

LOUNGE AND POOL DECK MENU

PETITE ASSIETTES SMALL PLATES & RAW BAR



FRESHLY SHUCKED TASMANIA ROCK OYSTERS Oysters rockefeller, tarragon herb butter, gremolata crumbs, caviar	\$9.5 each (min 2)
FRESHLY SHUCKED TASMANIA ROCK OYSTERS (gf, df) Champagne mignonette granita	\$7 each (min 2)
HOUSEMADE FOCACCIA (df) Rosemary, olive, roasted tomato, extra virgin olive oil	\$14
KINGFISH "KOKODA" TARTARE (gf, df) Coconut cream, citrus, plantain chips	\$32
GRILLED KING PRAWN SKEWERS (gf, df) Tarragon caper, preserved lemon salsa, charred lime	\$26
CRAB CROQUETTE (gf, df) Sand crab croquette, korean chilli aioli	\$14
MUSHROOM SKEWERS (gf, df, veo) King oyster mushroom skewer, garlic soy glaze, japanese mayo, chilli lime furikake	\$26
ZUCCHINI FRIES (gf, df, veo) Pomegranate molasses, smoked feta	\$24
SALT AND PEPPER CALAMARI (gf, df) Jalapeño, serrano aioli, lime	\$28
WARMED OLIVES (gf, df, ve) Portugese style olives, sundried tomatoes, preserved lemon, roasted peppers	\$16
SMOKED EGGPLANT DIP (gfo, df) Charred flat bread, guindilla peppers, smoked feta	\$20
BYRON BAY BURRATA (gfo) Zucchini ribbons, mint, pine nuts, herbed lemon oil	\$28

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

A 10% surcharge applies on Sundays. 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



TUNA CEVICHE <i>(gf, df)</i> Tahitian lime and tuna saku, leche de tigre, avocado	\$28
ARANCINI <i>(gf, df, ve)</i> Roasted tomato, basil pesto, fresh parmesan	\$26
COMPRESSED ROCKMELON <i>(gf, df)</i> San danielle prosciutto, mandarin oil pressed rockmelon, basil oil	\$28
WAGYU BEEF SLIDERS <i>(gfo, dfo)</i> Gruyère, smoked wagyu beef, black garlic aioli	\$30
SAN DANIELLE PROSCIUTTO Byron bay stracciatella, housemade focaccia	\$36
SALUMI BOARD <i>(gfo, df)</i> Chefs selection of artisanal smallgoods, lavosh and baguette	\$38
CHEESE BOARD <i>(gfo)</i> Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38

SALADES AND SIDES



SUMMER GREENS <i>(gf, df)</i> Charred summer greens, caramelised pepita, chimichurri	\$18
ROASTED GARLIC POTATOES <i>(gf, dfo, v, veo)</i> Smoked paprika, confit garlic, fin herb	\$16
COS HEARTS <i>(gf, df)</i> Pickled Spanish onion, caramelised pepita, green goddess	\$16
FRITES MAISON <i>(gf, df)</i> Roasted garlic aioli, housemade secret seasoning	\$16
MEDITERANEE <i>(gf, dfo)</i> Rocket, pickled onion, roasted pumpkin wedges, roquefort, candied pepita, mustard vinaigrette	\$18
PROVENCALE <i>(gf, dfo)</i> 200g pure bred wagyu 9+ centre cut sirloin, méditerranée salad	\$48
TUNA NICOISE <i>(gf, df)</i> Classic tuna nicoise, sauce gribiche, olives, capers, potatoes	\$38

GRANDE ASSIETES



SEAFOOD TOWER *(gfo, dfo)*

\$169

Fresh shucked oysters, locally sourced tiger prawns, chefs selection of local premium seafood, classic accoutrements, salt and pepper calamari, frites

CHARCUTERIE BOARD

\$150

Salumi, cheese, caramelised fig jam, pickles, nuts, dried fruits

PIZZAS



MARGHERITA CON STRACCIATELLA

\$25

Torn basil, stracciatella, grana padano, san marzano tomatoes

SALAME DI CASA

\$28

Peperoni, stracciatella, habanero honey, san marzano tomatoes

PUMPKIN BLUE CHEESE

\$28

Roasted pumpkin cream, sage, gorgonzola, mozzarella, fresh shaved pear

BYRON BAY BURRATA

\$32

Toasted pine nuts, arugula, lemon pesto

BONBONS



DESSERT

CHOCOLATE MOUSSE *(gf)*

\$18

Dark belgian chocolate shavings, whipped crème chantilly