

# 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

### Entrée

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

Whiskey cured & smoked ocean trout, horseradish crème fraiche, rye

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

### Main

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

Cider & Sage roasted Byron shire pork, pickled calvados apple, crackling, fennel, smoked pumpkin veloute,  
Jinja beer & maple jus

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

### Dessert

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

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

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

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

