

Dessert

Tiramisu	15
Cucumber and gin sorbet, white chocolate panna cotta, kaffir lime	16
Peanut butter mousse, salted caramel popcorn, dark chocolate	16
Selection of cheese, condiments, lavosh	24

Dessert wine

2018 Sweet Pea Moscato Spring seed Wine Co - 100ml	McLaren Vale, SA	12
2015 Recioto della Valpolicella Albino Rocca - 60ml	Veneto, Italy	15

Limoncello - 60ml

Il Gusto della Costa	Positano, Italy	11
Applewood	Gumeracha, SA	12

Amaro - 60ml

Amacardo	Sicily, Italy	15
Arancia rossa e carciofini		
Montenegro	Bologna, Italy	10
Fernet - Branca	Lombardia, Italy	9
Nonino	Udine, Italy	11
Averna	Sicily, Italy	9

Grappa - 30ml

Nonino 43	Friuli, Italy	11
Antinori Tignanello	Tuscany, Italy	16
Marolo Barolo	Piedmont, Italy	18
Occhipinti Frappato	Sicily, Italy	19

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 natural, lemon	each 5
panko, wakame, miso mayonnaise	each 6
Wood grilled "Artisan Loaves" ciabatta, black garlic butter, smoked Yarra salmon caviar	10
Raw scampi, carrots, cardamom, grappa	each 14
Panko crumbed fennel, dill, cashew, lemon	13
Seared half shell Hervey Bay scallop, cauliflower, morcilla	each 10
Spanner crab radicchio choy bao, mayonnaise, chili, avocado	12

Entrée

Raw fish yuzu ceviche, jalapeno, fermented grains, carasau bread	26
Wood grilled half Moreton Bay bug, burnt butter, Fennel, soft herbs	27
Byron Bay stracciatella, candy melon, ginger, prosciutto San Daniele, basil	19
Wood grilled Freemantle octopus, potato mayonnaise, green pepper and corn salsa	24

Handmade Pasta

Culurgiones, potato, mussels, tomato water, bell pepper oil	32
Whole meal pappardelle, wild venison ragout, horseradish	30
Orecchiette, brassica, garlic, chili, smoked eel	31
Parsley cavatelli, king oyster and black mushroom, Ballina prawn	36
Byron Bay ricotta anolini, raw tomato, black olives, capers, anchovy crumb	28

Main

Wood grilled fish fillet, turnip, parsnip, cavolo nero, toasted pine nuts	41
Riverina Angus rump cap, triple cooked potatoes, chimichurri	38
Slow cooked Bangalow pork neck, porcini crust, pumpkin, oyster mushroom	39

Side

Radicchio and sorrel salad, cabernet vinegar dressing, pickled cherries	14
Triple cooked potatoes, sage, sea salt	14
Roasted eggplant and red pepper escalivada	16