

SUNDAY ROAST DINNER

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

*plus 10% weekend surcharge

SNACKS (ADD-ONS)

- + Coal roasted prawns, 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 (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

Maple roast pumpkin, smoked labneh, tomato vinegar, seeds (gf, v)

BIGS

Slow cooked lamb shoulder, mint sauce, Yorkshire pudding, jus

or

Macadamia, lentil & sweet potato pave, Yorkshire pudding, jus (gf, df, v, vg, n)

SHARED SIDES

Rosemary potatoes, charred carrots & seasonal Farm greens

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.