

BAR MENU

FRESHLY SHUCKED OYSTERS | \$6

natural

mignonette & chives

champagne emulsion & caviar

WAGYU BEEF FINGER TOASTIE | \$10

pain de mie bread, charred sugar loaf cabbage,

seeded mustard, pickled wagyu beef tongue df

HAND CUT CHIPS | \$11

thyme salt, egg yolk aioli gf, df, v

BYRON BAY PORK CRACKLING | \$9

seasoned with spiced salt gf, df

CONFIT DUCK & RACLETTE PARCELS | \$9

duck, raclette, seeded mustard, caramelised onion

GOATS CHEESE PRETZEL | \$10

egg yolk aioli, beef floss, prosciutto va

BAR MENU

BAR NUTS | \$8

*cayenne pepper and maple syrup coated
cashews, almonds, walnuts, pepitas v, gf, df*

FRESH SOURDOUGH | \$8

served with house-made cultured butter vga

CHEESE BOARD | \$14

*choice of brie, cheddar, blue
with fruit paste, pear, lavosh crackers v, gfa
+ extra cheese \$4*

CHARCUTERIE | \$11

*50g of meat served with sourdough,
pickled vegetables, piccalilli, olives df*

prosciutto

fennel & garlic salami

black truffle & squid ink salami

wild venison & gin salami

wild kangaroo & anise myrtle salami