SNACKS

Oysters Natural 7ea · Native - fingerlime, anise myrtle, lemon aspen 7.5ea

Bread Sequel Bakery sourdough, infused olive oil 5.5ea

Olives Grumpy Grandma local olives marinated in herbs and chilli 15

Roast macadamias in native bush tomato 'pizza shape' spices 15

Caesar wedge baby gem, anchovy dressing, pancetta, pangrattato, parmigiano 16

Carrots wattleseed spiced rainbow carrots, whip feta, currants, smoked almond 25

Anchovy toast 'Pissaladière' anchovy, caramelised onion, olive, crostino[I] 14

Fries salt & vinegar skin on shoestring fries 15

PLATES

Antipasto local salumi & cheese selection, condiments, pickles & pane carasau 42

Whipped local fish roe vegetable crudités, bottarga[A] 25

Byron Burrata marinated baby peppers, chermoula, balsamic, hazelnut 32

Vitello tonnato smoked & chilled beef, tuna emulsion, capers, pickled eschalot 33

Prawn sanga king prawns, Old Bay & shellfish aioli, pickles, lettuce[A] 33

Crab linguine spanner crab, linguine, garlic, chilli, lemon, herb pangrattato[A] 39

TO FINISH

Australian cheese selection condiments, pane carasau TWO 25 / THREE 35

Watermelon negroni frozen wedge of negroni soaked watermelon 15

Gelato Sundae

Fior di latte vanilla, Davidson plum, raspberry 10

Hazelnut salted caramel, chocolate, wattlessed 10

(A) Australian | (I) Imported | (M) Mixed

A 10% surcharge applies on Sunday & 15% on public holidays
A 10% service charge applies on the total final bill for groups of 6+ guests