

SEASON

DRINK. DINE.

Season Early Bird Special

Enjoy a Three course meal with a complimentary glass of wine for \$49
when ordered before 630pm (EDST)

Conditions apply



Two Course \$49 Three Course \$59

Entrées

Heirloom beetroots, curds & whey, mandarin (V, GF)

Charcoal Walgett kangaroo tartare, pickled macadamia, mushroom ketchup, damper

Sticky tamarind & lime Bangalow pork belly, coconut, lobok, herbs (GF, DF)

Mains

Sake glazed Barramundi, charred kelp & oyster shell broth, crustaceans,
local wild mushrooms, furikake (GF)

Miso Cape Byron beef short rib, pickled pear, celeriac, wasabi pea,
liquorice root jus (GF)

Caramelized onion & pine nut pearl barley risotto, grana pandano, thyme (V)

Desserts

Dark chocolate mousse, burnt orange & thyme custard, beetroot (GF)

Pumpkin pie ice cream, pecan & cardamom, spiced gingerbread, pepita praline

Lavender honey & thyme flapjack, whisky, raspberry (Cranachan)

GF-Gluten free

DF-Dairy Free

V-Vegetarian

By reservation only, call 0266747766 *Not valid in conjunction with any other offer



DRINK... MON-SUN 17:00 – LATE. DINE... MON-SUN 18:00 – LATE
Please note, credit card processing fees apply to VISA, MasterCard, AMEX & JCB/Diners

