

## Dessert

Bombe Alaska, mango, passion fruit,  
macadamia crumble 16

Millefoglie, pear, dark chocolate, marsala 14

Dark chocolate fondant, blood orange sorbet,  
crystallised dill 14

Selection of cheese, condiments, lavosh 24

## Dessert wine

2013 Henschke Noble Eden Valley, SA 15  
Rot Semillon – 60ml

2017 Malvasia La Stoppa Emilia-Romagna, Italy 12  
Dolce Frizzante – 100ml

## Limoncello – 60ml

Il Gusto della Costa Positano, Italy 9  
Applewood Gumeracha, SA 10

## Amaro – 60ml

Montenegro Bologna, Italy 10

Fernet – Branca Lombardia, Italy 9

Maidenii nocturne Bendigo, VIC 11

Nonino Udine, Italy 11

Averna Sicily, Italy 9

## Grappa – 30ml

Marolo Barolo Piedmont, Italy 16

Nonino 43 Friuli, Italy 10

Occhipinti Frappato Sicily, Italy 18

Beach  
BYRON BAY

No split bills  
A variable surcharge applies when paying by credit/debit cards  
10% surcharge applies on Sundays  
15% surcharge applies on public holidays

## To Start

Appellation oyster chardonnay, black pepper, lemon panko crumbed, wakame, miso mayo	each 4.5 each 5
Wood grilled ciabatta, king prawn butter, Yarra Valley smoked caviar	9
Baccala mantecato, olive oil cracker, chives	8
mbs 9+ cured Wagyu carpaccio, house pickles	20
Raw fish, salt baked celeriac, nashi pear, lemonade fruit, crème fraiche	24

## Entree

Wood grilled brussel sprouts, romesco, pinenuts, guanciale, marjoram	16
Mussel "zuppetta", miso, cherry tomatoes, perilla, toasted ciabatta	19
Byron Bay buffalo mozzarella, fried green tomato, prosciutto di Parma 24 mth	23
Truffled beef tartare, parmesan, fried focaccia, upland cress	24
Wood grilled Ballina prawns, finger lime, crème fraiche	each 9

## Pasta

Moreton Bay bug burnt flour ravioli, braised leek, prawn emulsion	each 16
Strozzapreti, local baby octopus ragu, black olives, crispy capers	30
Byron Bay ricotta gnocchi, cherry tomato sugo, fiordilatte bocconcini, basil	28
Sardinian fregola, cuttle fish, mussels, clams, wild broccolini	36

## Protein

Chargrilled local fish fillet, corn custard, mushrooms, cavolo nero	36
Black Angus rump cap, chimichurri, triple cooked chat potatoes	34
750g Black Angus sirloin on the bone, 150 days grass fed, 45 days dry aged (Liverpool, NSW)	85

## Side Dish

Tomato & bread Panzanella, onion, cucumber	13
Radicchio, grapes, walnut, cabernet dressing	14
Triple cooked chat potatoes, sage, sea salt	13