

# 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** 24  
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** 6



## 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 JUICES** 5

**COFFEE** 4 / 4.8

**T2 RANGE OF TEAS** 4



## PLAT du JOUR

**MONDAY** linguine primavera (V) with  
crumbled goats cheese

**TUESDAY** parmesan crusted chicken  
supreme with peperonata

**WEDNESDAY** seared tuna niçoise

**THURSDAY** slow roasted pork belly with  
apple & endive salad

**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** 22  
with pink peppercorn, roast kipler  
& snow pea leaf

**BABY GEM SALAD** 18  
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

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.

## main MEALS

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

**STEAK FRITES** 33  
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  
with a raw vegetable & green bean salad

**CHICKEN BREAST BURGER** 20  
breaded with chipotle may & 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 crushed peas & mint

**SLOW ROASTED SALMON** 52  
with fennel, citrus & chilli

**1 KILO STEAMED MUSSELS** 28  
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