

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 (VG) 14
lemon, oregano

LOCAL & IMPORTED CHEESE (VG) 22 / 28
raisin and walnut loaf, lavoche,
fresh and dried fruit

ARANCINI 14

CROQUETTES 14
prosciutto, sun dried tomato

CHARCUTERIE BOARD 28
salami, smoked ham, prosciutto, assorted
pickles, bread

APERITIF PLATTER 16
selection of shares to nibble on

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

ARTICHOKE DIP (VG) 9
toasted schiacciata



DRINKS

Modern, old fashioned, thirst quenching Elixirs'
crafted in Byron Bay NSW from the highest quality
organic ingredients – 300ml

 **STRANGELOVE LO-CAL CLOUDY PEAR** 6
STRANGELOVE GINGER BEER 6

FLAVOURED KOMBUCHA 6
FRESH ORANGE JUICE 6

COFFEE 4 / 4.8
T2 RANGE OF TEAS 4



MAIN meals

SOUP DU JOUR (GF,V) 13.5
hot crusty baguette

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

POACHED CHICKEN SALAD (GF) 24
baby gem lettuce, cucumber, snowpea,
lemon yoghurt dressing

PRAWN & AVOCADO SALAD (GF) 24
pink peppercorn, roast kipler, snow pea leaf

ROASTED VEGETABLE SALAD (GF,V) 22
seasonal with quinoa

ADD : FETA, HALOUMI OR CHICKEN + \$6 EA

CHICKEN BREAST BURGER 20
breaded with chipotle mayo, raw slaw
ADD BACON, FRIES OR SIDE SALAD + \$4 EA

100% WAGYU BEEF BURGER 20
butter lettuce, gruyere cheese,
tomato, The Jammy pickles
ADD BACON, FRIES OR SIDE SALAD + \$4 EA

STEAK FRITES (GF) 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 (GF) 28
crushed herb chat potatoes, white wine,
mushroom sauce

PAN FRIED MARKET FISH (GF) 28
green beans, eschalotes

PAN FRIED LAMB LOIN (GF) 32
white bean puree, sugar snap peas, watercress

(GF) GLUTEN FREE (V) VEGAN (GF) VEGETARIAN

PLAT du JOUR

all \$24

MONDAY LINGUINI (VG)
basil pesto, asparagus, pine nuts

TUESDAY CHICKEN CALIFORNIA
chicken breast marinated in honey, balsamic glaze and
garlic, medley tomato salad, avocado

WEDNESDAY RISOTTO
ask your waiter for this weeks special

THURSDAY POACHED SALMON SALAD (GF)
pea and mint mash, roasted chat potatoes, rocket

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



SIDES

all \$8

BROCCOLINI, ALMOND, BREAD CRUMBS

ROASTED SEASONAL VEGETABLES

GARDEN SALAD

FRENCH FRIES



DESSERTS

CHOCOLATE FONDANT (GF) 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.