TO START / SHARE PLATES

	МЕМ	VIS
GARLIC & HERB BREAD (V)	9	11
CHEESY GARLIC BREAD	10	12
GARLIC & OLIVE OIL PIZZA BREAD Chef's selection of house made dips	21	23
SALT AND PEPPER CALAMARI (GF, DF) Shallow-fried calamari, lemon, rocket & aioli	16	18
LOADED PULLED BRISKET NACHOS (GF) Tortilla chips, slow cooked brisket, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	25	27
LOADED HOUSE MADE MEXICAN BLACK BEAN NACHOS (GF, V) Tortilla chips, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	22	24
SLOW COOKED OCTOPUS & HEIRLOOM TOMATO SALAD (GF, DF) Fragrant lemongrass, ginger, snow pea, chil & coriander, tamarind & sesame dressing	24 li	26
"OUR POKE" BOWL Avocado, carrot, edamame, pickled ginger, shredded cabbage, cucumber, bean sprouts,soft boiled egg, tamarind & mayo dressing + Add chicken 5 + Add tofu 4 + Add prawn 9 + Add smoked salm	20 non 9	22

LIGHT MEALS	MEM	VIS
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	18	21
BEER BATTERED FLATHEAD House salad, lemon, tartare & fries	22	25
RAVIOLI W/RICOTTA & SPINACH (V) Confit garlic tomato cream sauce, grated parmesan	18	21

LOCAL FAVOURITES

	MEM	VIS
PANKO CRUMBED CHICKEN SCHNITZEL Garden salad, fries, sauce of your choice	24	27
PANKO CRUMBED CHICKEN PARMIGIANA Napoletana sauce, leg ham, mozzarella, garden salad, fries	26	29
HOUSE BRISKET PARMIGIANA Panko crumbed chicken, smokey BBQ sauce, mozzarella, garden salad, fries	28	31
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	23	26
SPAGHETTI NAPOLETANA (V, GFA) Nonna's Napoli, grated parmesan, basil, olive oil + Add chicken 5	18	21
THE MEXICAN PARMIGIANA Panko crumbed chicken with house beans, avocado, sour cream, corn chips, melted cheese served with garden salad & fries	27	30
DAVIOLI W/DICOTTA & SDINACH (\/)	27	30

RAVIOLI W/RICOTTA & SPINACH (V) 30 Confit garlic tomato cream sauce, grated parmesan

+ Add chicken 5

BURGER SELECTION	MEM	VIS
MUSHROOM & HALOUMI BURGER (V, GFA) Roasted mushroom, Byron Bay haloumi, roasted capsicum, lettuce, tomato, beetroot relish, fries	23	26
CLASSIC CHEESEBURGER (GFA) 180g Angus patty, tomato sauce, cheese, liquid cheese, pickles, lettuce, tomato, milk bun, fries + Add bacon 5 + Add patty 6 + Add egg	22	25
KARAAGE CHICKEN BURGER (GFA) Marinated chicken, house slaw, yuzu mayo, fries	19	22
BBQ BRISKET BURGER (GFA) House sauce, liquid cheese, pickles,	22	25

house slaw, tomato, milk bun, fries







Did you know that by choosing to dine with us, you are contributing to over 33 different organisations? We are proud to say that we contributed \$217,200 last year alone. Your support helps us give back to the community & make a positive impact. Thank you for being a part of our mission!





DOWNLOAD OUR MEMBERS APP FOR EXCLUSIVE



SKIP THE QUEUE **ORDER VIA OUR APP**



KIDS MENU	MEM	VIS
CHICKEN NUGGETS & FRIES w/ tomato sauce	12	15
CLASSIC CHEESEBURGER (GFA) Fries, tomato sauce	12	15
SPAGHETTI NAPOLETANA (V, GFA) Nonna's Napoli, shaved parmesan	12	15
FISH & CHIPS Tartare, lemon	12	15
DAGWOOD DOG Fries, tomato sauce	12	15

COMES WITH A KID'S SOFT DRINK & SOFT-SERVE ICE CREAM.

Kids Eat Free!

MONDAY & TUESDAY NIGHTS

BUY A MAIN MEAL & GET A KIDS MEAL FREE! T&C'S APPLY

	FROM THE SEA	MEM	VIS	
	PAN SEARED LOCAL CATCH OF THE DAY (GF) (DFA) Nut brown lemon butter capers & parsley, paris mash, buttered asparagus	39	42	
	BEER BATTERED BARRAMUNDI FILLETS House salad, lemon, tartare & fries	27	30	
)	BANG BANG PRAWNS (MILD) (GFA, DF) Wok fried prawns, chilli, lemongrass, peanut, bok choy, cassava va cracker, fragrant jasmine rice	33	36	

FROM THE GARDEN	МЕМ	VIS
CAESAR SALAD (GFA) Baby cos, crisp prosciutto, parmesan, egg, white anchovies, Caesar dressing + Add smoked salmon 12 + Add pan-fried Byron Bay haloumi 8 + Add chicken 5	20	23
GARDEN SALAD (GF, DF) Heirloom tomatoes, cucumber, Spanish onion, shaved carrot, aged balsamic dressing	15	18
WILD ROCKET, APPLE & PARMESAN SALAD (GF, DFA) Candied walnut, aged balsamic dressing, slow cooked heirloom, shaved parmesan	15	18
MARINATED PEACH, BUFFALO MOZZARELLA & PROSCIUTTO SALAD (GF, DFA) Wild rocket, extra virgin olive oil crostini, basil	25	28
SUMMER SLAW, PEA & MINT SALAD (GF) Red & white cabbage, radish, soft herbs,	15	18

orange, peas, parmesan, chardonnay

+ Add pan-fried Byron Bay haloumi 8

+ Add smoked chicken 9 + Add smoked salmon 5

vinaigrette

extras

FROM THE GRILL	MEM	VIS
Served with your choice of: Garden salad & fries or roast potatoes & vegetables, + choice of sauce: Jus, Mushroo Pepper or Diane.	om,	
250G RUMP STEAK 100 day grain fed beef, your choice of sides & sauce	31	34
400G RUMP STEAK 100-day grain fed beef with your choice of sides & sauce	39	42
250G RIB EYE 100 day grain fed beef, your choice of sides & sauce	42	45
SURF & TURF 250g rump served with garlic cream prawns, fries & salad	39	42
GRILLED PILTON VALLEY PORK CUTLET (GF,DF) Roast herb potato & apple, sprouting cauliflower, mustard cream sauce	30	33
TOPPERS Salt & pepper calamari (GF) 9 Garlic prawns (3pcs) 9 The Aussie bacon & egg 6.5		
ON THE SIDE		
JASMINE RICE		6
ROASTED VEGETABLES		9
STEAMED GREENS		9
SIDE SALAD		9
FRIES W/ TOMATO SAUCE		6.5
SWEET POTATO FRIES W/ SOUR CREAM & SWEET CHILLI SAUCE		10

SAUCES \$2

Tomato | BBQ | Sweet Chilli | Sour Cream

Jus | Mushroom | Pepper | Diane | Gravy

PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN ORDERING YOUR MEALS. WE WILL MAKE ALL EFFORTS TO ACCOMMODATE YOUR REQUESTS.

(V) VEGETARIAN (VE) VEGAN (VEA) VEGAN AVAILABLE (DF) DAIRY FREE (GF) GLUTEN FRIENDLY (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRY FREE AVAILABLE