

SUNDAY ROAST DINNER

Byron | Lamb | \$55* per person | 4.30pm to 8pm

*plus weekend surcharge

ON ARRIVAL (CHOOSE ONE)

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

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

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

Rosé - Vinegrove Vineyard, Merlot, Shiraz, Mudgee, NSW

Red - MEREDITH, Cabernet, Sauvignon Blanc, Shiraz, NSW

SNACKS (ADD-ONS)

+ Chilled king prawns, marie rose, lemon (gf, df) | 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

SMALLS

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

BIGS

Slow-roasted lamb shoulder, rosemary, mint, mustard, jus, Yorkshire pudding,
roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df)

or

Charred zucchini, cannellini beans, parsley, roasted onion, jus, Yorkshire pudding,
roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df, v, vg)

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

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

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS *: GLUTEN FREE ON REQUEST

A surcharge of 10% on weekends 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.

SUNDAY ROAST DINNER

Byron | Beef | \$55* per person | 4.30pm to 8pm

*plus Sunday surcharge

SNACKS (ADD-ONS)

- + Chilled king prawns, marie rose, lemon (gf, df) | 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 - 2023 Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA

Rosé - 2023 Vinegrove Vineyard 'Rosé', Merlot, Shiraz, Mudgee, NSW

Red - 2023 Meredith 'No More Sleeps', light red blend, Multi-Regional, NSW

SMALLS

White bean dip, chickpeas, black garlic vinaigrette, flat bread crisps (df)

BIGS

Pepper crusted slow cooked beef brisket, mustard, horseradish, jus, Yorkshire pudding, roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df)

or

Slow roasted cauliflower, tea-soaked currants, smoked eggplant, jus, Yorkshire pudding, roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df, v, vg)

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

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SUNDAY ROAST DINNER

Byron | Pork | \$55* per person | 4.30pm to 8pm

*plus Sunday surcharge

SNACKS (ADD-ONS)

- + Chilled king prawns, marie rose, lemon (gf, df) | 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 - 2023 Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA

Rosé - 2023 Vinegrove Vineyard 'Rosé', Merlot, Shiraz, Mudgee, NSW

Red - 2023 Meredith 'No More Sleeps', light red blend, Multi-Regional, NSW

SMALLS

Beetroot, burnt orange, cashew (gf, df, v, vg, n)

BIGS

Roasted pork, crackling, apple sauce, mustard, jus, Yorkshire pudding, roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df)

or

Slow roasted pumpkin, charred spring onion, herb salsa, apple, jus, Yorkshire pudding, roasted potatoes, carrots, parsley and garlic, summer slaw (gf*, df, v, vg)

EXTRAS (ADD-ONS)

- + extra sourdough Yorkie/vegan Yorkie (gf*) | 4
- + blackened surgarloaf cabbage | 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
- + Dark chocolate mousse, hazelnut crunch, macerated berries (gf, n) | 17

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