

# EASTER ROAST DINNER

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

\*plus 10% weekend surcharge

## SNACKS (ADD-ONS)

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- + Coal roasted prawn, confit chili garlic butter (gf) | 12
- + Oysters, Davidson plum vinegar, finger lime (gf) | 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)

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

Beer - Seven Mile Pilsner 4.8%, Ballina, NSW

White - Quealy, Pinot Grigio, Mornington Peninsula, VIC

Rosé - Jilly Wines 'Rosé', Cabernet Sauvignon, Shiraz, Orange, NSW

Red - Clark Wines, Cabernet Sauvignon, Merlot, Mudgee, NSW

## SMALLS

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

## BIGS

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Farm pork, crackling, apple sauce, mustard, jus, Yorkshire pudding, roasted potatoes, carrots, parsley & garlic, greens (gf\*, df)

or

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

## DESSERT (ADD-ONS)

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- + Toasted marshmallow, citrus curd, pineapple syrup cake (df, vg, v) | 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.