SPRING 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, cultured butter, smoked salt (v) | 9 Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 10 Chicken liver parfait, pickled currants (gf) | 12

GARDEN

Stracciatella, pickled melon, Davidson plum & fennel crunch (v) | 26 Burnt cabbage, smoked tomato beurre blanc, crispy pork skin (gf) | 15 Rosemary & garlic potatoes, spring onion, sour cream (gf, v) | 14 Farm leaves, shaved fennel, cucumber, citrus dressing (gf, df, v, vg) | 15 Caramelised carrots, sunflower, chickpea, sprouts (gf, df, v, vg) | 23 Cauliflower, spiced lime, spring onion, pickled grapes, cashew cream (gf, df, v, vg, n) | 33

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

Yellow curry mussels, coconut, lemongrass, pumpkin, celery taro stem, crispy chilli cashew oil, lime (gf, df, n) | 39

Coal roasted whole fish, Farm herbs, roasted garlic, to share (gf, df) | MP

LAND

Venison pork & pistachio terrine, charred leek, Farm pickles, mustard, lavosh (df, n) | 26 Kangaroo carpaccio, smoked fish, dill pickle, Oliver's hens' chilli cured egg yolk (gf, df) | 27 Lamb rump, mustard greens, smoked yogurt, grains, charred onion, pan juices | 43 300g sirloin, XO mushrooms, pickles, jus gras (gf, df) | 55 Farm-raised roast pork, apple & plum sauce, roasting juices, crackling, to share (gf, df) | 95 Chargrilled dry-aged steak, mustard, jus gras – to share (df) | MP