

# 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  
chipotle and caramelised lime mayo

**GRILLED HALOUMI** 14  
lemon, oregano

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

**MUSHROOM ARANCINI** 14

**CROQUETTES** 14  
prosciutto, sun dried tomato

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

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

**TRUFFLED CHIPS** (V) 12  
fat chips laced, white truffle oil, parmesan

**ARTICHOKE DIP** (V) 9  
toasted schiacciata



## 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



## LIGHT meals

**SOUP DU JOUR** 13.5  
hot crusty baguette

**STEAMED MUSSELS** 18 / 34  
white wine, tomato, chilli, baguette  
(500grams / 1 kilo)

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

**ROAST BABY EGGPLANT SALAD** (V) 22  
quinoa, pomegranate, feta, pine nuts

**ADD** haloumi or chicken 24

**POACHED CHICKEN SALAD** 24  
baby gem lettuce, cucumber, snowpea,  
lemon yoghurt dressing



## MAIN meals

**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  
fresh pappardelle, shaved parmesan

**LINGUINE WITH KING PRAWNS** 26  
king prawns, chilli, garlic, cherry tomatoes

**ROAST CORN-FED CHICKEN BREAST** 28  
crushed herb chat potatos, pepperonata

**PAN FRIED BLUE EYED COD** 28  
creamy mash, shaved brussel sprouts,  
braised vine tomatoes

**PAN FRIED LAMB LOIN** 32  
parsnip puree, sugar snap peas, watercress

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

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

## PLAT du JOUR

all \$24

**MONDAY** PULLED PORK BURGER  
apple slaw, chipotle mayo

**TUESDAY** RED WINE BRAISED LAMB SHANK  
creamy mash potatoes

**WEDNESDAY** RISOTTO  
ask your waiter for this weeks special

**THURSDAY** OSSO BUCCO  
white wine braised osso bucco, creamy polenta

**FRIDAY** FISH AND CHIPS  
beer battered market fish, fat chips, caper aioli



## SIDES

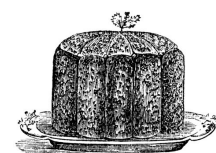
all \$8

**BROCCOLINI, ALMOND, BREAD CRUMBS**

**SAUTEED BRUSSEL SPROUTS**

**GARDEN SALAD**

**FRENCH FRIES**



## DESSERTS

**CHOCOLATE FONDANT** 10  
vanilla ice-cream

**FRENCH APPLE TART** 10  
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.