

SNACKS

- Oysters** Natural 6ea · Native - fingerlime, anise myrtle, lemon aspen 6.5ea
- Sourdough** Sequel bakery rye sourdough bread, kombu dashi butter 6ea
- Olives** warm olives marinated in lemon myrtle, lemon peel & herbs 15
- Roast macadamias** in bush tomato 'pizza shape' spices 15
- Caesar wedge** anchovy dressing, pancetta, pangrattato, parmigiano 15
- Crostini** smoked anchovy, sourdough, puttanesca butter, pickled onion 13
- Salumi** local cured salumi selection, grilled pane carasau 21

PLATES

- Egg sando** native spiced curry egg, smoked salmon roe, cucumber, chives 21
- Byron Burrata** warm mushroom ragu, truffle burnt butter, balsamic, macadmia 30
- Vitello tonnato** smoked & chilled beef, tuna emulsion, capers, pickled eschalot 32
- Prawns** panfried Ballina king prawns, shellfish XO butter, capers, parsley 36
- Bay lobster roll** warm bay lobster tails, miso & dashi mayo, furikake, pickles 36
- Octopus pasta** cavatelli pasta, braised local octopus, chilli, olives, pine nuts 35
- Toastie** cured local capocollo, truffle manchego, mozzarella, truffle aioli 29

TO FINISH

- Australian cheese selection** condiments, pane carasau TWO 25 / THREE 35
- Basque cheesecake** mini burnt Basque cheesecake, PX currants, almonds 19
- Gelato** selection of gelato & sorbet 6ea

A 10% surcharge applies on Sunday & 15% on public holidays | Card surcharges apply

A 10% service charge applies on the total final bill for groups of 6+ guests