

# SUNDAY ROAST DINNER

Byron | Lamb | \$55\* per person | 5.00pm to 8pm  
\*includes Sunday surcharge

## SNACKS (ADD-ONS)

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- + Coal roasted prawn, confit chili garlic butter (gf) | 12
- + Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5/37/72
- + The Bread Social sourdough, cultured hand-made butter (v) | 9
- + Grumpy Grandma's olives, chilli, lemon, garlic & bay (gf, df, v, vg) | 10

## ON ARRIVAL (CHOOSE ONE)

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- Beer - Seven Mile 'Cali' cream ale 4.5%, Ballina, NSW
- Beer - Seven Mile pilsner 5.3%, Ballina, NSW
- White - 2022 M&J Becker 'Little White', Muscat D'Alexandrie, Hunter Valley, NSW
- Red - 2021 Konpira Maru, Dolcetto, King Valley, VIC
- Rosé - 2022 M&J Becker 'Rosé', Pinot Gris, Hunter Valley, NSW

## SMALLS

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Roasted spiced eggplant, whipped chickpeas, pepita crunch (gf, df, v, vg)

## BIGS

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- Slow-roasted lamb shoulder, rosemary, mint, mustard, jus, Yorkshire pudding, garlic & rosemary potatoes, seasonal Farm veggies (gf, df)
- or
- Charred zucchini, cannellini beans, parsley, roasted onion, jus, Yorkshire pudding, garlic & rosemary potatoes, seasonal Farm veggies (gf, df, v, vg)

## EXTRAS (ADD-ONS)

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- + extra sourdough Yorkie/vegan Yorkie (gf) | 4
- + pigs in blankets | 7 (2 pieces)
- + blackened surgarloaf cabbage | 8

## DESSERT (ADD-ONS)

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- + Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 17
- + Bread & butter pudding, whiskey-soaked currants, vanilla ice cream (n) | 17
- + Chocolate & walnut brownie cheesecake, caramel, orange, Davidson plum salt (gf, n) | 17

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

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge. Pigs payment accepted. No split Pigs payments. A discretionary gratuity of 8% is applied to groups of 12 or more.