



lounge | bar | dining

lunch

house baked sourdough 9

truffled & garden herb beurre pomade

byron bay heirloom tomatoes 22

avocado, native pesto, capsicum, buffalo mozzarella

croque monsieur / madame 18/22

brioche, smoked leg ham, gruyere, waffle fries

classic pastrami on rye 22

ny smoked brisket, horseradish, sauerkraut, waffle fries

corn fed chicken baguette 26

smoked garlic & leeks, triple cream brie, waffle fries

dry aged wagyu burger 28

truffle, porcini, bacon jam, smoked cheddar, waffle fries

market fish 38

pea, butter lettuce, dill, hazelnuts, asparagus

steak frites 46

300g scotch fillet, waffle fries, béarnaise

dessert

house made beignets 12

chocolate & butterscotch sauces

pumpkin "pie" 20

cornbread, burnt butter, maple, pecan, caramel

green apple 20

lemon, eucalyptus, mint, almond

cake of the day 12

something delicious.. please ask your waiter

credit card payments incur a 1.3% surcharge on the total bill

15% surcharge is applicable on public holidays

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