DUCKS FEAST

Byron Bay | shared entrees & mains

TO SHARE

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg)

Charred squid, macadamia cream, herb salsa (df, v, vg)

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

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Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli cashew (gf, df, v, vg)

12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)

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

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

DUCKS FEAST

Byron Bay | 3 shared courses

TO SHARE
Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg)
Charred squid, macadamia cream, herb salsa (df, v, vg)
Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)
Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli cashew (gf, df, v, vg
12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)
Roasted potatoes, spring onion & garlic salt, sour cream (gf, v, *)
Farm leaves, sunflower pesto (gf, df, vg)
Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg)
Dark Chocolate mousse, chocolate cream, walnut brownie crumb, berries (gf, n)

ULTIMATE FEAST

Byron Bay

TO SHARE

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df)
Raw kingfish, coconut, lime, betel leaf, salted candy peanuts (gf, df, n)

Polenta gnocchi, pumpkin, pepita seeds, pesto (gf, df, vg)
Hummus, piri piri spiced chickpeas, dukka, garlic pita (df, vg, n)

-Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli cashew (gf, df, v, vg)
12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices (gf, df)
Crispy skin barramundi, smoked eggplant, charred corn, cucumber, cherry tomato, citrus (gf, df)
Roasted potatoes, spring onion & garlic, sour cream (gf, v, *)
Farm leaves, sunflower pesto (gf, df, vg)

Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) Chocolate & walnut brownie cheesecake, orange, Davidson plum salt (gf, n) Dark Chocolate mousse, chocolate cream, walnut brownie crumb, berries (gf, n)

GROUP BREKKY MENU

Byron Bay

CHOOSE ONE

Tea or coffee

SHARE TABLE

Selection of fruit & freshly baked pastries

CHOOSE ONE

Black Sticky rice, coconut caramel, banana, fresh berries, cashew (gf, df, n)

Bacon & free-range fried egg panini roll, cheddar, apple & herb slaw, bacon jam, aioli, pickled chilli

Avocado, slow roasted tomato, herb oil, basil, poached eggs, toasted sourdough (df, v)

Farm bowl, slow roasted miso pumpkin, hummus, sauerkraut, currants, basil & sunflower seed dressing (gf, df, v, vg)

The Bread Social toasted sourdough, cultured hand-made butter, jam + choice of two sides (avocado, two eggs, free-range bacon, mushrooms, roasted tomato)

ADD-ONS (FROM 10AM)

Glass of NV Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA | 12pp

Bloody Mary

Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli | 12pp