Byron Bay

SMALLS

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

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves (gf, df, v, vg) | 12

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) | 17

Farm pork terrine, pickles, charred Bread Social sourdough (df) | 25

Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes (gf, df, n) | 27

Charred squid, crispy legs, macadamia cream, salsa | 28

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

BIGS

Lemongrass & fermented chilli glazed chicken on the bone, steamed rice, cabbage, pickles, shallots, sesame (gf, df) | 35

Crispy skin barramundi, smoked eggplant, charred corn, cucumber, cherry tomato, orange (gf, df) | 42

Slow roasted porchetta, barley, sunflower & date risotto, fennel, radicchio, apple | 40

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli peanut (gf, df, v, vg, n) | 28

Chargrilled market steak, green sauce, beer mustard, jus (df) | MP

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices, 600g to share (gf, df) | 86

SIDES

Charred broccoli, green tahini, currants toasted almonds (gf, df, v, vg, n) | 15

Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *) | 15

Cos wedge, green goddess, dill (gf, v) | 14

Farm wok greens, confit chilli & garlic (gf, df, *) | 15 + pork mince | 4

Farm leaves, sunflower pesto (gf, df, vg) | 16

DESSERTS

Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 17

Cookies & cream, macadamia myrtle shortbread, caramel, berry jam ice cream (n) | 17

Chocolate & walnut brownie cheesecake, orange, Davidson plum salt (gf, n) | 17