

EAT.



NORTHBYRONHOTEL
sunshine



NORTH
BYRON
HOTEL

Here at the North Byron Hotel, we source our meat, seafood & produce from local producers, farmers & fishermen.

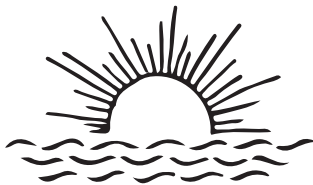
We work with Cromwell Farms, Devine Quality Meats, Mindy Woods - Karkalla, Byron Bay Olive Co, Northern Rivers Seafood, Salumi Australia, Australian Bay Lobster Company, Suncoast Fresh, Al Natural Oysters, Macerby Farms, Beam Coffee, Byron Bay Mozzarella, Blue Bay Gourmet, Nimbin Valley Dairy, Bay Smokehouse, Morelli Fresh Pasta, Carlita's Quince, Hummingbird Bistro & many more.

Eating locally supports local producers, farmers & artisanal provedores. 90% of the fruit, vegetables, meats & seafood served can be sourced within a 350km radius. Our dishes are meant to be shared and are cooked up across two kitchens, so they'll arrive at your table as soon as they're ready.

FROM OUR FAMILY TO YOURS. WELCOME HOME!

SNACKS + SALUMI + CHEESE

BYRON BAY MIXED OLIVES	Herbs De Provence (GF) (VG)	12
WOOD FIRED BREAD	Truffle Oil, Whipped O.D.O Cheese, Hot Honey (V)	22
SAN DANIELE PROSCIUTTO & ROCKMELON	Greek Feta, Micro Herbs (GF)	19
CHARCUTERIE BOARD	120g Salumi, Cheddar, Caperberries, Pickles, Focaccia (GFO)	37
BYRON BAY BURRATA	Gold Fennel Marmalade, Mt Zero Olive Oil, Lemon Pangrattato, Focaccia (GFO) (V)	23
NIMBIN VALLEY BROOKLET BRIE (75g)	Muscatel, Carlita's Quince, Honeycomb, Jatz Crackers (GFO) (V)	22
SWEET & SOUR FRIED CHICKEN	Crack Salt, Sesame, Chives, Chilli Mayo (GF)	24
HALLOUMI SAGANAKI	Hot Honey, Nuts & Seeds, Native Thyme (GF) (V)	17
TRUFFLE FRIES	Salt & Vinegar Fries, Truffle Oil, Parmesan, Chives (GF) (V)	15
SALT & VINEGAR FRIES	Aioli (GF) (V)	12



SEAFOOD

AL NATURAL PACIFIC OYSTERS	Native Pepperberry Mignonette (GF)	1/2 DZ	DZ
K'GARI ISLAND COCONUT SPANNER CRAB (3)	Betel Leaf, Mango, Kaffir Lime, Ginger, Chilli, Fried Shallots, Finger Lime Pearls (GF)	32	58
ORTIZ SPANISH SARDINES	Pepe Saya Cultured Butter, Cornichons, Focaccia (GFO)	26	24
1/2KG LOCAL KING PRAWNS	Fermented Chilli Mayo, Lemon	36	
LOCAL CALAMARI FRITTI	Aleppo Pepper, Fermented Chilli Mayo, Lemon (GF)	25	
WOOD FIRED KING PRAWNS (3)	Marukome Chilli Butter, Grapefruit, Chives (GF)	29	
SPENCER GULF KINGFISH CRUDO	Coconut Milk, Native Pepperberry Chilli, Toasted Coconut, Kaffir Lime, Micro Herbs (GF)	26	
PRAWN & BAY LOBSTER PASTA	Bucatini, Champagne Cream, Chilli, Parsley, Bay Lobster & Chilli Oil, Pangrattato (GFO)	35	
PAN SEARED LOCAL SNAPPER	Garlicky Beans, Confit Tomato, Parsley, Cavalo Nero, Lemon, Micro Herbs (GF)	49	
COLD SEAFOOD PLATTER	Pacific Oysters, Tiger Prawns, Kingfish Crudo, Ortiz Anchovy Gilda, Coconut Crab, Cocktail Sauce, Native Pepperberry Mignonette (GF)	65	

GREENS + VEGETABLES

CHARRED HISPI CABBAGE	Macadamia Romesco, Salsa Verde, Puffed Red Sorghum, Micro Herbs (GF) (V)	22
TOMATO PANZANELLA SALAD	Whipped Feta, Crisp Focaccia, Basil, Capers, Banana Shallots, Nuts & Seeds, Chardonnay Vinegar, Mt Zero Olive Oil (V) (VGO)	23
CAESAR WEDGE SALAD	Baby Cos, Pancetta, Pecorino, Pangrattato, Salted Egg Yolk	24
GRAPEFRUIT & POMEGRANATE SALAD	Radicchio, Gem Lettuce, Snap Peas, Watermelon Radish, Shaved Parmesan, Pomegranate Vinaigrette (GF) (V)	24
PISTACHIO VERDE PASTA	Casarecce, Lemon, Roquette, Spinach, Parmesan, Mt Zero Olive Oil (V) (GFO)	28
ADD ONS ~	Grilled Chicken (GF) 4 Halloumi (V) (GF) 4 Burrata (V) (GF) 6 Prawns (GF) 4	

BURGERS + ROLLS

BAY LOBSTER & KING PRAWN ROLL	Mustard Kewpie, Chives, Yarra Valley Salmon Caviar, Kettle Crisps (GFO)	25
DINER BURGER	Angus Beef, Cheese, Lettuce, Tomato, Onion, B&B Pickles, Spicy Special Sauce, Chips (GFO)	25
ADD AN EXTRA BEEF PATTY		4
FILLET 'O' FISH BURGER	Fried Local Snapper, Cheese, Tartare, Lettuce, B&B Pickles, Chips (GFO)	25
SWEET & SOUR FRIED CHICKEN BURGER	Lettuce, Sesame, Cheese, Pickles, Crack Salt, Fermented Chilli Mayo (GFO)	26

WOOD FIRED PIZZAS

GARLIC & PARMESAN	Mozzarella, Confit Garlic, Oregano (V) (VGO)	24
MARGHERITA	Tomato Sugo, Mozzarella, Parmesan, Basil (V) (VGO)	24
DIAVOLA	Tomato Sugo, Mozzarella, Hot Salami, Parmesan, Hot Honey, Basil	26
FUNGHI TARTUFO	Mozzarella, Mushroom, Chives, Truffle Oil, Parmesan (V) (VGO)	24
PISTACHIO MORTADELLA	Tomato Sugo, Mozzarella, Mortadella, Nuts, Parmesan, Hot Honey	26
CONTADINA	Tomato Sugo, Mushroom, Confit Tomato, Green Olives, Capers, Basil, Roquette, Truffle Oil, Nuts (VG)	25
PROSCIUTTO	Tomato Sugo, Mozzarella, Prosciutto, Roquette, Burrata, Basil Oil	27
MARE E MONTI	Tomato Sugo, Mozzarella, Hot Salami, Prawns, Confit Tomato, Fermented Chilli Oil, Basil	27
BAY LOBSTER	Tomato Sugo, Mozzarella, Garlic, Confit Tomato, Fermented Chilli Oil, Parsley	29
CAPRICCIOSA	Tomato Sugo, Mozzarella, Ham, Mushroom, Artichoke, Green Olives, Parmesan, Oregano	26

PIZZA ADD ONS Burrata (V) (GF) 6 | Vegan Cheese (V) (GF) 4 | White Anchovies (GF) 5 | Green Olives (VG) (GF) 5 | Prawns (GF) 4 | Hot Salami (GF) 5 | Prosciutto (GF) 6

MEATS + CLASSICS

RANGERS VALLEY 300G STRIPLOIN	14 Day Dry Aged, Beef Jus, Cafe De Paris Butter, Shoestring Fries, Wedge Lettuce, Buttermilk, Pangrattato (GFO)	54
PORK & FENNEL PASTA	Casarecce, White Wine, Garlic, Butter, Broccolini, Pecorino, Pangrattato, Chilli (GFO)	34
CHICKEN SCHNITZEL	Chips, Garden Greens, Vinaigrette, Lemon, Gravy	28
CHICKEN PARMIGIANA	Tomato Sugo, Mozzarella, Ham, Chips, Garden Greens, Vinaigrette	31
BEER BATTERED SNAPPER & CHIPS	Tartare, Lemon (GFO)	28

SWEETS

MACADAMIA & CHOC CHIP ICE CREAM SANDY	NY Choc Chip Cookie, Salted Caramel, Vanilla Ice Cream (V)	16
BENILATO LOCAL GELATO	Ask our team for this weeks flavour (GFO) (V)	14

KIDS MEALS

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



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



SCAN THE QR CODE TO VIEW
OUR FOOD ALLERGY CHART



(VG) VEGAN

(VGO) VEGAN OPTIONAL

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION

WHATS ON.

NORTHBYRONHOTEL
sunshine



NORTH
BYRON
HOTEL



MONDAYS
DRAG TRIVIA
6PM

DAILY
20% OFF
6 WINES

LIQUOR MERCHANTS

THURSDAY
OPEN MIC NIGHT
EVERY 3RD WEEK

FRIDAYS
WINGS 'N' SIPS

LIQUOR MERCHANTS

FRIDAYS
SUNSET SESSIONS
VINYL DJ'S

SATURDAYS
SUNSET SESSIONS
VINYL DJ'S

SUNDAYS
VINYL DJ'S



**GRAB THE LOCALS 10% DISCOUNT
ON ALL FOOD & BEVERAGE**

HAPPY HOUR

**MONDAY
TO SUNDAY
3-5PM**



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



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.

(VG) VEGAN

(VGO) VEGAN OPTIONAL

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION