

# SUNDAY ROAST DINNER

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

\*plus weekend surcharge

## ON ARRIVAL (CHOOSE ONE)

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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)

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+ 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

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

## BIGS

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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)

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+ 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.