity restaurant style

give a fork

7th – 14th october 2013

\$2 from each dish will go to sustainable table

entrée

hand made australian semolina ravioli filled with evans head field mushroom and nimbin valley dairy goat cheese with a parsley and garlic mushroom jus \$25

(this ravioli is being produced especially for us by a local italian chef who has set up production in bryon supplying a selection of pasta, made with pure australian semolina)

main

pan fried fillets of yamba flat tail mullet with a mullumbimby herb crust and a lismore capsicum peperonata served with kingscliff sweet potato crisps \$33