

SUNDAY ROAST DINNER

Byron | Beef | \$55* per person | 4.30pm to 8pm
*plus 10% weekend surcharge

SNACKS (ADD-ONS)

- + Coal roasted prawn, confit chili garlic butter (gf) | 12
- + Oysters, Davidson plum vinegar, finger lime | 6.5/37/72
- + The Bread Social sourdough, cultured hand-made butter (v) | 9
- + Grumpy Grandma's olives, chilli, lemon, garlic & bay leaf (gf, df, v, vg) | 10

ON ARRIVAL (CHOOSE ONE)

- Beer - Seven Mile 'Cali' cream ale 4.5%, Ballina, NSW
- Beer - Seven Mile Pilsner 4.8%, Ballina, NSW
- White - Cape Jaffa, Sauvignon Blanc, Limestone Coast, SA
- Rosé - Vinegrove Vineyard, Merlot, Shiraz, Mudgee, NSW
- Red - Clark Wines, Cabernet Sauvignon, Merlot, Mudgee, 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 & garlic, greens (gf*, df)

or

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

DESSERT (ADD-ONS)

- + 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.