

## LOUNGE AND POOL DECK MENU

### PETITE ASSIETTES SMALL PLATES & RAW BAR



<b>FRESH SHUCKED TASMANIA ROCK OYSTERS</b> (gf, df) Fresh lemon and Tabasco, choice of champagne mignonette or limoncello granita sauce	\$6 each (min 2)
<b>FOCACCIA</b> (v) Housemade rosemary and confit garlic focaccia, extra virgin olive oil	\$9.5
<b>TUNA CEVICHE</b> (gf, df) Tahitian lime and tuna saku, leche de tigre, avocado	\$28
<b>KINGFISH 'KOKODA' TARTARE</b> (gf, df) Coconut cream, citrus, plantain chips	\$32
<b>GRILLED KING PRAWN SKEWERS</b> (gf, df) Tarragon salsa, charred lime	\$28
<b>BEEF TARTARE</b> (gf) Smoked paprika oil, toasted buckwheat, pickled shallot, smoked cheddar, walnut, horseradish, root crisps	\$29
<b>MUSHROOM PARFAIT</b> (v) Pickled shiitake, fresh enoki, French baguette	\$28
<b>WAGYU CARPACCIO</b> (gf) Dressed endive, parmesan, preserved lemon olive oil	\$28
<b>ZUCCHINI FRIES</b> (gf, dfo, v, veo) Pomegranate molasses, smoked feta	\$22
<b>SALT AND PEPPER CALAMARI</b> (gf, df) Jalapeño, serrano aioli, lime	\$26
<b>WARMED PORTUGUESE MARINATED OLIVES</b> (gf, df, v, ve) Sundried tomatoes, preserved lemon, roasted peppers	\$16
<b>SMOKED EGGPLANT DIP</b> (gfo, v) Flatbread, guindilla peppers, smoked feta	\$20
<b>PETITE FRIED FISH ROLLS</b> Caper dill rémoulade, sweet and spicy pickles	\$28
<b>BYRON BAY BURRATA</b> (gfo, v) Spring tomatoes, pinenuts, torn basil, pickled shallots	\$28
<b>ARANCINI</b> (gfo, dfo, veo) Chefs selection of accoutrements	\$26

gf gluten free   Δ   df dairy free   Δ   v vegetarian   Δ   ve vegan   Δ   o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more.  
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

## PETITE ASSIETTES

### SMALL PLATES & RAW BAR



<b>COMPRESSED ROCKMELON</b> <i>(gf, df)</i> San Daniele prosciutto, basil oil	\$28
<b>SMOKED LP'S MORTADELLA</b> Byron Bay stracciatella, confit garlic, rosemary focaccia	\$34
<b>SALUMI BOARD</b> <i>(gfo, df)</i> Chefs selection of artisanal smallgoods, lavosh, baguette	\$38
<b>CHEESE BOARD</b> <i>(dfo, v)</i> Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38
<b>WAGYU BEEF SLIDERS</b> Gruyère, truffle aioli	\$28
<b>GRILLED OCTOPUS</b> <i>(gf)</i> Sobrassada butter, roasted potatoes, tarragon salsa	\$32

## PIZZA



### ROSSO *(san marzano tomatoes)*

<b>MARGHERITA</b> Torn basil, buffalo mozzarella Add San Daniele prosciutto \$9	\$23
<b>OAK RESERVE BLUE CHEESE</b> Fall fig and red wine reduction, parmigiana reggiano	\$27
<b>SALAME DI CASA</b> Roasted pepper strips, habanero honey	\$26

### BIANCA *(extra virgin olive oil)*

<b>BYRON BAY BURRATA</b> Toasted pine nuts, lemon pesto, arugula	\$27
<b>WHITE ANCHOVY</b> Pancetta, fresh grated parmigiana, soft egg, arugula	\$26
<b>MORETON BAY BUGS</b> Buffalo mozzarella, garlic butter, fresh shaved white alba truffle Upgrade to Western Australia rock lobster \$9	\$36

## GRANDE ASSIETES



- FRESH SEAFOOD TOWER** *(gfo, dfo)* **\$139**  
Fresh shucked oysters, locally sourced tiger prawns, chefs selection of local premium seafood, lemon, Cannes sauce, champagne mignonette, salt and pepper calamari, frites
- CHARCUTERIE BOARD** **\$150**  
Salumi, cheese, caramelised fig jam, pickles, nuts, dried fruits

## SALADES AND SIDES



- PINEAPPLE SALAD** **\$15**  
Fresh pineapple, watermelon, tajin *(gf, df, v, ve)*
- ROASTED GARLIC POTATOES** *(gf, dfo, v, veo)* **\$16**  
Smoked paprika
- COS HEARTS** *(gf, df)* **\$16**  
Pickled Spanish onion, caramelised pepita, green goddess dressing
- CHARRED SPRING GREENS** **\$18**  
Honey, goats cheese, caramelised pepita
- FRITES MAISON** *(gf, df, veo)* **\$15**  
Roasted garlic aioli
- MEDITERANEE** *(gf, v, veo)* **\$16**  
Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette
- WAGYU MB6 + BAVETTE** *(gf, dfo)* **\$42**  
Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette