



FEED ME MENU

Byron | 2-11 guests | \$80 per person

(Only available between 11.30am - 2pm)

TO SHARE

The Bread Social sourdough, cultured butter, smoked salt | v |

Smoked eggplant & chickpea hummus, Ducks' dukkah, taro crisps | gf, df, v, vg |

Stracciatella, apple jam, chilli seed crunch | gf |

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12-hour slow-cooked beef brisket, Farm herb salsa, mustard, pickles, roasting juices | df, gf |

Roasted potatoes, spring onion & garlic, sour cream | gf, vg* |

Farm leaves, radish, pickled lentils | df, gf, 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.

Amex payments incur a 2.75% surcharge. All other card payments incur a 1.65% surcharge.

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

DUCKS FEAST

Byron Bay | 2 + guests | \$95 per person

TO SHARE

The Bread Social sourdough, cultured butter, smoked salt | v |

Smoked eggplant & chickpea hummus, Ducks' dukkah, taro crisps | gf, df, v, vg |

Stracciatella, apple jam, chilli seed crunch | gf |

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Crispy skin barramundi, yellow curry sauce, greens, brown rice, papaya, lime | gf, df |

Slow cooked brisket, herb salsa, mustard, roasting juices | gf, df |

Roasted potatoes, spring onion & garlic, sour cream | gf, vg* |

Farm leaves, radish, pickled lentils | df, gf, v, vg |

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Burnt honey, white chocolate panna cotta, milk caramel | gf |

ADD ONS

Freshly shucked oyster | gf, df | 6.5 pp

Grumpy Grandma's olives, chilli, lemon, garlic, bay leaves | df, gf, vg | 12

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GROUP BREKKY MENU

Byron | 8+ guests | 40 per person

DRINKS (CHOOSE ONE)

Tea or coffee

SHARE TABLE (CHOOSE ONE)

Black sticky rice pudding, coconut caramel, banana, fresh berries, cashew
(gf, df, v, vg, n)

Bacon & free-range fried egg panini roll, cheddar, apple & herb slaw, bacon jam, aioli,
pickled chilli

Avocado, coriander, lemon, pickled chilli, two poached eggs, toasted sourdough (df, v, *)

Chilli scrambled eggs, charred corn, papaya, nahm jim, peanuts, sourdough (df, n)

The Bread Social toasted sourdough, cultured hand-made butter, jam + choice of two
sides (avocado, two eggs, free-range bacon, mushrooms, tomato relish)

INCLUDED FOR TABLE

Selection of fruit & freshly baked pastries

ADD-ONS (FROM 10AM)

Sparkling Wine

NV Mountadam, pinot noir, chardonnay, Eden Valley, SA | 15pp

Bloody Mary

Wyborowa vodka, tomato juice, house-made hot sauce, lemon, chilli | 12pp

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Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

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