

Entree to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PEA & ARTICHOKE ARANCINI

House-made pea & artichoke arancini with mint yoghurt **v**

CALAMARI

Lightly fried calamari served with Noug Cham & Asian slaw **gf**

Main Course

Please choose 1 item from the selection below

SALMON

Pan fried Atlantic salmon fillet, chat potatoes, charred pea mayo, prosciutto, green Goddess salad & tapioca crisps **gf**

WAGYU BRISKET

Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles

OYSTER BLADE STEAK MS3+

200g Pinnacle oyster blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, broccolini, chat potatoes & red wine jus **gf**

PORK RIB EYE

Herb & parmesan crumbed pork rib eye, apple brandy jus, salsa verde, apple jalapeño slaw

LAMB SHOULDER

Braised lamb shoulder, hummus, Fattoush salad, sumac goat's yoghurt, radishes & pomegranate dressing

CAULIFLOWER

Roasted cauliflower, hummus, pakora florets, Fattoush salad and minted yoghurt **v**

PORTERHOUSE - 300G

Seasoned fries and red wine jus **gf**

Dessert

Please choose 1 item from the selection below

CHOCOLATE FONDANT

Warm chocolate fondant, milk chocolate sauce, biscuit crumb, biscoff ice cream **v**

PANNACOTTA

Honey pannacotta, fig compote, burnt meringue, orange gel **v | gf**

SEMIFREDDO

White chocolate semifreddo, strawberries, shortbread crumb & matcha ice cream **v**

LAMINGTON

Chocolate ganache, mascarpone cream, cherry gel, coco pop crunch & coconut sorbet **v**

Drinks

WINE

Sparkling, Moscato, Rose, Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Shiraz

BEER

Byron Bay Lager bottle, Great Northern 'Super Crisp' bottle, Cascade Light bottle

SOFT DRINK

Coke, Coke No Sugar, Lift, Raspberry, Lemonade, Lemon Lime Bitters