

THE LOCAL BAR

TO SHARE

served from 11.30am

MIXED OLIVES (GF) 9
marinated in chilli & garlic

ROASTED MIXED NUTS 6.5

SALT & PEPPER CALAMARI 14
with a chipotle & caramelised lime mayo

GRILLED PROSCIUTTO WRAPPED HALOUMI 14
with lemon & oregano

LOCAL & IMPORTED CHEESE (V) 20 / 26
served with raisin & walnut loaf, lavoche,
fresh & dried fruit

PORCINI ARANCINI 14
with white truffle aioli

KATAIFI PRAWNS 18
with chilli jam

CHARCUTERIE BOARD 26
salami, smoked ham, prosciutto, assorted
pickles & bread

PLOUGHMANS BOARD 24
with cloth matured cheddar, double smoked ham,
assorted pickles and fresh baguette

TRUFFLED CHIPS (V) 12
fat chips laced with white truffle oil & parmesan

ARTICHOKE DIP (V) 9
with toasted schiacciata



SIDES

BUTTERED DUTCH CARROTS 8

MEDLEY TOMATO SALAD 8

GARDEN SALAD (GF) 8

FRENCH FRIES 8



DRINKS

 **STRANGELOVE BITTER GRAPEFRUIT** 6

 **STRANGELOVE GINGER BEER** 6

Modern, old fashioned, thirst quenching Elixirs'
crafted in Byron Bay NSW from the highest quality **organic**
ingredients

FRESH ORANGE JUICE 6

COFFEE 4 / 4.8

T2 RANGE OF TEAS 4



PLAT du JOUR

MONDAY linguine with roasted vine
tomatos, pancetta & basil with
a lemon & herb crumb

TUESDAY red wine braised beef short
ribs with mash

WEDNESDAY glazed pork chops with
horseradish & sprout slaw

THURSDAY navarin of lamb & roasted
baby vegetables

FRIDAY beer battered barramundi, fat
chips & caper aioli

only \$24



ENTREES & light MEALS

½ KILO STEAMED MUSSELS 18
steamed in white wine, tomato & chilli,
served with a baguette

SOUP DU JOUR 13.5
with hot crusty baguette

RAW SALAD WITH QUINOA & SEEDS (V) 22
shaved broccoli, cauliflower, fennel,
carrot & orange

PRAWN & AVOCADO SALAD 24
with pink peppercorn, roast kipfler
& snow pea leaf

BABY GEM SALAD 20
with snap peas, broad beans, pan fried
speck, pecorino & a poached egg

ADD PROTEIN TO YOUR SALAD

slow roasted lamb	8
baked salmon	6
haloumi	6
salt & pepper calamari	6

main MEALS

CARAMELISED BEETROOT TATIN (V) 26
with Meredith chevre & baby herb salad

STEAK FRITES 35
200g grass fed Angus Beef tenderloin from Inverell
northern NSW, with your choice of bernaise, café de Paris
butter or green peppercorn sauce

RED WINE BRAISED BEEF RAGU 24
with fresh pappardelle & shaved parmesan

LINGUINE WITH SPANNER CRAB 26
chilli, garlic & white wine

ROAST CORN-FED CHICKEN BREAST 28
with braised peas, mint & prosciutto in a white wine jus

PAN FRIED BLUE EYED COD 28
roast baby vegetables & swiss chard

CHICKEN BREAST BURGER 20
breaded with chipotle mayo & raw slaw
... WITH FRIES OR SIDE SALAD 24

100% WAGYU BEEF BURGER 20
with butter lettuce, gruyere cheese,
tomato & The Jammery pickles
... WITH FRIES OR SIDE SALAD 24

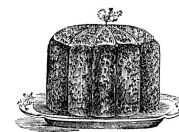


MEALS for 2

SLOW ROASTED LAMB SHOULDER 58
with roast carrot & parsnip

SLOW ROASTED SALMON 52
with fennel, citrus & chilli

1 KILO STEAMED MUSSELS 32
steamed in white wine, tomato & chilli,
served with a baguette



DESSERTS

EATON MESS 10
FRENCH APPLE TART 10

with vanilla ice-cream

AFFOGATO 10 / 6

with / without liqueur

or see our wine list for a glass of **something sweet**
to finish your meal

SOME DISHES CAN BE MODIFIED TO BE GLUTEN FREE,
PLEASE ASK OUR WAIT STAFF IF YOU REQUIRE ASSISTANCE.

10% SERVICE CHARGE APPLIES TO GROUPS OF 10 PEOPLE OR MORE.