#### AUTUMN DINNER Byron Bay

## **SNACKS**

Pickled mussels, sweet & sour tomatoes, citrus oil (gf, df) | 13 Crispy potato, tallow, whipped ricotta, cucumber (2 pieces) (gf) | 12 Warm Bread Social wholemeal sourdough, caramel whey butter, smoked salt (v) | 9 Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 10 Chicken liver parfait, chicken skins (gf) | 12

### GARDEN

Stracciatella, pickled melon, Davidson plum & fennel crunch (v) | 25 Burnt cabbage, smoked tomato beurre blanc, crispy pork skin (gf) | 14 Rosemary & garlic potatoes, spring onion, sour cream (gf, v) | 14 Farm leaves, shaved fennel, cucumber, citrus dressing (gf, df, v, vg) | 15 Caramelised carrot, sunflower, chickpea, sprouts, dandelion (gf, df, v, vg) | 23 Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n) | 32

# SEA

Oysters, natural | 6/34/68 Oysters, charred apple & cucumber vinegar (gf, df, v) | 6.5/36/74 Spanner crab, stinging nettle pancake, macadamia, finger lime, crème fraiche (n) | 27 Local king prawn, curry oil, coconut Farm greens, crispy curry leaves (gf, df) | 9ea Peri-peri glazed kingfish, sumac almond cream, dukkah, tomato, mint & cucumber (df, n) (med rare) | 43 Coal roasted whole fish, Farm herbs, roasted garlic, to share (gf, df) | MP

# LAND

Venison & pork terrine, charred leek, Farm pickles, mustard, lavosh (df) | 25 Kangaroo carpaccio, smoked fish, dill pickle, Oliver's hens' chilli cured egg yolk (gf, df) | 26 Lamb rump, mustard greens, smoked yogurt, grains, charred onion, pan juices | 42 400g sirloin, XO mushrooms, pickles, jus gras (gf, df) | 65 Farm-raised spit roast pork, apple & plum sauce, roasting juices, crackling, to share (gf, df) | 95 Chargrilled dry-aged steak, jus gras, beer mustard, to share (df) | MP