

EAT.



ORDER FOOD AND DRINKS
AT YOUR TABLE
WE'LL DELIVER TO YOU!



NORTHBYRONHOTEL
sunshine



SNACKS

WE COOK ACROSS 2 KITCHENS - ALL DISHES WILL COME WHEN READY

S&V FRIES Aioli (GF) (v)	12
GREEK FRIES Fries, Greek Feta, Oregano (GF) (v) (vgo)	14
HALLOUMI SAGANAKI Hot Honey, Nuts & Seeds (140g) (GF) (v)	14

SHARES

WE COOK ACROSS 2 KITCHENS - ALL DISHES WILL COME WHEN READY

BYRON BAY MIXED OLIVES & SWEET GARLIC (GF) (VG)	12
WOOD FIRED BREAD Whipped O.D.O Cheese, Hot Honey (v) (vgo)	21
BYRON BAY BURRATA Pomegranate Molasses, Basil Oil, Focaccia (v) (GFO)	19
WOOD FIRED EGGPLANT Cashew Cream, Sumac Pickled Onions, Mt Zero Olive Oil, Herbs, Focaccia (VG) (GFO)	21
SPENCER GULF KINGFISH CRUDO Ruby Grapefruit Vinaigrette, Fermented Chilli Oil, Garden Herbs (GF)	24
ORTIZ SPANISH SARDINES Pepe Saya Butter, Cornichons, Focaccia (GFO)	26
CALAMARI FRITTI Fermented Chili Mayo, Lemon (GF)	24
LOCAL KING PRAWNS (3) Citrus Chilli Butter, Gremolata, Fermented Chilli Oil, Garden Herbs (GF)	29
BEEF MEATBALLS Tomato Sugo, Salsa Verde, Ricotta Salata, Basil, Focaccia	24
1/2KG FRIED CHICKEN WINGS Crack Salt, Comeback Sauce	21
CHEESE & MEATS (150g) Local Salumi, King Island Cheddar, Truffle Oil, Caperberries, Pickles, Focaccia (GFO)	35

SALADS

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GREEN APPLE, PECAN & GORGONZOLA Gem Lettuce, Radicchio, Pickled Red Onion, Maple Mustard Vinaigrette (GF) (v) (vgo)	23
RAW BROCCOLI, CRANBERRY & PANCETTA Toasted Almonds, Pickled Red Onion, Pecorino, Ranch (GF)	24
ZUCCA, SQUASH & BURRATA (served warm) Garden Herbs, Nuts & Seeds, Whey Honey Vinaigrette (GF) (v) (vgo)	24
SALAD ADD ONS Grilled Chicken (GF) 4 Grilled Beef (GF) 7 Haloumi (v) (GF) 4 S&P Fried Tofu (GF) (VG) 5 Burrata (v) (GF) 6 Prawns (GF) 5	

BURGERS

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BALMAIN BUG & KING PRAWN ROLL Mustard Kewpie, Chives, Yarra Valley Caviar, Potato Crisps	25
DINER BURGER Angus Beef, Cheese, Lettuce, Tomato, Red Onion, B&B Pickles, Comeback Sauce, Fries ADD AN EXTRA BEEF PATTY 4	25
SNAPPER BURGER Fried Local Snapper, Lettuce, B&B Pickles, Fennel Remoulade, Fries	24
FRIED CHICKEN BURGER Lettuce, American Cheese, B&B Pickles, Special Sauce, Ranch, Fries	25
ADD GLUTEN FREE BUN 4	

WOOD FIRED PIZZAS

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GARLIC & ROSEMARY Parmesan, Mozzarella, Confit Garlic, Oregano (v) (vgo)	24
MARGHERITA Tomato Sugo, Mozzarella, Parmesan, Basil (v) (vgo)	24
DIAVOLA Tomato Sugo, Mozzarella, Basil, Hot Honey	26
QUATTRO FORMAGGI Mozzarella, Gorgonzola, Whipped O.D.O Cheese, Parmesan, Hot Honey (v)	25
PISTACHIO MORTADELLA Tomato Sugo, Pistachio Mortadella, Whipped O.D.O Cheese, Macadamia, Basil, Parmesan, Chilli Oil	26
FUNGHI TARTUFO Mozzarella, Mushrooms, Scamorza, Truffle Oil, Chives, Thyme (v) (vgo)	24
CONTADINA Tomato Sugo, Mushrooms, Confit Tomatoes, Green Olives, Capers, Basil, Roquette, Pistachios, Truffle Oil (vg)	25
MARE E MONTI Tomato Sugo, Mozzarella, Salami, Prawns, Confit Tomatoes, Parsley, Chilli Oil	27
PROSCIUTTO Tomato Sugo, Parmesan, Roquette, Prosciutto, Burrata, Basil Oil	27
CAPRICCIOSA Tomato Sugo, Mozzarella, Mushrooms, Artichokes, Green Olives, Ham	26
POLPETTE Tomato Sugo, Mozzarella, Beef Meatballs, Salsa Verde, Parmesan, Basil	25
PIZZA ADD ONS Burrata (v) (GF) 6 Add Extra Vegan Cheese (v) (GF) 4 White Anchovies (GF) 5 Green Olives (VG) (GF) 5 Prawns (GF) 5 Hot Salami (GF) 5 Prosciutto (GF) 6	

SUBSTANTIALS

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ROAST PUMPKIN & BURRATA Rocket, Pomegranate Molasses, Shallot Vinaigrette, Cashew Cream, Nuts & Seeds, Garden Herbs (GF) (v) (vgo)	26
POLENTA GNOCCHI Smoked Tomato Confit, Goats Cheese, Basil Oil (v) (GF) (vgo)	27
MARKET FISH OF THE DAY Check Out Our Specials Board At The Bar	41
MUMS ROAST CHOOK 1/2 Chicken, Butter Beans, Spinach, Leeks, Lemon, Garden Greens, Chicken Jus, Parsley (GF)	38
WINTER LASAGNE Tomato Sugo, Bechamel, Mozzarella, Gremolata, Pangrattato	35
300G RIVERINA SIRLOIN Cafe De Paris Butter, Shoestring Fries, Wedge Lettuce, Buttermilk Dressing, Pangrattato (GFO)	42

CLASSICS

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CHICKEN SCHNITZEL Chips, Garden Greens, Vinaigrette, Lemon, Gravy	26
CHICKEN PARMIGIANA Chips, Garden Greens, Vinaigrette	29
BEER BATTERED FISH & CHIPS Beer Battered Local Snapper, Fries, Lemon, Remoulade	27

SWEETS

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STICKY DATE PUDDING Vanilla Ice Cream, Butterscotch Sauce (v)	14
RASPBERRY & HAZELNUT BLONDIE Vanilla Ice Cream (GF) (v)	14

GROMMETS 10 YEARS & UNDER

CHICKEN TENDERS Grilled Chicken Tenders, Chips, Tomato Sauce (GF)	13
CHEESEBURGER SLIDER Angus Beef, American Cheese, Tomato Sauce, Chips (GFO)	13
HAM & CHEESE PIZZA Tomato Sugo, Mozzarella, Ham	14
VANILLA ICE CREAM Fairy Floss, Marshmallows (v) (GF)	12



(O) ORGANIC

(VG) VEGAN

(VGO) VEGAN OPTIONAL

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION



DRINK.

COCKTAILS

- GREEN APPLE HIGHBALL** Bacardi Spiced, Apple Juice, Lime, Agave
- WATERMELON MARGARITA** Patrón Silver, Watermelon Juice, Raspberry, Lime
- COCONUT MARGARITA** Patrón Silver, Coconut Syrup, Lime, Shredded Coconut
- CUCUMBER MARGARITA** Patrón Silver, Muddled Cucumber, Lime
- PINK GRAPEFRUIT SPRITZ** Bombay Sapphire Gin, Campari, Capi Grapefruit, Lemon, Agave
- LIMONCELLO SPRITZ** Byroncello, Bombay Citron Presse, Prosecco, Lemonade
- RASPBERRY SOUR** Bombay Sapphire, Lemon, Agave, Raspberry, Wonderfoam
- BYRON BAE** Grey Goose Vodka, Aperol, Pineapple Juice, Passionfruit, Lime, Agave
- PEACH TEA** Grey Goose White Peach & Rosemary Vodka, Peach Liqueur, Tea, Lemon, Mint

ASK US FOR THE CLASSICS

BEERS ON TAP

- STONE & WOOD PACIFIC ALE** 4.4% Byron Bay, NSW
- STONE & WOOD GREEN COAST CRISP** 3.5% Byron Bay, NSW
- LITTLE DRAGON GINGER BEER** 4% Byron Bay, NSW (GF)
- YULLIS JED MID STRENGTH** 3.5% Sydney, NSW
- YULLIS SEABASS MEDITERRANEAN LAGER** 4.2% Sydney, NSW
- YULLIS MARGOT APPLE CIDER** 5% Sydney, NSW (GF)
- COMMON PEOPLE BREWING VILLAGER'S PALE ALE** 5.1% Bangalow, NSW
- COMMON PEOPLE BREWING PROTESTERS IPA** 6.2% Bangalow, NSW
- BALTER XPA** 5% Burleigh, QLD
- SEVEN MILE CALI CREAM** 4.5% Ballina, NSW
- WANDANA MULLUM MADNESS** 6.2% Mullumbimby, NSW
- VICTORIA BITTER** 4.9% Melbourne, VIC
- COOPERS PALE ALE** 4.5% Adelaide, SA
- GREAT NORTHERN ORIGINAL** 4.2% Yatala, QLD
- GREAT NORTHERN SUPER CRISP** 3.5% Yatala, QLD
- TOOHEYS NEW** 4.6% Sydney, NSW
- RESCH'S DRAUGHT** 4.4% Sydney, NSW

SEE OUR ROTATING TAPS FOR SPECIALTY & LIMITED RELEASE BEERS

TINNIES & STUBBIES

- BALTER CERVEZA** 4.0% AUS
- ASAHI SUPER DRY** 5% JPN
- COOPERS MILD** 3.5% AUS
- GUINNESS** 4.2% IRL
- COOPERS LIGHT** 2.9% AUS
- TWO BAYS PALE ALE** 4.5% AUS (GF)
- PALS VODKA PEACH & PASSIONFRUIT SODA** 4.5% NZ (GF)

LOW OR NO ALC

- HEAPS NORMAL XPA** <0.5% AUS
- HEAPS NORMAL HAZY** <0.5% AUS
- HIATUS PACIFIC ALE** <0.5% AUS
- DAYSE FUNCTIONAL SPRITZER 'AWAKEN'** 0% AUS (GF)
- GOOD HAPPY BERRY KOMBUCHA** AUS (GF)
- LYRES AMARETTI SOUR** Lyres Amaretti, Lemon, Sugar, Wonderfoam (GF)
- LYRES GRAPEFRUIT SPRITZ** Lyres Italian Spritz, Lemon, Sugar (GF)
- LYRES RASPBERRY SOUR** Lyres Dry London, Lemon, Sugar, Raspberry (GF)
- ACQUA PANNA MINERAL WATER STILL 750ML** AUS (GF)
- S.PELLEGRINO MINERAL WATER LIGHTLY SPARKLING 750ML** AUS (GF)
- COCO COAST STILL COCONUT WATER 500ML** (GF)

SPARKLING & CHAMPAGNE

150ML 250ML BOTTLE

- 22 **VILLA JOLANDA PROSECCO** Veneto, ITA NV 12 50
- 22 **CHANDON BRUT** Yarra Valley, AUS NV 15 70
- 22 **VEUVE CLICQUOT YELLOW LABEL** Champagne, FRA NV (VG) 150
- 22 **RUINART BLANC DE BLANC** Champagne, FRA NV (VG) 300
- 22 **LA VIOLETTA PATIO PET NAT** Great Southern, AUS 23 (VG) 80
- 22 **N O W PET NAT CAN** Adelaide Hills, AUS 23 (VG) (O) 18

WHITES

- 22 **CATALINA SOUNDS SAUVIGNON BLANC** Marlborough, NZ 22 (VG) 15 20 56
- 22 **CHRISTIAN SALMON SANCERRE** Loire Valley, FRA 22 (VG) 110
- RIESLING FREAK NO.3 DRY RIESLING** Clare Valley, AUS 23 (VG) 16 22 62
- TAR & ROSES PINOT GRIGIO** King Valley, AUS 23 14 18 53
- AMISFIELD PINOT GRIS** Central Otago, NZ 22 (O) 18 25 69
- CHARLOTTE DALTON 'FRED' FIANO** Adelaide Hills, AUS 23 (VG) 16 22 62
- MYLONAS ASSYRTIKO** Attiki, GRC 22 70
- LOIMER 'LOIS' GRUNER VELTLINER** Kamptal, AUT 22 (VG) (O) (BIO) 80
- SCARBOROUGH YELLOW LABEL CHARDONNAY** Pokolbin, AUS 21 (VG) 16 22 62
- LEEWIN ESTATE 'ART SERIES' CHARDONNAY** Margaret River, AUS 21 290

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SKIN CONTACT WHITES

- JILLY X NBH PINOT GRIS** Orange, AUS 22 (VG) (O) 15 20 56
- N O W FRACTALS** Barossa, AUS 23 (VG) (O) 16 22 62
- SMALLFRY TANGERINE DREAM** Barossa, AUS 22 (VG) (BIO) 65
- GEYER SKINS RIESLING** Barossa, AUS 21 (VG) (O) 75

ROSÉ

- ARTEA** Alpes De Haute Provence, FRA 22 14 18 53
- MAISON SAINT AIX** Provence, FRA 22 18 25 69
- DOMAINE OTT CLOS MIRELLE CRU CLASSÉ** Provence, FRA 21 150
- MON TOUT 'STRANGE LOVE'** Western Australia, AUS 23 65

REDS

- N O W EARTH TWITCH CHILLED GRENACHE** Barossa, AUS 23 (VG) 16 22 62
- LITTLE REDDIE CHILLED NEBBIOLO REFOSCO** Heathcote AUS 23 (VG) 16 22 62
- SMALLFRY STELLA LUNA** Barossa, AUS 22 (VG) (BIO) 68
- GENTLE FOLK GAMAY** Adelaide Hills, AUS 23 (VG) (O) 85
- IN DREAMS PINOT NOIR** Yarra Valley, AUS 22 (VG) 15 20 56
- CHARLOTTE DALTON 'CHANGE' PINOT NOIR** Adelaide Hills, AUS 22 (VG) 74
- AMISFIELD PINOT NOIR** Central Otago, NZ 21 (VG) (O) 105
- FELTON ROAD 'MACMUIR' PINOT NOIR** Central Otago, NZ 22 (VG) (O) (BIO) 220
- IL PASSO NERELLO MASCALESE** Sicily, ITA 21 16 22 62
- GIROLAMO RUSSO A'RINA ETNA ROSSO** Sicily, ITA 21 (VG) (O) 120
- ROUND TWO MERLOT** Barossa Valley, AUS 23 (VG) 14 18 53
- CASALOSTE CHIANTI CLASSICO** Tuscany, ITA 18 (O) 105
- TORBRECK WOODCUTTER'S SHIRAZ** Barossa, AUS 22 (VG) 16 22 62
- KALLESKE GREENOCK SHIRAZ** Barossa, AUS 21 (VG) (BIO) 100
- DOMAINE NATURALISTE DISCOVERY CABERNET SAUVIGNON** Margaret River, AUS 20 16 22 62
- ST HUGO CABERNET SAUVIGNON** Coonawarra, AUS 18 105



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GRAB YOUR LOCALS CARD FOR A 5% DISCOUNT ON ALL FOOD & BEVERAGE

All prices include GST / 15% surcharge on public holidays / 1.25% Eftpos, Visa, Mastercard, Amex, Diners, JCB Surcharge applies* Some dishes can be prepared low-gluten, however, we cannot guarantee zero traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.