

## Dessert

Lattaiolo, vanilla poached rhubarb, strawberry	14
Bombe Alaska, dark chocolate sorbet, banana caramel, macadamia, spiced rum	16
Spiced pumpkin tart, blue cheese ice cream, pecan praline	14
Selection of cheese, condiments, lavosh	24

## Dessert wine

2013 Henschke Noble Rot Semillon – 60ml	Eden Valley, SA	15
2017 Malvasia La Stoppa Dolce Frizzante – 100ml	Emilia-Romagna, Italy	12

## 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, soy dressing	each 4.5 each 5
Wood grilled ciabatta, king prawn butter, Yarra Valley smoked caviar	9
Spanner crab, Burnbar farm avocado, tomato, rye toast	11
Hervey Bay half shell scallop, Jerusalem artichoke, cavolo nero salsa verde	each 8

## Entrée

24 months Prosciutto di Parma, truffle whipped ricotta, zeppole	20
Local raw fish, salt baked celeriac, nashi pear, crème fraiche, horseradish	24
Gold band snapper, San Marzano tomato, olives, capers, wood grilled white polenta	21
Byron Bay burrata, wood grilled Brussels sprouts, sobrassada, pine nuts	22
Wood grilled Ballina prawn, finger lime, crème fraiche	each 9

## Pasta

Moreton Bay bug ravioli, braised leek, prawn emulsion	each 16
Maccheroni "al pettine", Bangalow pork rib and neck ragu, Parmigiano Reggiano	32
Smoked beetroot tortelli, camel fromage blanc, walnut, poppy seeds	30
Sardinian fregola, king prawn, cuttle fish, mussels, clams, local fish, cime di rapa	34

## Main

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

## Side

Radicchio, grapes, walnut, cabernet dressing	13
Charred cauliflower, romesco, crispy shallot	16
Triple cooked potatoes, sage, sea salt	13