

Byron Bay olives (VG, GF) local olives, chilli and herbs	9
Pea and avocado guacamole (VG, GF) pea and avocado, lime, jalapeno and garlic gauc with house-made tostadas	24
Crispy fish taco crumbed hake, apple slaw, jalapeno, roasted nori mayo	Э еа
Salt and pepper squid local squid, finger lime mayo, lemon	24
Yeezy wings spicey, free range chicken wings with hot sauce, ranch dressing and celery sticks	22
Fish and chips (GF, DF) beer battered market fish, fries, lemon and pea tartare	28
Beef burger and fries brisket and chuck patty, mature cheddar, pickles, onion, Russian sauce, lettuce and tomato	26
Vegan burger and fries (VG) pulp burger, cashew cheese, pickles, onion, soy aioli, lettuce, tomato	24
Sweet potato wedges (VG) guac and sweet chilli	16
French fries and aioli (V) garlic aioli	12
A selection of house-churned ice-cream and sorbet (DF, GF)	14

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.



CHAMPAGNE and SPARKLING WINES	gls	btl
Dal Zotto Prosecco (V, S) King Valley, VIC	12	70
NV Louis Roederer Brut Premier (O, B) Epernay, France	30	175

WHITE WINES

2019 Dog Point Sauvignon Blanc (V, O) Marlbrough, NZ	16	80
2020 Alois 'Cantina Riff' Pinot Grigio (V, Alto Adige, Italy	()14	65
2019 Nick Spencer Chardonnay Tumbarumba, NSW	16	90
2021 Riesling Freak No.3 Riesling Clare Valley, SA	15	80

ROSÉ WINES	gls	btl
2021 Whistler 'Dry as a bone' Rose (V) Barossa Valley, SA	14	70
2020 Masion Saint AIX Cotes de Provence, France	18	80
2019 Masion Saint AIX Magnum Cotes de Provence, France		155
RED WINES		
2020 Te Mata Gamay Noir (V)	14	70
served chilled Hawkes Bay, NZ		



BEER - CIDER

On tap - Seven Mile Cali Cream 4.5% 11

Made from local ingredients the cali cream is designed to be a light refreshing beer. Expect a light doughy yeast character, mild malt flavour and a soft floral aroma. made from 100% Australian Ingredients.

On tap - Seven Mile Iron Peg ale 4.1%

Made from 100% Australian Ingredients this easy-drinking, New-World Session Ale has a light malty body and fruity hop profile. A crisp beer for hot summer days!

Stone & Wood Garden Ale 3.5%	10
Stone & Wood Pacific Ale 4.4%	11
Balter Lager 4.6%	11
Treehouse Cider 4.8%	11
Heineken Zero 0%	9

SIGNATURE COCKTAILS

prosecco, soda

Frida's Muse 23 Casamigos mezcal, fresh blood orange, fresh lime,

agave, Capi blood orange, pink salt

Coco

16

Italicus, homemade lemongrass and ginger syrup,

COCKTAILS 21

Frozen Slushie, Margarita, Mojito, Bloody Mary, Aperol Spirtz

NON ALCOHOLIC BEVERAGES

Hydrate

Beauty Chef HYDRATION Inner Beauty Boost and sparkling mineral water, sliced cucumber and fresh

mint. Spike it with Byron Bee's Vodka +6 A bio-fermented elixir to replenish thirsty, lacklustre skin from within and nourish your gut. With coconut and cucumber water,

finger lime, trace minerals and magnesium.

and holy basil.

Recharge 14

Beauty Chef ADAPTOGEN Inner Beauty Boost and Capi Blood Orange Soda and passionfruit garnish. Spike it with Brookie's Moonshine +6

A bio-fermented elixir with activated vitamins B6 and B12 to help reduce fatigue, refresh tired-looking skin, calm the appearance of a rosy complexion, recharge your energy and nourish your gut. With bio-fermented papaya and adaptogenic herbs ashwagandha

Soft drinks	5.5
Coca-Cola, Diet Coke, Sprite, Fanta, lift, dry ginger, tonic, soda water	
Ginger beer	6
East Coast and Berrie Juices Orange, apple, pineapple, tomato	7
Frozen Slushie	10