

CLASSIC FESTIVE PACKAGE

Byron Bay | 8+ guests

FOOD

Fior di latte, marinated zucchini, chilli oil, fried bread (v)

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander (df)

Sweet potato hummus, ducks hazelnut & almond Dukkah, toasted bread (vg, df, n)

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

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

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

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

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

DRINKS

Sparkling - Ba-Ba-Rumba Prosecco, Tumbarumba, NSW

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

Rosé - Clark Wines 'Rosé', Merlot, Shiraz, Mudgee, NSW

Red - Balmy Nights, Shiraz, Hunter Valley, NSW

Beer - Travla Australia's pale ale

- Travla Australia's lager

2hrs | \$132pp / 3hrs | \$143pp / 4hrs | \$150pp

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.

ESSENTIALS FESTIVE PACKAGE

Byron Bay | 8+ guests

FOOD

Fior di latte, marinated zucchini, chilli oil, fried bread (v)

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander (df)

Sweet potato hummus, ducks hazelnut & almond Dukkah, toasted bread (vg, df, n)

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

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

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

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

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

DRINKS

Sparkling - Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

White - Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA

Rosé - M&J Becker 'Hunter Rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Oakvale, Sangiovese, Hilltops, NSW

Beer - Travla Australia's pale ale

- Travla Australia's lager

2hrs | \$138pp / 3hrs | \$149pp / 4hrs | \$160pp

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SIGNATURE FESTIVE PACKAGE

Byron Bay | 8+ guests

FOOD

Freshly shucked oysters, finger lime & Davidson's plum vinaigrette (gf, df)

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

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Fior di latte, marinated zucchini, chilli oil, fried bread (v)

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

Sweet potato hummus, ducks hazelnut & almond Dukkah, toasted bread (vg, df, n)

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df)

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Miso glazed eggplant, whipped tofu, bean shoots, coriander, charred spring onion, chili (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, tomato, citrus (gf, df)

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

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

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

Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n)

DRINKS

Sparkling - Cape Jaffa, Pinot Noir, Chardonnay, Limestone Coast, SA

White - Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA

Rosé - M&J Becker 'Hunter Rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Oakvale, Sangiovese, Hilltops, NSW

Beer - Travla Australia's pale ale

- Travla Australia's lager

2hrs | \$168pp / 3hrs | \$179pp / 4hrs | \$190pp

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