

SUNDAY ROAST DINNER

Byron | Lamb | \$55* per person | 5pm to 8pm

*plus Sunday surcharge

SNACKS (ADD-ONS)

- + Coal roasted prawn, confit chilli 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)

Beer - Seven Mile 'Cali' cream ale 4.5%, Ballina, NSW

Beer - Seven Mile 'Lennox' lager 4.8%, Ballina, NSW

White - 2022 M&J Becker 'Little White', Muscat D'Alexandrie, Hunter Valley, NSW

Red - 2022 Meredith 'No More Sleeps', Cabernet Sauvignon, Shiraz, Multi-Regional, NSW

Rosé - 2022 Meredith 'Heart', Syrah, Merlot, Cabernet Sauvignon, Multi-regional, NSW

SMALLS

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

BIGS

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)

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

DESSERT (ADD-ONS)

- + Passionfruit & citrus curd, meringue, whipped coconut, charred pineapple (gf, df, vg) | 17
- + Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread (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.

A discretionary gratuity of 8% is applied to groups of 12 or more.