

AUTUMN LUNCH

Byron Bay

WHY NOT?

Mimosa | 13
Orange, prosecco

Badass Bloody Mary | 18
Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli

Travla 'Australia's lager' 3.5%, AUS | 10, 14

2022 Three Blue Ducks x By Mem 'Boogie', Sauvignon Blanc, Multi-Regional, NSW | 13

SMALLS

The Bread Social sourdough, cultured butter, smoked salt (v) 9

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 10

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df) | 6.5/37/72

Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n) | 16

Farm pork terrine, pickles, charred Bread Social sourdough (df) | 24

Raw kingfish, roasted chilli oil, beach vinegar, fish mint, nashi pear, crispy rice (gf, df) | 28

Charred squid, crispy legs, macadamia cream, betel leaf salsa | 27

House fermented cashew cheese, fresh & pickled Farm vegetables (gf, df, vg, n) | 18

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg) | 25/34

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: VEGAN ON REQUEST

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.

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BIGS

Char grilled local prawns, fire roasted mussels, calamari, roasted sweet potato, Kang Kong, red curry sauce, kaffir lime oil, basil (gf, df) | 48

Lemongrass & fermented chilli glazed chicken, steamed rice, cabbage, pickles, shallots, sesame (gf, df) | 34

Crispy skin barramundi, tartare, Farm herbs, crispy taro, lemon (gf, df) | 42

Roasted free-range pork loin, charred Farm greens, mushroom xo butter (gf) | 36

Roasted eggplant, salted lime, tea-soaked currants, spiced lentils, crispy onions, coconut, coriander (gf, df, vg) | 29

Chargrilled 250g rump cap steak, green sauce, beer mustard, jus (gf, df) | 50

12-hour 600g slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices, to share (gf, df) | 85

SIDES

Corn on the cob, seaweed miso butter, popcorn, lime (gf, v, *) | 10

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *) | 14

Cos wedge, ranch dressing, dill (gf, v) | 12

Cucumber, gin marinated watermelon, whipped ricotta, buckwheat (gf, v, *) 11

Farm wok greens, pork mince, confit chilli & garlic (gf, df, *) | 16

Farm leaves, herb & macadamia dressing (gf, df, vg, n) | 14

DESSERTS

Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 15

Bread & butter pudding, whiskey soaked currants, vanilla ice cream (n) | 15

Chocolate & walnut brownie cheesecake, caramel, orange zest,

Davidson plum salt (gf, n) | 15

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DAY DRINKS

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COFFEE - SINGLE 0 DIRECT TRADED & FOREST FRIENDLY

WHITE - MILK COFFEE MADE WITH 'KILLERBEE' BLEND

Small | 4.5
Large | 5.5
Extra shot | 0.5

Piccolo / macchiato | 4.5

ALTERNATIVE MILKS

+ Happy Happy Soy Boy, Minor Figures oat mylk | 1
+ Macamilk | 1.5

ICED COFFEE

Iced latte | 5.5

Iced coffee - milk, vanilla bean ice cream &
two shots of coffee | 8.5

Iced chocolate - milk, vanilla bean ice cream,
organic raw cacao & coconut sugar | 8.5

Affogato - two shots of coffee over vanilla bean
ice cream | 8 + shot of Brookie's Mac liqueur | 10

BLACK / FILTER - ASK ABOUT THIS WEEK'S ORIGIN

Espresso / long black | 4.5

v60 pour over 330ml | 10

Aeropress 230ml | 8

Batch brew | 4.5

Cold brew | 5.5

CHAI

Chai latte | 5.5

Pot of rooibos chai latte | 5.5

Organic dandelion latte | 5.5

Golden chai - house made with organic
spices, ginger, turmeric & honey | 6

Matcha latte | 5.5

LIFE CYKEL MEDICAL MUSHROOM EXTRACT | 2

"Uplifting" Lions mane, Cordyceps & Chaga
"Barista Blend" Reishi, Turkey tail & Shiitake

TEA BY THREE BLUE DUCKS MADE FROM CERTIFIED ORGANIC INGREDIENTS, ALL ARE AVAILABLE FOR SALE IN THE PRODUCE STORE | 5.5

English Breakfast - Fine grade black tea from
Sri Lanka. Character-rich and full of flavour
to cut through milk

Earl Grey - An Organic Ceylon tea &
cornflowers blend infused with twice-refined
organic Spanish bergamot oil

Ginger Zing - Ginger, lemongrass,
lemon myrtle, calendula

Inner Calm - Chamomile, peppermint,
lemon balm, passionflower

Immuno-Boost - Echinacea, spearmint,
ginger, lemongrass, lemon myrtle

Energy Kick - Ginkgo, gotu kola, oat straw,
rose root, peppermint, ginseng

Misty Farm - Peppermint, elderflower,
rosehip, lemon myrtle, hibiscus

Sencha - Organic pan-fired Chinese green tea

SINGLE ORIGIN TEA - BY CHAMELLIA 2 BREWS OFFERED | 8

Jasmine Dragon Pearl - sweet, medium-
bodied green tea with an alluring velvety
texture, with inviting floral tones

Yushan Oolong - creamy texture and long
finish with flavours of crisp stone fruits

Assam Tres - deep orange hue coupled with
zesty tropical notes

SOURCE WATER - FROM 10 HYDRO PANELS ON OUR ROOF | UNLIMITED 3PP

100% of the cost from purchasing this water
goes towards funding 10 hydropanels for
Murrurundi