



NBH



SNACKS

- WARM BYRON BAY OLIVES** Citrus Peel, Thyme, Aromats (GF) (VG)
- WHITE ANCHOVIES** Citrus Zest, Guindilla Peppers, Black Pepper, Olive Oil, Kettle Crisps (GF)
- WOOD FIRED BREAD** O.D.O Cheese, Hot Honey (V)
- LOCAL TOMATOES** Goats Cheese, Fried Capers, Basil, Olive Oil (GF) (VGO)
- SWEET & SOUR FRIED CHICKEN** Sesame, Chives, Chilli Mayo (GF)
- LOCAL FISH CRUDO** Blood Orange Vinegar, Yarra Valley Salmon Roe, Sicilian Olives, Shallots, Capers, Olive Oil (GF)
- BABY CALAMARI FRITTI** Fermented Chilli Mayo, Aleppo Pepper (GF)
- LOCAL BALLINA PIPI FLAT BREAD** Nduja Butter, Focaccia, Chives
- TWICE FRIED POTATOES** Kewpie, Chorizo, Pecorino, Chives (GF)

SMALLER

- HERVEY BAY SCALLOPS (3)** Sun Dried Tomato Butter, Chilli (GF)
- BYRON BAY BURRATA** Pomegranate Molasses, Aleppo Pepper, Focaccia, Olive Oil (GFO)
- SPLIT JUMBO KING PRAWNS (3)** Lemon Garlic Butter, Chives, Tomato Oil (GF)
- CAESAR WEDGE SALAD** Baby Cos, Pancetta, Pecorino, Pangrattato, Salted Egg Yolk (GFO)
- CHARRED HISPI CABBAGE** Miso Butter, Green Tahini Dressing (GF) (VG)
- RAW BROCCOLI & CRANBERRY SALAD** Toasted Almonds, Pickled Red Onion, Garlic, Cashew Cream, Pangrattato, Pecorino (GFO) (VGO)
- BAY LOBSTER & KING PRAWN ROLL** Kewpie, Mustard, Chives, Yarra Valley Salmon Roe, Kettle Crisps

PIZZAS

- GARLIC & PARMESAN FLAT BREAD** Chives
- MARGHERITA** Tomato Sugo, Mozzarella, Parmesan, Basil (V) (VGO)
- DIAVOLA** Tomato Sugo, Mozzarella, Sopressa, Parmesan, Hot Honey
- FUNGHI TARTUFO** Mozzarella, Mushroom, Chives, Truffle Oil, Parmesan (V) (VGO)
- CONTADINA** Tomato Sugo, Mushroom, Tomato, Olives, Capers, Roquette, Truffle, Nuts (VG)
- PROSCIUTTO** Tomato Sugo, Mozzarella, Prosciutto, Rocket, Burrata, Basil Oil
- GAMBERO** Tomato Sugo, Mozzarella, Prawns, Confit Tomato, Basil
- CAPRICCIOSA** Tomato Sugo, Mozzarella, Ham, Mushroom, Artichoke, Green Olives, Parmesan
- BAY LOBSTER** Tomato Sugo, Mozzarella, Bay Lobster, Garlic, Confit Tomato, Fermented Chilli Oil, Parsley

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

LARGER

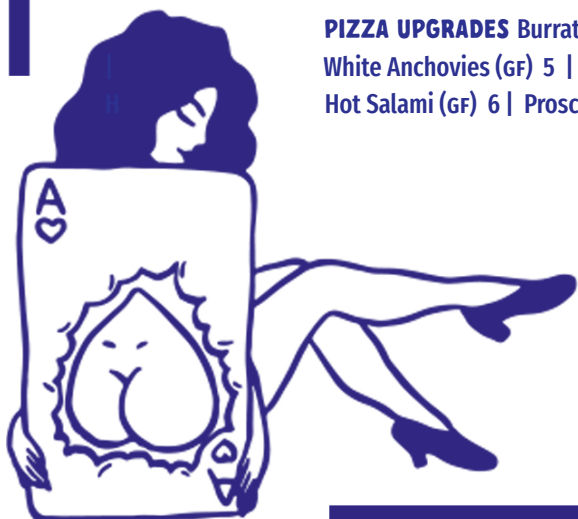
- 12 **FRIED CHICKEN BURGER** Sweet & Sour Sauce, Lettuce, Cheese, Pickles, Crack Salt, Fermented Chilli Mayo, Fries, Sesame Milk Bun (GFO) 26
- 19 **SMASH PATTY BURGER** Mustard Aioli, Chopped Onion, Cheese, House made Pickles, Fries, Sesame Milk Bun (GFO)
- 22 **ADD AN EXTRA BEEF PATTY** 4 26
- 18 **WOOD ROASTED 1/2 CHICKEN** Charred Carrots, Guindilla Peppers, House made Pickles, Chicken Glaze (GF) 38
- 24 **CHICKEN SCHNITZEL** Hand Crumbed Schnitzel, Garden Greens, Salt & Vinegar Fries, Gravy 29
- 26 **CHICKEN PARMIGIANA** Hand Crumbed Schnitzel, Tomato Sugo, Ham, Mozzarella, Garden Greens, Salt & Vinegar Fries 32
- 29 **WOOD ROASTED EGGPLANT** Harrissa, Pomegranate, Coconut Yoghurt, Mint, Smoked Almonds, Olive Oil (GF) (VGO) 27
- 16 **CHILLI PRAWN PASTA** Bucatini, Cream, Garlic, Cherry Tomato, Lemon, Pangrattato, Fermented Chilli Oil, Parsley (GFO) 36
- RANGERS VALLEY 300g MB3+ STRIPLOIN** Cafe De Paris Butter, Beef Jus, Wedge Lettuce, Buttermilk, Pangrattato, Shoestring Fries (GFO) 61
- 22 **FIREPIT ROAST PUMPKIN** Coconut Yoghurt, Macadamia Dukkah, Mint, Shiso, Olive Oil (GF) (VG) 26
- 23 **LOCAL PAN SEARED SNAPPER** Curry Butter, Smashed Chats, Fried Curry Leaves (GF) 46
- 29 **SIDES**
- 24 **HOUSE SALAD** Baby Gem Lettuce, Buttermilk Dressing, Cured Egg Yolk (GF) (V) 13
- 24 **CHARRED CARROTS** Labneh, Dukkah (GF) (V) 13
- CHARRED BROCCOLINI** Smoked Almonds, Goats Cheese, Olive Oil (GF) (VG) 13
- 26 **SALT & VINEGAR FRIES** Garlic Mayo (GF) (VGO) 12

DESSERTS

- 24 **TIRAMISU** Mascarpone, Crème Fraîche, Beam Coffee, Lady Fingers, Shaved Chocolate (V) 15
- 27 **STICKY DATE PUDDING** Vanilla Ice Cream, Butterscotch Sauce (V) 15

LITTLE ONES 10 years & under

- 25 **CHICKEN TENDERS** Grilled Chicken, Fries, Tomato Sauce (GF) 13
- 25 **PASTA NAPOLI** Tomato Sugo, Parmesan (V) 13
- 32 **CHEESEBURGER SLIDER** Angus Beef, Tomato Sauce, Cheese, Chips 13
- 28 **HAM & CHEESE PIZZA** Tomato Sugo, Mozzarella, Ham 13
- 28 **VANILLA ICE CREAM** Fairy Floss, Marshmallows (GF) (VG) 13



SCAN THE QR CODE
TO SEE OUR ALLERGY CHART



HANG OUT

(VG) VEGAN

(VGO) VEGAN OPTION

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION



NBH WHATS ON.

MONDAYS
DRAG TRIVIA

DAILY
20% OFF
6 WINES

liquor merchants

THURSDAY
OPEN MIC
NIGHT
EVERY 3RD WEEK

FRIDAYS
WINGS 'N' SIPS

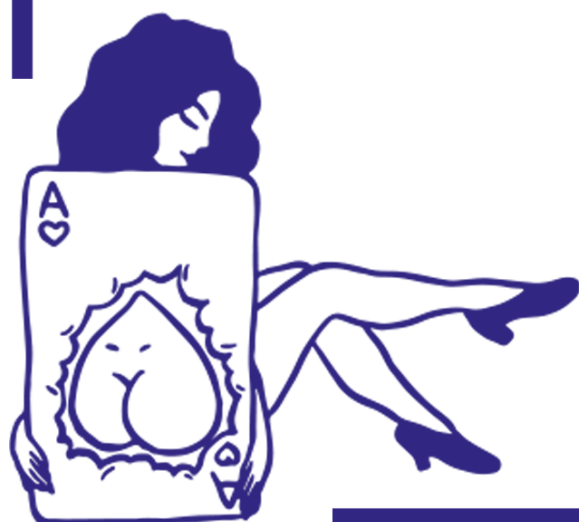
liquor merchants

FRIDAYS
SUNSET SESSIONS
VINYL DJ'S

SATURDAYS
SUNSET SESSIONS
VINYL DJ'S

SUNDAYS
VINYL DJ'S

HAPPY HOUR
MONDAY
TO SUNDAY



GRAB THE LOCALS DISCOUNT!
DOWNLOAD THE PASS



HANG OUT

(VG) VEGAN

(VGO) VEGAN OPTION

(V) VEGETARIAN

(GF) GLUTEN FRIENDLY

(GFO) GLUTEN FRIENDLY OPTION

All prices include GST / 15% surcharge on public holidays / All credit and debit card transactions incur a bank surcharge fee of 11% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday 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