



# SUPER TUESDAY

Minimum 2 Guests - Minimum 3 Courses - 50% off Food Only

## ENTREE

- |    |   |   |    |
|----|---|---|----|
| 28 | <b>Oysters</b> , Natural Pacific, French mignonette (GF, DF)  | <b>Oysters</b> , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)                | 30 |
| 18 | <b>Chicken liver parfait</b> , pickled wild cucumbers, charred bread (GFO)                          | <b>Local calamari</b> , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | <b>Wagyu and chorizo meatballs</b> , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | <b>Byron Bay burrata</b> , preserved lemon pesto, green herb oil, pecorino (GFO, V)     | 19 |

## MAINS & STEAKS

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|----|--|--|----|
| 45 | <b>Crab lasagne</b> , Abalone cream, black caviar  | <b>Sausage &amp; Cheek</b> , Chef's mix grill, Balkan chevapi, German bratwurst, Italian fennel sausage, braised beef cheek, slaw, tomato relish | 39 |
| 38 | <b>Fish &amp; Chips</b> , beer battered barramundi, hand-cut fries, creamed peas, chunky tartare (DFO)           | <b>Vegetarian</b> , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GF, DF, VGN O)          | 34 |
| 38 | <b>250g Angus Rump</b> , grass fed, Chef's house slaw, confit shallots, creamed potato, complimentary sauce (GF) | <b>300g Black Angus Porterhouse</b> , grain fed, Chef's house slaw, confit shallots, creamed potato, complimentary sauce (GF)                    | 48 |

## DESSERT

- |    |  |   |    |
|----|--|---|----|
| 21 | <b>Crème Brulée</b> , classic vanilla crème, berry compote, double cream (V, GF) | <b>Cheesecake</b> , lemon cheesecake, berry sorbet, dark fruits, raspberry sauce  | 15 |
| 12 | <b>Sorbet</b> with mixed berries (GF, DF, VGN)                                   | <b>Chocolate &amp; Cheese</b> , one cheese, chocolate fondant, with local honey, house made mustard fruits, crackers, Queensland grapes (V) | 28 |
| 19 | <b>Espresso Martini</b> , NYX vodka, Kahlua, Licor 43, fresh espresso            |   |    |

If you are looking for extra sides, please refer to our regular Menu.

Menu subject to change. Unfortunately we cannot cater to allergies, coeliac disease, and other conditions.

# WHAT'S ON AT



## LUNCH SPECIAL

**Monday - Saturday** until 3:30pm

2 courses - \$35 | 3 courses - \$45

FROM  
**\$35**

## SUPER TUESDAY

**Tuesdays** from 5pm

*Minimum 2 guests | Minimum 3 courses each  
Tuesday dinner | Super Tuesday menu*

**50%**  
OFF FOOD

## OYSTERS & BUBBLES

**Wednesdays** from 5pm

*18-Oyster Platter for two | Bottomless Italian Sparkling (1.5hr)  
Resident Pianist - Live from 5:30pm*

**Minimum 2 guests**

**\$50**<sub>PP</sub>

## STEAK NIGHT

**Thursdays** from 5pm

*250g Porterhouse or Angus Rump  
Served with russet fries, Chef's slaw & House gravy.*

**Bookings essential**

**\$30**

## SUNDAY ROAST

**Sundays** all day

*Try our premium roast, served with a selection of seasonal sides.*

**Lunch & Dinner**

**\$35**