

## BREAKFAST SET MENU

### \$35 PER PERSON

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### DRINKS TO START

Coffee Single O of your choice  
OR  
Organic cold-pressed seasonal juices

### BREAKFAST OPTIONS

Longaniza sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

### ADD ONS

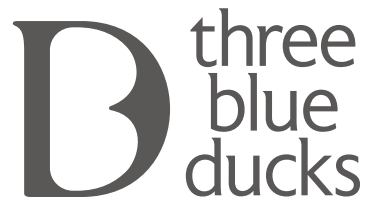
Glass of Sparkling wine or Bloody Mary

\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Please note our menus are seasonal & change regularly.  
Please advise of dietary requirements at least 7 days prior to your booking.  
Final numbers are to be confirmed at least 48 hours prior to your booking.  
Please note there is a 10% surcharge on Sundays and 15% on public holidays.

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## FULL BREAKFAST SET MENU

### \$43 PER PERSON

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#### DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

#### SHARE TABLE

Selection of seasonal fruits (vg)

OR

Selection of freshly baked pastries

#### BREAKFAST OPTIONS

Longaniza sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

Avocado hummus, poached eggs, pickled chilli, Farm greens, hemp seed crunch (v)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

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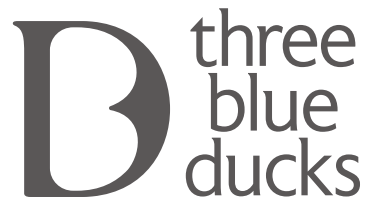
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## FULL BREAKFAST SET MENU

### \$47 PER PERSON

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### DRINKS TO START

Coffee Single O of your choice

OR

Organic cold-pressed seasonal juices

### SHARE TABLE

Selection of seasonal fruits (vg)

A selection of pastries from The Bread Social – croissants, pan au chocolat & danishes

Farmhouse cheeses, nuts & dried fruits (n)

The Bread Social toasts, house made jam, Ballina creamed honey & cultured hand made butter (n)

Coconut & chia bircher, apple, berries, mango, passion fruit & crunch (gf, v, vg, n)

Longaniza sausage, brown rice, sambal matah, fried egg, banana ketchup, crispy shallots (gf, df)

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Please note our menus are seasonal & change regularly.

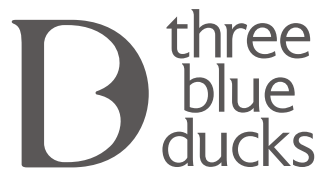
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## SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

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GUESTS TO SELECT ONE DISH FROM EACH COURSE

### SMALLS

Market ceviche, cucumber, buttermilk, buckwheat, lime, ginger, macadamia (gf, n)

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Western Australian coal-roasted octopus, zucchini, garlic, reggiano, olive & lemon (gf)

### MAINS

Borrowdale BBQ pork belly, lemongrass, kaffir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

### SIDES TO SHARE

Roasted potatoes, cultured crème fraîche & rosemary salt (gf, v)

Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

### DESSERTS

Chocolate mousse, brownie ice cream, strawberry (gf, n)

Cheese, lavosh, dried fruit, spiced orange chutney (v, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (gf, v)

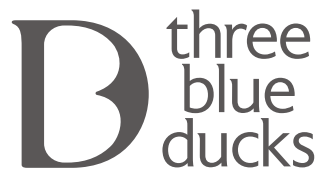
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Groups 12 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menus.

Menus are subject to change due to season and availability.

Please advise of dietary requirements at least 7 days prior to your booking.

Final numbers are to be confirmed at least 48 hours prior to your booking.



## **'THE FEAST'**

### **\$65 PER PERSON**

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### **TO SHARE**

Roasted carrot hummus, pickled carrots, dukkah, focaccia (df, v, vg, n)

Market ceviche, cucumber, buttermilk, buckwheat, lime, ginger, macadamia (gf, n)

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

Borrowdale BBQ pork belly, lemongrass, kaffir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Roasted potatoes, cultured crème fraîche & rosemary salt (gf, v)

Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

### **DESSERT - ALTERNATE DROP**

Chocolate mousse, brownie ice cream, strawberry (gf, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (gf, v)

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Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.

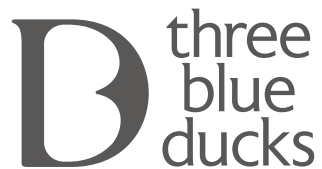
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## **'THE DUCKS FEAST'**

### **\$85 PER PERSON**

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### **TO SHARE**

Oysters, ginger & finger lime dressing

Roasted carrot hummus, pickled carrots, dukkah, focaccia (df, v, vg, n)

Market ceviche, cucumber, buttermilk, buckwheat, lime, ginger, macadamia (gf, n)

Byron Bay burrata, cherry tomato, mint, basil, fermented watermelon rind & torn garlic sourdough (v)

Market fresh fish of the day, baba ganoush, crispy chickpea, charred corn, citrus & dukkah  
(gf, df, n)

Borrowdale BBQ pork belly, lemongrass, kaffir lime, chilli, citrus salad & peanut sauce (gf, df, n)

Miso glazed pumpkin, whipped tofu, radish, apple & spent lettuce (gf, df, v, vg)

Roasted potatoes, cultured crème fraîche & rosemary salt (gf, v)

Farm cos, green goddess, pickled grapes & celery (gf, df, v, vg)

Farm leaves (gf, df, v, n)

### **DESSERT - ALTERNATE DROP**

Chocolate mousse, brownie ice cream, strawberry (gf, n)

Berries, fruit, wattle, whey granita & brown butter ice cream (gf, v)

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Groups 25+ pax are requested to dine on a 'Feast' share table set menu.  
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