

LOUNGE AND POOL DECK MENU

PETITE ASSIETTES SMALL PLATES & RAW BAR



FRESHLY SHUCKED TASMANIA ROCK OYSTERS Oysters rockefeller, coriander lime butter, gremolata crumbs, caviar	\$9.5 each (min 2)
FRESHLY SHUCKED OYSTERS (gf, df) Cucumber, jalapeño granita	\$7.5 each (min 2)
FRESHLY SHUCKED OYSTERS (gf, df) Lemon, tabasco	\$6.5 each (min 2)
HOUSEMADE FOCACCIA (df) Rosemary, olive, roasted tomato, extra virgin olive oil	\$12.5
HIRAMASA KINGFISH (gf, df) Fresh amberjack, blue corn tortilla, avocado verjus emulsion, jalapeño lime dressing	\$28
SMOKED WHITE SOY TARTARE (gfo, df) Beef fat aioli, nori, sesame, lavosh	\$29
GAMBAS AL AJILLO (gf, df) Prawns, garlic, habanero paprika, white wine reduction, charred lime	\$30
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	\$22
LIME PEPPER CALAMARI (gf, df) Sea salt, cracked pepper, lime pepper aioli, lemon	\$27
WARMED OLIVES (gf, df, ve) Portugese style olives, sundried tomatoes, preserved lemon, roasted peppers	\$16

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

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge for groups of 8 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



SMOKED HUMMUS <i>(gfo, df)</i> Charred flatbread, pomegranate molasses, dukkah	\$20
BYRON BAY BURRATA <i>(gfo)</i> Burrata, heirloom tomato, black olive crumb, micro basil, tomato water, verjus dressing	\$29
ARANCINI <i>(gf, df, ve)</i> Roasted tomato, basil pesto, fresh parmesan	\$26
WATERMELON FETA SALAD <i>(gf, df)</i> Watermelon, feta, mint	\$17
WAGYU BEEF SLIDERS <i>(gfo, dfo)</i> Gruyère, smoked wagyu beef, tomato chutney	\$28
SAN DANIELE PROSCIUTTO Byron Bay stracciatella, housemade focaccia	\$36
SALUMI BOARD <i>(gfo, df)</i> Chef's selection of artisanal smallgoods, lavosh, baguette	\$38
CHEESE BOARD <i>(gfo)</i> Chef's selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38

GRANDE ASSIETTES



FRESH SEAFOOD TOWER <i>(gf, df)</i> Fresh shucked oysters, locally sourced tiger prawns, chefs selection of local premium seafood, classic accoutrements, salt and pepper calamari, frites	\$149
--	-------

SALADES AND SIDES



SEASONAL GREENS <i>(gf, df)</i> Charred seasonal greens, crispy shallots, miso butter	\$18
ROASTED POTATOES <i>(gf, dfo)</i> Smoked paprika, confit garlic, fines herbes	\$16
MEDITERANEE <i>(gf, dfo)</i> Rocket, pickled onion, roasted pumpkin wedges, candied pepita, honey balsamic vinaigrette	\$18
FRITES MAISON <i>(gf, df)</i> Roasted garlic aioli, housemade secret seasoning	\$16
PROVENCALE <i>(gf, dfo)</i> 200g pure bred wagyu 9+ centre cut sirloin, Méditerranée salad	\$48

PIZZAS



MARGHERITA CON STRACCIATELLA Torn basil, stracciatella, san marzano tomatoes	\$25
SALAME DI CASA Peperoni, stracciatella, habanero honey, san marzano tomatoes	\$28
PRAWNS PIZZA Prawns, garlic cream, rocket	\$29
MORTADELLA Mortadella, stracciatella, pistachio	\$28

BONBONS DESSERT



DULCE DE LECHE CHEESECAKE <i>(gf)</i> Creamy cheesecake infused with dulce de leche, crème chantilly, vanilla gelato	\$18
--	------