

# DINNER

## Light bites

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

## Main

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

## Sides

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

## Sweets

**Check out the cabinet for specials, treats and pricing**

<b>Ice cream and sorbet</b> (DF*, GF)	14
---------------------------------------	----

  @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)