



lounge | bar | dining

dinner

house baked sourdough 9
truffled & garden herb beurre pomade

entrée

byron bay heirloom tomatoes 22
avocado, native pesto, capsicum, buffalo mozzarella

hiramasa kingfish sashimi 23
miso, sesame, yuzu

hokkaido scallops 23
kaffir lime, celeriac, roe, karkalla

artichoke and artichoke 22
jerusalem and globe artichoke, smoked egg yolk

main

risotto 34
beetroot, walnuts, goat's cheese, thyme

market fish 38
pea, butter lettuce, dill, hazelnuts, asparagus

borrowdale pork belly 40
apple, fennel, blueberry, elderflower

rangers valley wagyu mbs 7+ 180gm striploin 75
leek, potato, textures of mushroom, black truffle

dessert

pumpkin "pie" 20
cornbread, burnt butter, maple, pecan, caramel

rhubarb 22
white chocolate, rose, vanilla, musk

green apple 20
lemon, eucalyptus, mint, almond

australian cheese 34
selection of three cheeses, condiments

credit card payments incur a 1.3% surcharge on the total bill
1.5% surcharge is applicable on public holidays

our menu can be tailored to accommodate all dietary requirements with advanced notice