



To Start

Herb & garlic ciabatta bread	6
Falafel balls w garlic aioli	9
Bruschetta, roasted tomato, onion, basil salsa	11

Entrée Main

Asparagus w seared scallops, chorizo & lime butter	16	
Peking Duck wontons w apple fennel salad	14	
Flash-fried calamari w sriracha yoghurt	16	
Roasted beetroot & fetta salad w lentils & spiced walnuts (GF)	16	28
Pork belly w orange XO caramel, mint & Asian leaves	18	34
King Prawns w scallops, baby tomato & basil polenta		38
Lemon & thyme Chicken risotto w parmesan crumble		28
Aged Rib Fillet w confit garlic chats & Cabernet reduction (GF)		37
Grilled Barramundi fillet w smoked corn puree, lemon butter (GF)		32
Roasted Lamb rump w rosemary croquettes & onion jam		34
Seafood grill, prawns, scallops, calamari, fish fillet, lemon butter (GF)		37
wild prawn Seafood Tower for 2 – prawns, oysters, fish, scallops, bugs		99

Sides

7.5

fat boy chips, shoestring fries, rocket & pear salad



Desserts

12.50

Vanilla bean crème brulee w wafer biscuits (GF on request)

Raspberry white chocolate rice pudding

Frozen espresso Tiramisu

Sticky fig pudding with salted caramel sauce & vanilla ice cream

Cinnamon poached pear & apple w maple nut crumb

Tea & Coffee

Selection of local Madura Northern rivers teas

4

Zentveld's 'Byron blend' local espresso coffee

4

Espresso, Latte, Cappuccino, Flat white

Affogato Coffee

12.5

Liqueur Coffee

11

Liqueurs & Ports

from 7