

SUMMER LUNCH

Byron Bay

SMALLS

- The Bread Social sourdough, cultured butter, smoked salt | v | 10
- Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | df, gf, vg | 12
- Freshly shucked oysters, ginger & finger lime dressing | df, v, vg | 6.5/37/72
- Smoked eggplant & chickpea hummus, Ducks' dukkah, charred bread | df, vg, n | 18
- Raw fish, watermelon, cucumber, chilli, finger lime, peanut | gf, df, n | 28
- Stracciatella, maple peach, chilli seed crunch | gf, v | 25
- Beef carpaccio, black garlic, mustard seed salsa, crispy onions, tuna mayo | gf, df | 31
- Polenta gnocchi, farm pesto, parmesan, sunflower seed gremolata | gf, vg* | 27/35
- Charred squid, smoked corn, mint, parsley, coriander, hazelnuts | gf, df, n | 28

BIGS

- Crispy skin barramundi, blistered cherry tomatoes, seaweed & almond, basil | df, gf, n | 44
- Market steak, charred green beans, honey mustard, preserved lemon | gf, df | MP
- Falafel, whipped chickpeas, grains & sprouts, pickles, charred pita | df, v, vg | 33
- Slow cooked pork belly, coconut garlic greens, pickles | gf, df | 45
- Moreton Bay Bugs, XO butter, fried shallots, coriander, lime | 85
- 12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices, 600g to share | df, gf | 90

SIDES | 16

- Roasted potatoes, spring onion & garlic, sour cream | gf, vg*
- Farm leaves, radish, pickled lentils | df, gf, vg
- Smashed cucumber, sesame, chili oil, cashew | gf, df, vg, n
- Baby cos, ranch dressing, parmesan | gf, v

DESSERTS | 17

- Almond torte, whipped custard, stone fruit | gf, n
- Burnt honey, white chocolate panna cotta, milk caramel | gf
- Coconut semifreddo, mango, caramelised banana | gf, df, v, vg

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

A surcharge of 10% on weekends and 15% on public holidays will be applied. Card payments incur a 1.65% Surcharge.

A discretionary gratuity of 8% is applied to groups of 12 or more.