

VERANDA

Light bites and entree

Organic sourdough	5
cultured Nimbin Valley butter	
<i>add Boqueróns and gremolata</i>	+6
Native rock oysters	3 pcs 18 / 6 pcs 34 / 12 pcs 64
Possum Creek finger lime, chardonnay vinegar, lemon	
Osetra Royal caviar	190
100% pure Russian Osetra Royal caviar served with bilinis, chopped egg, shallot and crème fraîche	
Byron Bay olives (VG, GF)	9
local olives, chilli and herbs	
Crispy fish taco	10 ea
crumbed hake, apple slaw, jalapeno, roasted nori mayo	
Piquillos, olives and flowers (VG, GF)	24
Spanish peppers, sundried olives, local pickled garlic, zucchini flowers with chilli oil	
Pea and avocado guacamole (VG, GF)	26
pea and avocado, lime, jalapeno and garlic gauc with house-made tostadas	
Cauliflower popcorn (VG, GF)	22
spiced, flash fried, cauliflower with harissa, lime and forest honey mayo 🍯	
Yeezy wings	24
spiced, free range chicken wings with hot sauce, ranch dressing and celery sticks	
Stracciatella (V)	26
Byron Bay Mozzarella stracciatella, roast pickled grapes, balsamic, pistachio, tarragon and crostini	
Local salumi plate	26
Chef's selection of cured meat from local artisans, house pickle and crostini	
Hirromasa kingfish ceviche	29
finger lime, citrus and pomegranate	

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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. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan) 🍯 (dish uses honey from the resort hives)

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Ocean

Peel and eat prawns (GF) 32
chilled, cooked Yamba prawns
with finger lime mayo and fresh lemon

Salt and pepper squid 26
local squid, finger lime mayo, lemon

Lobster roll 35
Western Australia Lobster, finger lime mayo,
avocado, lettuce on a toasted brioche roll

Fish and chips (DF) 28
beer battered market fish, fries,
lemon and pea tartare

Sides

Sweet potato wedges (VG) 16
guac and sweet chilli

French fries and aioli (V) 12
garlic aioli

Garden salad (V, DF) 12
Byron Bay Lettuce Co. leaf mix, radish, onion,
fine herbs, cider and resort honey vinaigrette 🍯

Tomato salad (V) 14
local and heirloom tomatoes,
marinated feta, herb oil

Sweets 18

Basque burnt cheesecake with house-made resort
honey ice cream 🍯

Cheese selection 1pc 15 / 2pc 22 / 3pc 28
daily cheeses (see server), dates, santa teresa
quince paste, grapes, ash crackers (GF)

A selection of ice-cream and sorbet (DF, GF) 14

Mains

Roasted eggplant fattoush (VG) 26
local eggplant, Coopers shoot tomatoes, radish,
red onion, sundried olives, cucumber, marinated
feta cheese, sumac and crisp flat bread

Coal roasted pumpkin (VG) 28
beetroot hummus, garlic macadamias,
house pickles, upland cress

Beef burger and fries 26
brisket and chuck patty, mature cheddar, pickles,
onion, Russian sauce, lettuce and tomato

Vegan burger and fries (VG) 24
pulp burger, cashew cheese, pickles, onion, soy
aioli, lettuce, tomato

Yamba chilli prawn bucatini 36
Yamba prawns, bucatini pasta, chilli, garlic,
tomato, zucchini and basil

Kingfish carbonara (DF) 34
Hiromasa kingfish,
smoked pork cheek guanciale, cracked pepper,
free range egg, parsley and shaved bottarga

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