

PIZZA & TAPAS

Available Wednesday - Friday Dinner,
Saturday & Sunday Lunch & Dinner

OPENING HOURS
WED - FRI: 4pm - 8pm
SAT & SUN: 12pm - 8pm

TO START

- CHEESY GARLIC PIZZA**
Caramelised garlic, mozzarella, parmesan & basil
- BREADS & DIPS OUR WAY**
Garlic & herb pizza from the fire, Chef's selection of house-made dips

DESSERT PIZZA

- THE NUTELLA BOMB**
Nutella pizza dusted with icing sugar, vanilla bean gelato & strawberries
- BANANARAMA**
Sliced banana, caramel sauce, vanilla bean gelato & strawberries

SHARING

- COCONUT CRUMBED PRAWNS**
Sweet chilli, coriander, yoghurt dipping sauce
- KARAAGE CHICKEN SLIDERS (3)** (GFA +\$1)
Slaw, yuzu mayo, sesame, pickled ginger
- KOREAN FRIED CHICKEN RIBS**
Honey, garlic butter
- LAMB KOFTA** (GFA, DF)
Wood fired bread, hummus, tabbouleh, pomegranate
- ANGUS BEEF SLIDERS (3)** (GFA +\$1)
Tomato relish, pickles, mustard, sesame seed bun
- BUTTER CHICKEN SAMOSA**
Minted yoghurt
- “KATSU SANDO”** (DF)
Panko crumbed pork sandwich w/ Japanese BBQ sauce
- SWEET POTATO & CASHEW EMPANADA (V)**
Jalapeno dipping sauce
- SATAY CHICKEN SKEWERS** (GFA)
Pan fried Roti, lime, slaw
- MAC & CHEESE CROQUETTES (V)**
Tomato chutney
- BASKET OF FRIES**
w/ tomato sauce
- BASKET OF SWEET POTATO FRIES**
w/ sour cream, sweet chilli sauce

PIZZA

GLUTEN FREE BASE + \$5

- FOREST MUSHROOM (V)**
Fior di latte, marinated mixed mushrooms, parmesan, thyme, truffle oil
- CLASSIC MARGHERITA (V)**
Tomato sugo, fior di latte, basil
- VEGAN (VE)**
No cheese, caramelised pumpkin base, roast zucchini, walnuts, rocket, cherry tomato
- PROSCIUTTO**
Fior di latte, 24-month prosciutto, rocket, shaved Reggiano & mozzarella
- PEPPERONI**
Sliced pepperoni, shaved Reggiano, mozzarella & basil
- SAUSAGE AND FENNEL**
Fior di latte, broccoli, tomato sugo, Italian sausage, chilli & shaved provolone
- MEAT LOVERS**
Ham, sausage, salami, pepperoni, bacon, BBQ sauce & mozzarella
- WOODFIRED CHICKEN**
Basil pesto, toasted pine nuts, rocket, mozzarella & parmesan
- MARINATED SEAFOOD**
Fior di latte, local fish, prawns, calamari, cherry tomato, garlic oil & parsley
- SUPREME**
Pepperoni, pork & fennel sausage, onion, mozzarella, marinated mushrooms, fire roasted capsicum, basil
- HAWAIIAN**
Ham & pineapple, mozzarella
- KING PRAWN & CHILLI**
Fior di latte, King prawns, cherry tomato, garlic oil, parsley & lemon

ALLERGY NOTICE: WHILE WE TAKE CARE,
CROSS-CONTAMINATION MAY OCCUR.

MEM	VIS
15	18
21	24
MEM	VIS
15	18
15	18
MEM	VIS
19	22
15	18
19	22
25	28
19	22
15	18
15	18
19	22
15	18
6.5	9.5
10	13

Kitchen 34.

Dining

OPENING HOURS:
7 DAYS
LUNCH: 11:30 AM - 2:00 PM
DINNER: 5:30 PM - 8:30 PM

Thank You!



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!

PREMIUM BEERS & WINES









DOWNLOAD OUR MEMBERS APP FOR EXCLUSIVE OFFERS



SKIP THE QUEUE ORDER VIA OUR APP

Get the facts [DrinkWise.org.au](https://www.drinkwise.org.au)

TO START / SHARE PLATES		
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
SOUP OF THE DAY Bread roll & butter	12	14
SALT AND PEPPER CALAMARI (GF, DF) Shallow-fried calamari, lemon, rocket & aioli	16	18
STICKY PORK BELLY (GF, DF) Sesame, coriander, lime, spiced mayo & house slaw	19	21
POTATO WRAPPED PRAWNS (3) w/ glass noodle salad, tomato, cucumber, peanuts, nam jim dressing	16	18
LOADED PULLED BRISKET NACHOS (GF) Tortilla chips, slow cooked brisket, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	24	26
LOADED HOUSE MADE MEXICAN BLACK BEANS NACHOS (GF, V) Tortilla chips, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	22	24
LIGHT MEALS		
SMALL SPAGHETTI CHICKEN PESTO, PARMESAN & BASIL (GFA) White wine cream & toasted pine nuts	15	17
SMALL MUSHROOM & THYME RISOTTO (GF, DFA, VEA) Mixed mushrooms, white wine, parsley & parmesan	16	19
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	17	20
BEER BATTERED FLATHEAD & FRIES House salad, lemon, tartare & fries	22	25
KIDS MENU		
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		
PAN SEARED LOCAL CATCH OF THE DAY (GF) (DFA) Prawn colcannon mash, broccolini, scallop butter	39	42
BEER BATTERED BARRAMUNDI FILLETS House salad, lemon, fries	27	30
BANG BANG PRAWNS (GFA, DF) Wok fried prawns, chilli, lemongrass, peanut, bok choy, cassava va cracker, fragrant jasmine rice	33	35
BURGER SELECTION		
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 3	22	25
KARAAGE CHICKEN BURGER (GFA) Marinated chicken, house slaw, yuzu mayo, pickled ginger, fries	19	22
BBQ BRISKET BURGER (GFA) House sauce, liquid cheese, pickles, house slaw, tomato, milk bun, fries	21	24
LOCAL FAVOURITES		
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
THE HAWAIIAN PARMY Panko crumbed chicken with ham & pineapple, Neapolitan sauce, mozzarella, garden salad, fries	27	30
SPAGHETTI CHICKEN PESTO, PARMESAN & BASIL (GFA) White wine cream & toasted pine nuts + Add prawn 9	26	28
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	23	26
WINTER MUSHROOM & THYME RISOTTO (V, VEA, DF, GFA) Mixed mushrooms, white wine, parsley & parmesan + Add chicken 5	26	29
SPAGHETTI NAPOLETANA (V, GFA) Nonna's Napoli, grated parmesan, basil, olive oil	18	21
SLOW BRAISED LAMB SHANK House port wine lentils, kale & paris mash	36	39
HOUSE CURED 18HR SLOW COOKED BEEF BRISKET (GF) Garden salad, fries, red wine jus	30	33
PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN ORDERING YOUR MEALS. WE WILL MAKE ALL EFFORTS TO ACCOMMODATE YOUR REQUESTS.		

FROM THE GARDEN		
CAESAR SALAD (GFA) Baby cos, crisp prosciutto, parmesan, egg, white anchovies, Caesar dressing + Add smoked salmon 12 + Add chicken 5 + Add pan-fried Byron Bay haloumi 8	20	23
GARDEN SALAD (GF, DF) Heirloom tomatoes, cucumber, Spanish onion, shaved carrot, aged balsamic dressing	15	18
ROAST CAULIFLOWER & DUKKHA SALAD (GF) Toasted chickpea, avocado, mint, dill & yoghurt dressing + Add pan-fried Byron Bay haloumi 8 + Add chicken 5 + Add smoked salmon 9	20	23
FROM THE GRILL		
Served with your choice of: Garden salad & fries or roast potatoes & vegetables, + choice of sauce: Jus, Mushroom, Pepper or Diane.		
250G RUMP 100 day grain fed beef, your choice of sides & sauce	30	33
250G RIB EYE 100 day grain fed beef, your choice of sides & sauce	40	43
SURF & TURF 250g rump served with garlic cream prawns, fries & salad	39	42
CHARGILLED LOCAL "PILTON VALLEY" PORK CUTLET (GF) Sautéed kale, winter mushrooms, mash, macadamia & parmesan crumble	30	32
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		
STANDARD Tomato BBQ Sweet Chilli Sour Cream		2
PREMIUM Jus Mushroom Pepper Diane Gravy		3
(V) VEGETARIAN (VE) VEGAN (VEA) VEGAN AVAILABLE (DF) DAIRY FREE (GF) GLUTEN FRIENDLY (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRY FREE AVAILABLE		