

MUSSELS NIGHT!

Byron

NOT MUSSELS

Oysters, Davidson plum vinegar, finger lime (gf, v) | 6.5/37/72

Mixed pickles (vg) | 7

Olives, chilli, lemon, bay leaf (gf, df, v, vg) | 12

Prawn toast, kaffir lime, sesame, kimchi ketchup | 9 per piece

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, v, vg) | 26/35

MUSSELS | 25

Mussels, yellow curry sauce, lemongrass, kaffir lime (gf, df)

Mussels, Jilly white wine, garlic, leek (gf)

Mussels, tomato & Seven Mile ale, fennel, nduja (df)

WITH MUSSELS

Garlic bread, marjoram butter (v) | 12

Fries, aioli (gf, df, vg) | 10

Farm leaves, herb & macadamia dressing (gf, df, v, vg, n) | 16

DESSERT

Bread & butter pudding, whiskey soaked currants, vanilla ice cream (n) | 17

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.