

ALL DAY DINING

Light bites

Byron Bay olives (VG, GF)	9
local olives, chilli and herbs	
Piquillo peppers (VG, GF)	14
orange, chilli and fermented black bean xo	
Fish taco	9
apple slaw, jalapeno, roasted nori mayo	
Native rock oysters (daily estuaries)	3pc 16 /6 pc 29 /12 pc 56
Possum Creek finger lime, chardonnay vinegar, lemon	
Duck bao (2pc)	19
free range duck, hoisin, cucumber, onion	

Main

Beef burger	24
brisket and chuck, mature cheddar, pickles, onion, russian sauce, lettuce, tomato served with french fries	
Northern Tablelands lamb ragu	29
lamb, sage and pancetta ragu, fettuccine, pecorino	
Coal-roasted pumpkin (VG, DF)	25
beetroot hummus, garlic macadamias, house pickles, cress	
Fish and chips (GF, DF)	28
beer battered market fish, fries, lemon and pea tartare	
Moules Mariniere	34
One kilogram of Spencer Gulf mussels with white wine, garlic, parsley and flora plant cream served with french fries	

Sides

Organic sourdough (V)	5
With cultured Nimbin Valley butter	
Tomato salad (V)	12
local and heirloom tomatoes, marinated feta, herb oil	
Charred broccolini (V, DF)	14
garlic, chilli, pine nuts and pecorino	
French fries and aioli (V)	12
roasted garlic aioli	

Sweets

Check out the cabinet for specials, treats and pricing

Ice cream and sorbet (DF*, GF)	14
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  @ForestByronBay

15% surcharge applies on Sundays and public holidays. We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan) * (means can be done, please let your food and drink guide know)