

EAT.



NORTHBYRONHOTEL
sunshine



Here at the North Byron Hotel, we are passionate about the best produce. We source where possible, our meat & seafood from local, sustainable producers, farmers & fishermen. Our pizzas are made in house using Australian flour before being topped with salumi from Salumi Australia & Byron Bay Mozzarella. We source the best local seafood from the team at Northern Rivers Seafood.

Our menu is designed to share with friends, loved ones & family. We cook our food in 2 separate kitchens so meals may arrive at different times. So sit back, enjoy the sunshine and don't forget to **CHEER UP, SLOW DOWN & CHILL OUT!**

SEAFOOD & SNACKS

WARM BYRON BAY OLIVES	Citrus Peel, Chilli, Thyme, Aromats (LG) (VG)	13
PACIFIC OYSTERS	Mignonette, Lemon (LG)	HALF DOZ 32 DOZ 58
WOOD FIRED BREAD	O.D.O Cheese, Truffle Oil, Hot Honey (V) (VGO)	23
BLUE SWIMMER CRAB ROLL	Dill & Lemon Mayo, Celery, Poor Man's Caviar, Chives, Aleppo Pepper, S&V Crisps	26
WHITE PICKLED ANCHOVIES	Citrus Zest, Guindilla Peppers, Aleppo Pepper, Black Pepper, Mt Zero Olive Oil, S&V Crisps (LG)	19
CHARRED FREMANTLE OCTOPUS	Parsley Gremolata, Lemon, Squid Ink Aioli (LG)	28
BALLINA PRAWN COCKTAIL	Local Prawns, Fermented Chilli Mayo (LG)	36
WESTERN AUSTRALIAN SCALLOPS (3)	Sriracha, Sundried Tomato Butter (LG)	24
LOCAL RAW FISH CEVICHE	Coconut Cream, Makrut Lime Leaf, Mango, Ginger Native Finger Lime, Chilli, Toasted Coconut, Sesame Oil (LG)	26
SPLIT JUMBO KING PRAWNS (3)	Lemon Garlic Butter, Chives, Tomato Oil (LG)	31
BABY CALAMARI FRITTI	Fermented Chilli Mayo, Aleppo Pepper (LG)	25
COLD SEAFOOD PLATTER	Pacific Oysters, King Prawns, Raw Fish Ceviche, White Anchovy Gilda, Coconut Swimmer Crab, Fermented Chilli Mayo, Mignonette (LG)	65
SWEET & SOUR FRIED CHICKEN	Sesame, Chives, Chilli Mayo (LG)	24
MEATS & CHEESE BOARD	Salumi Australia Meats, Cheddar Cheese, Carlita's Quince, Pickles, Garlic & Thyme Flat Bread (LGO)	38
TRUFFLE FRIES	Parmesan, Chives (LG) (LDO) (VGO)	17
TWICE FRIED POTATOES	Kewpie, Chorizo, Pecorino, Chives (LG)	17

SALADS & GREENS

WOOD ROASTED EGGPLANT	Harrissa, Pomegranate, Coconut Yoghurt, Mint, Smoked Almonds, Olive Oil (LG) (VG)	27
RADICCHIO, FENNEL & BLOOD ORANGE SALAD	Ricotta Torretta, Macadamia Carlita's Quince Dressing, Pangrattato (V) (LGO) (VGO)	26
FIREPIT ROAST PUMPKIN	Coconut Yoghurt, Macadamia Dukkah, Mint, Shiso, Olive Oil (LG) (VG)	26
TOMATO PANZANELLA	Local Tomatoes, Goats Cheese, Shallots, Croutons, Chardonnay Vinaigrette, Basil (LGO) (VGO)	25
CAESAR SALAD	Baby Cos, Pancetta, Pecorino, Pangrattato, Salted Egg Yolk (LGO)	25
SALAD UPGRADES	Grilled Chicken 6 / Burrata 8 / Anchovies 5 / Green Olives 5 / Prawns 8 / Prosciutto 6	

WOOD FIRED PIZZAS

GARLIC & PARMESAN FLAT BREAD	Chives (V) (VGO)	25
MARGHERITA	Tomato Sugo, Mozzarella, Parmesan, Basil (V) (VGO)	26
DIAVOLA	Tomato Sugo, Mozzarella, Picante Salami, Parmesan, Hot Honey	28
FUNGHI TARTUFO	Mozzarella, Mushroom, Chives, Truffle, Parmesan (V) (VGO)	27
CONTADINA	Tomato Sugo, Mushroom, Tomato, Olives, Capers, Roquette, Truffle, Nuts (VG)	25
SLIPPER LOBSTER	Tomato Sugo, Mozzarella, Slipper Lobster, Garlic, Confit Tomato, Fermented Chilli Oil, Parsley	34
PISTACHIO MORTADELLA	Mozzarella, Hot Honey, Nuts, O.D.O Cheese, Basil	29
PROSCIUTTO	Tomato Sugo, Mozzarella, Rocket, Burrata, Basil Oil	34
GAMBERO	Tomato Sugo, Mozzarella, Prawns, Confit Tomato, Chilli Oil, Basil	29
CAPRICCIOSA	Tomato Sugo, Mozzarella, Ham, Mushroom, Artichoke, Green Olives, Oregano, Parmesan	28

PIZZA UPGRADES Burrata 8 / Mozzarella 4 / Anchovies 5 / Green Olives 5
Prawns 8 / Hot Salami 6 / Prosciutto 6 / Vegan Cheese 4

(VG) VEGAN (VGO) VEGAN OPTION (V) VEGETARIAN (LG) LOW GLUTEN

BURGERS & LARGE PLATES



FRIED CHICKEN BURGER	Sweet & Sour Sauce, Lettuce, Cheese, Pickles, Fermented Chilli Mayo, Chips, Sesame Milk Bun (LGO) (LDO)	26
SMASH PATTY BURGER	Mustard Aioli, Chopped Onion, Cheese, Pickles, Chips, Sesame Milk Bun (LGO)	26
ADD AN EXTRA BEEF PATTY		4
WOOD FIRED 1/2 CHICKEN	Harissa, Smashed Chats, Garlic Toun, Lemon (LG)	38
RANGERS VALLEY 300G MB3+ STRIPLOIN	Cafe De Paris Butter, Beef Jus, Wedge Lettuce, Buttermilk, Pangrattato, Shoestring Fries (LGO) (LDO)	63
LOCAL PAN SEARED SNAPPER	Curry Butter, Smashed Chats, Fried Curry Leaves (LGO)	46
CHILLI PRAWN PASTA	Bucatini, Cream, Garlic, Cherry Tomato, Lemon, Pangrattato, Fermented Chilli Oil, Parsley (LGO) (LDO)	37
STICKY LAMB RIBS	Pomegranate, Hot Honey, Garlic, Shallots, Yoghurt, Chives, Lime (LG)	34

CLASSICS



BEER BATTERED SNAPPER & CHIPS	Tartare, Lemon (LGO)	32
CHICKEN SCHNITZEL	Garden Greens, Chips, Gravy	30
CHICKEN PARMIGIANA	Tomato Sugo, Ham, Mozzarella, Garden Greens, Chips	33

SIDES

RICOTTA BUTTER BEANS	Lemon, Radicchio, Parsley Gremolata (LG) (V)	13
HOUSE SALAD	Baby Gem Lettuce, Buttermilk, Salted Egg Yolk (LG) (V) (LDO)	13
CHARRED CARROTS	Labneh, Dukkah (LG) (V) (VGO)	14
CHARRED BROCCOLINI	Almonds, Goats Cheese, Olive Oil (LG) (V) (VGO)	14
BOWL OF CHIPPIS	House Salt, Garlic Mayo (LG) (VGO)	13

SWEET TREATS

TIRAMISU	Mascarpone, Crème Fraîche, Beam Coffee, Lady Fingers, Chocolate (V)	16
STICKY DATE MADELINES (2)	Vanilla Ice Cream, Walnuts, Butterscotch Sauce (V)	16
BENILATO GELATO	Flavour of the Week	14

LITTLE ONES 10 YEARS & UNDER

CHICKEN NUGGETS	Fried Chicken, Chips, Tomato Sauce	13
BATTERED FISH & CHIPS	Flathead, Chips, Tomato Sauce	13
CHEESEBURGER SLIDER	Beef, Tomato Sauce, Cheese, Chips (LDO)	13
HAM & CHEESE PIZZA	Tomato Sugo, Mozzarella, Ham (LDO)	13
VANILLA ICE CREAM	Marshmallows (LG) (V)	13



**ORDER & PAY ON YOUR PHONE
WE'LL BRING IT TO YOU!**

**SCAN THE QR CODE
TO SEE OUR ALLERGY CHART**

(LGO) LOW GLUTEN OPTION

(LD) LOW DAIRY

(LDO) LOW DAIRY OPTION



DRINK.

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sunshine



DRAUGHT BEER

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
STONE & WOOD RADLER	4% Byron Bay, NSW
YULLIS SEABASS MEDITERRANEAN LAGER	4.2% Sydney, NSW
GUINNESS	4.2% IRL
COMMON PEOPLE BREWING VILLAGER'S PALE ALE	5.1% Bangalow, NSW
BALTER XPA	5% Burleigh, QLD
BALTER EAZY HAZY	4% 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 SUPER CRISP	3.5% Yatala, QLD
TOOHEYS NEW	4.6% Sydney, NSW
RESCH'S DRAUGHT	4.4% Sydney, NSW
XXXX GOLD	3.5% Milton, QLD

TINNIES & STUBBIES

BALTER CERVEZA	4.0% AUS
ASAHI SUPER DRY	5% JPN
COOPERS MILD	3.5% AUS
COOPERS LIGHT	2.9% AUS
TWO BAYS PALE ALE	4.5% AUS (GF)
YULLI'S MARGOT DRY APPLE CIDER	5% AUS (GF)
WHITE CLAW SELTZER	4.5% AUS (GF)

COCKTAILS - ALL \$22

CLASSIC MARGARITA	El Jimador Tequila, Triple Sec, Lime, Agave Syrup, Salt
CHILLI MARGARITA	El Jimador Tequila, Triple Sec, Agave Syrup, Chilli, Lime
WATERMELON MARGARITA	El Jimador Tequila, Triple Sec, Watermelon, Raspberry, Lime
COCONUT MARGARITA	El Jimador Tequila, Coconut Syrup, Lime, Shredded Coconut
WATERMELON SUGAR	Smirnoff Red Vodka, Soho Lychee, Watermelon, Lemon, Agave
APEROL SPRITZ	Aperol, Mr Mason Cuvee, Orange
ESPRESSO MARTINI	Smirnoff Red Vodka, Kahlua, Simple Syrup, Espresso
NEGRONI	Gordons Gin, Campari, Martini Rosso Sweet Vermouth
LIMONCELLO SPRITZ	Limoncello, Prosecco, Soda
WHITE PEACH SANGRIA	House Sauvignon Blanc, Peach Syrup, Lemonade
GIN BASIL SMASH	Gordons Gin, St Germain, Lemon, Basil, Agave Syrup
PASSIONFRUIT COCONUT SPRITZ	Vanilla Vodka, Passionfruit Liqueur, Lime, Passionfruit, Monin Coconut, Soda

ASK US ABOUT OUR CLASSICS



SCH PINT

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SPARKLING & CHAMPAGNE

	SMALL	LARGE	BTL
MR MASON CUVÉE BRUT	12		50
CHANDON BRUT NV			80
VILLA JOLANDA PROSECCO	15		70
VEUVE CLICQUOT YELLOW LABEL			150
RUINART BLANC DE BLANC			300

WHITES

CATALINA SOUNDS SAUVIGNON BLANC	16	22	68
DOTTIE LANE SAUVIGNON BLANC	13	16	55
CHRISTIAN SALMON SANCERRE			110
PALOMA RIESLING	15	19	60
PENNELLO PINOT GRIGIO	13	15	55
TAR & ROSES PINOT GRIGIO	15	20	62
ANT MOORE PINOT GRIS	16	22	65
AMISFIELD PINOT GRIS			85
LOIMER 'LOIS' GRUNER VELTLINER			90
GAUTHERON CHABLIS			140
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY	16	22	62
SCARBOROUGH YELLOW CHARDONNAY			85
LEEUEWIN ESTATE 'ART SERIES' CHARDONNAY			290

SKIN CONTACT WHITES

N O W FRACTALS	16	22	62
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ROSE

HEARTS WILL PLAY ROSE	13	16	55
SUD ROSE	15	19	62
MAISON SAINT AIX	18	26	75
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE			120

REDS

N O W 'EARTH TWITCH' CHILLED GRENACHE	16	22	62
COLDSTREAM HILLS PINOT NOIR	16	22	65
BARRINGWOOD ESTATE PINOT NOIR			110
HENRY HUNTER SHIRAZ CABERNET	13	16	55
ROUND TWO MERLOT	16	22	65
PALMETTO SHIRAZ	16	22	65
TORBRECK WOODCUTTER'S SHIRAZ			80
KALLESKE GREENOCK SHIRAZ			100
PENFOLDS ST HENRI SHIRAZ			180
DOMAINE NATURALISTE DISCOVERY CAB SAUVIGNON	17	23	68

LOW OR NO ALC

HEAPS NORMAL XPA	8
HEAPS NORMAL HAZY	8
HIATUS PREMIUM LAGER	8
HIATUS PACIFIC ALE	8
DAYSE FUNCTIONAL SPRITZER 'AWAKEN'	11
GOOD HAPPY BERRY KOMBUCHA	8
LYRES AMARETTI SOUR	15
LYRES GRAPEFRUIT SPRITZ	15
MOUNT WARNING MINERAL WATER STILL 750ML	8
MOUNT WARNING MINERAL WATER LIGHTLY SPARKLING 750ML	8

All prices include GST / 15% surcharge on public holidays / All credit and debit card transactions incur a bank surcharge fee of 1.1 % + 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