

EAT

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

We work with Cromwell Farms, Traeger Wood Pellet Grills, Devine Quality Meats, Mindy Woods - Karkalla, Byron Bay Olive Co, Rangers Valley Beef, Northern Rivers Seafood, Salumi Australia, Australian Bay Lobster Producers, Suncoast Fresh, Macerby Farm, Warilba Lamb, 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 & are cooked up across two kitchens, so they'll arrive at your table as soon as they're ready.



SNACKS + THINGS

BYRON BAY MIXED OLIVES	Citrus & Garlic (GF) (VG) (LD)	12
WOOD FIRED BREAD	Truffle Oil, Whipped O.D.O Cheese, Hot Honey (VGO)	22
BYRON BAY BURRATA	Gold Fennel Marmalade, Mt Zero Olive Oil, Focaccia (GFO) (V)	23
SAN DANIELE PROSCIUTTO & ROCKMELON	Greek Feta, Micro Herbs (GF)	19
SWEET & SOUR FRIED CHICKEN	Crack Salt, Sesame, Chives, Chilli Mayo (GF) (LD)	24
HALLOUMI SAGANAKI	Hot Honey, Nuts & Seeds, Native Thyme (GF) (V)	19
CHARCUTERIE BOARD	120g Salumi, Cheddar, Caperberries, Pickles, Focaccia (GFO)	37
TWICE COOKED POTATOES	Chorizo, Kewpie, Aleppo Pepper, Pecorino, Chives (GF) (LD)	15
SALT & VINEGAR FRIES	Aioli (GF) (V) (LD)	12



1/2 DZ DZ

SEAFOOD

PACIFIC OYSTERS	Native Pepperberry Mignonette (GF) (LD)	32
SPENCER GULF KINGFISH CRUDO	Coconut Milk, Chilli Crunch, Kaffir Lime (GF) (LD)	27
ORTIZ SPANISH SARDINES	Pepe Saya Cultured Butter, Cornichons, Focaccia (GFO)	24
LOCAL CALAMARI FRITTI	Aleppo Pepper, Fermented Chilli Mayo, Lemon (GF) (LD)	25
WOOD FIRED SPLIT KING PRAWNS (3)	Macadamia XO Butter, Chives (GF)	29
PRAWN & BAY LOBSTER PASTA	Bucatini, Champagne Shellfish Cream, Parsley, Chilli Oil, Pangrattato (GFO) (LD)	38
1/2KG WHITE WINE BUTTER MUSSELS	Lemon Pangrattato, Parsley (GFO)	36
ADD CHARRED YOGHURT FLATBREAD		6
MARKET FISH OF THE DAY	See the Specials Board	M.P

GREENS + VEGETABLES

TOMATO PANZANELLA SALAD	Whipped Feta, Crisp Focaccia, Basil, Capers, Banana Shallots, Nuts & Seeds, Chardonnay Vinegar, Mt Zero Olive Oil (V) (VGO) (GFO)	24
CAESAR WEDGE SALAD	Baby Cos, Pancetta, Pecorino, Pangrattato, Salted Egg Yolk (GFO)	24
RAW BROCCOLI & CRANBERRY SALAD	Toasted Almonds, Pickled Red Onion, Confit Garlic, Cashew Cream, Pangrattato, Pecorino (GFO) (VGO) (LDO)	24
CHARRED HISPI CABBAGE	Macadamia Romesco, Salsa Verde, Puffed Red Sorghum, Micro Herbs (VG)	22
FIREPIT PUMPKIN	Candied Hazelnut, Feta, Mint, Coconut, Pomegranate (GF) (VGO)	24
MAGIC MUSHROOM GNOCCHI	Garlic Cream, Onion, Thyme, Stracciatella (V) (GF)	28

GREENS UPGRADES ~ Grilled Chicken (GF) 6 | Halloumi (V) (GF) 8 | Burrata (V) (GF) 8 | Prawns (GF) 8

BURGERS + ROLLS



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



SCAN THE QR CODE TO VIEW OUR ALLERGY CHART

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	27
FUNGHI TARTUFO	Mozzarella, Mushroom, Chives, Truffle Oil, Parmesan (V) (VGO)	25
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	32
MARE E MONTI	Tomato Sugo, Mozzarella, Hot Salami, Prawns, Confit Tomato, Fermented Chilli Oil, Basil	28
BAY LOBSTER	Tomato Sugo, Mozzarella, Garlic, Confit Tomato, Fermented Chilli Oil, Parsley	34
CAPRICCIOSA	Tomato Sugo, Mozzarella, Ham, Mushroom, Artichoke, Green Olives, Parmesan, Oregano	28

PIZZA UPGRADES Burrata (V) (GF) 8 | Vegan Cheese (V) (GF) 4 | White Anchovies (GF) 5 Green Olives (VG) (GF) 5 | Prawns (GF) 8 | Hot Salami (GF) 6 | Prosciutto (GF) 6



MEATS

RANGERS VALLEY 300G STRIPLOIN	14 Day Dry Aged, Beef Jus, Cafe De Paris Butter, Shoestring Fries, Wedge Lettuce, Buttermilk, Pangrattato (GFO)	61
HARISSA LAMB RIBS	Sumac Yoghurt, Macadamia, Pickled Onion, Mint (GF)	34
ADD CHARRED YOGHURT FLATBREAD		6
ALMOND FED PORCHETTA	Rolled Pork Belly, Whipped Cauliflower, Jus, Pickled Onion, Pistachio (GF)	38
1/2 MACADAMIA ROAST CHICKEN	Charred Capsicum, Red Onion, Coriander, Lime, Paprika, Sumac Yoghurt, Charred Flatbread (GFO) (LDO)	38

CLASSICS

CHICKEN SCHNITZEL	Chips, Garden Greens, Vinaigrette, Lemon, Gravy (LD)	29
CHICKEN PARMIGIANA	Tomato Sugo, Mozzarella, Ham, Chips, Garden Greens, Vinaigrette	32
BEER BATTERED SNAPPER & CHIPS	Tartare, Lemon (GFO) (LD)	32

SWEETS

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

KIDS MEALS

10 YEARS & UNDER

CHICKEN TENDERS	Grilled Chicken Tenders, Chips, Tomato Sauce (GF) (LD)	13
PASTA NAPOLI	Tomato Sugo, Parmesan (V) (VGO) (LDO)	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



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WHATS ON.



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

SUNDAYS
VINYL DJ'S

SATURDAYS
SUNSET SESSIONS
VINYL DJ'S



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HAPPY HOUR

MONDAY
TO SUNDAY
3-5PM

All prices include GST / 15% surcharge on public holidays / 1+% Eftpos, Visa, Mastercard, Amex, Diners, JCB Surcharge applies*. Happy hour is not available on public holidays. 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.

NORTHBYRONHOTEL
sunshine



(VG) VEGAN

(VGO) VEGAN OPTION

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION

(LD) LOW DAIRY

(LDO) LOW DAIRY OPTION

NORTH BYRON HOTEL

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