SUMMER LUNCH

Byron Bay

SMALLS

The Bread Social sourdough, cultured butter, smoked salt (v) | 10

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

Sweet potato hummus, Ducks hazelnut & almond dukkah, toasted bread (vg, df, n) | 18

Fior di latte, marinated zucchini, chilli oil, pangrattato (v) | 25

Charred squid, crispy fried legs, roast chilli & lime, fried garlic, coriander (df, gf) | 26

Venison tartare, pickled apple, spring onion, blueberries, seaweed, sesame cracker (gf, df) | 26

Kingfish ceviche, coconut, spent citrus oil, betel leaf, salted candy macadamias, sriracha flakes (gf, df, n) \mid 28

Polenta gnocchi, grilled zucchini, slow roasted cherry tomato, pepita & sunflower pesto (gf, df, v, vg) | 27/36

BIGS

Chermoula roast chicken, sweet & sour capsicum, thyme chicken jus (gf, df) | 42

Crispy skin barramundi, smoked eggplant, charred corn, cucumber, cherry tomato, orange (gf, df) | 44

Coal roasted Moreton Bay Bugs, confit chilli garlic butter, farm greens (af) | 77

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli peanut (gf, df, v, vg, n) | 30

Chargrilled market steak, burnt onion & herb butter, whole grain mustard, jus (gf) | MP

12-hour slow-cooked beef brisket, farm herb salsa, mustard, pickles, roasting juices, 600g to share (gf, df) | 87

SIDES

Charred broccoli, green tahini, currants toasted almonds (gf, df, v, vg, n) | 16

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

Baby cos, ranch dressing, salted ricotta (gf, v) | 14

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

DESSERTS

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

Berry swirl ice cream, honey oats, macadamia, lemon myrtle shortbread (n) | 17

Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n) | 17