



SET MENU

\$35 PP



Over the next four weeks, we'll be renovating our kitchen, but that simply means we're bringing the cooking outdoors and closer to you!

You can expect wood fired meats, smoked low and slow on our Traeger grills & fresh local seafood cooked over open flame and seasonal produce showcased the way it should be.

WARM BYRON BAY OLIVES

Citrus Peel, Chilli, Thyme, Aromats (LG)(VG)

FIRE TOASTED SOURDOUGH

Roast Garlic & Parsley Butter, Hot Honey (V)(VGO)

BYRON BAY BURRATA

Sour Grape Agrodolce, Baby Nasturtium, Bloody Good Olive Oil (LG)(V)

WOOD ROASTED HALOUMI

Nuts & Spices, Warm Grapes, Honey (LG)(V)

SMOKED LAMB RIBS

Orange, Macadamia Za'atar, Mint, Smoked Golden Beets (LG)

WOOD FIRED WHOLE LOCAL SQUID

Nduja, Orange, Sourdough Crumb, Bloody Good Olive Oil (LGO)

CHARCOAL DUTCH CARROTS

Whipped Ricotta, Radicchio, Hot Honey Macadamia Dukkah (LG)(V)(VGO)



Dietary Key: (V) Vegetarian (VG) Vegan (LG) Low Gluten / (LGO) Low Gluten Option

Please let our staff know if any dietary requirements are needed. We can amend and cater to your needs