

MUSSELS NIGHT!

Byron

NOT MUSSELS

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5
Olives, chilli, lemon, bay leaf (gf, df, v, vg) | 10
Mixed pickles (vg) | 6
Garlic bread, marjoram butter (v) | 12
Farm leaves, herb & macadamia dressing (gf, df, vg, n) | 14
Prawn toast, kaffir lime, sesame, kimchi ketchup | 9 per piece
Fries, aioli (gf, df) | 10
Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg) | 25

MUSSELS | 25

Yellow curry sauce, lemongrass, kaffir lime (gf, df)
Jilly wine, garlic, leek (gf, df)
Seven Mile ale, tomato, fennel, nduja (gf, df)

DESSERT

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

DUCKLINGS MENU AVAILABLE

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.