

LOUNGE AND POOL DECK MENU

PETITE ASSIETTES SMALL PLATES & RAW BAR



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

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



BYRON BAY BURRATA <i>(gfo, v)</i> Spring tomatoes, pinenuts, torn basil, pickled shallots	\$28
ARANCINI <i>(gfo, dfo, veo)</i> Chefs selection of accoutrements	\$26
COMPRESSED ROCKMELON <i>(gf, df)</i> San Daniele prosciutto, basil oil	\$28
SMOKED LP'S MORTADELLA Byron Bay stracciatella, confit garlic, rosemary focaccia	\$34
SALUMI BOARD <i>(gfo, df)</i> Chefs selection of artisanal smallgoods, lavosh, baguette	\$38
CHEESE BOARD <i>(dfo, v)</i> Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38
WAGYU BEEF SLIDERS Gruyère, truffle aioli	\$28
GRILLED OCTOPUS <i>(gf)</i> Sobrassada butter, roasted potatoes, tarragon salsa	\$32

GRANDE ASSIETTES



FRESH SEAFOOD TOWER <i>(gfo, dfo)</i> Oysters, king prawns, fresh kingfish, yellowtail tuna, Shark Bay scallops, lemon, Canne's sauce, salt and pepper calamari, fries	\$139
CHARCUTERIE BOARD Salumi, cheese, caramelised fig jam, pickles, nuts, dried fruits	\$150

SALADES AND SIDES



PINEAPPLE SALAD

Fresh pineapple, watermelon, tajin *(gf, df, v, ve)*

\$15

ROASTED GARLIC POTATOES *(gf, dfo, v, veo)*

Smoked paprika

\$16

COS HEARTS *(gf, df)*

Pickled Spanish onion, caramelised pepita, green goddess dressing

\$16

CHARRED SPRING GREENS

Honey, goats cheese, caramelised pepita

\$18

FRITES MAISON *(gf, df, veo)*

Roasted garlic aioli

\$15

MEDITERANEE *(gf, v, veo)*

Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette

\$16

WAGYU MB6 + BAVETTE *(gf, dfo)*

Rocket, pickled onion, burnt pumpkin, goats cheese, candied pepita, mustard vinaigrette

\$42