






SHARED STARTERS

Garlic & Cheese Pizza Bread V DFA Garlic and herb butter, mozzarella	14
Vegetable Spring Rolls GFP Golden fried vegetable spring rolls on seaweed salad served with a side of finger lime ponzu.	18
Salt & Pepper Cuttlefish (AU) Aioli, coriander, shallots.	18
Baked Woombye Brie 🥜 Woombye Brie wrapped in prosciutto, honey toasted walnuts, mango chutney and crostini	22
Grazing Platter DFP BBQ Chicken wings, vegetable spring rolls served with rice noodle, crisp vegetables and finger lime ponzu	26

MAINS

Char Grilled Rump 300g GFP DFP  MSA 2+ beef rump served with gratin potato, broccolini, Native Hot Bush Bearnaise sauce Add garlic prawns \$9 (l)	42
Warilba Organic Barnsley Lamb Chop  Char grilled Barnsley lamb chop, garlic baby potatoes, green beans, Bush Ghanoush Tapenade	45
BBQ Bush Spice Chicken GFP DFP BBQ chicken breast with Bush Spice rub, steamed wild rice, bok choy, pineapple pickle	35
Grilled Humpty Doo Barramundi (AU) GFP DFP  Apple watermelon radish slaw with Davidson Plum dressing, shoestring fries, tomato and purslane relish	48
Garden Vegetable Gnocchi V DFA GFP VG Pan fried potato gnocchi, asparagus, peas and herb and coconut sauce, Bush Dukkha parmesan crumble	34
Harissa King Prawn Pappardelle (l) DFA GFA 🥜 Sautéed king prawns, bull horn chilli harissa, cherry tomato, pappardelle pasta and parmesan	36



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LOCAL PRODUCE, WHERE POSSIBLE

V Vegetarian | VG Vegan | DFP Dairy Free Prepared | GFP Gluten Free Prepared
A Alternate Available | 🌶️ Spicy | 🥜 Nuts

Please advise a team member if you have specific allergies



15% surcharge on public holidays
Accor Plus Participating Restaurant



SIDES

Fries with Garlic Aioli	10
Meadow Salad VG GFP DFP Garden leaves, heirloom cucumber, julienne vegetables, lemon dressing	10
Garlic Herb Baby Potatoes VG GFP DFP	10
Seasonal Green Vegetables VG GFP DFP	10

DESSERTS

Vanilla and Mango Pannacotta with Summer Fruits Vanilla bean and Bowen mango panna cotta, assorted Queensland fruits	16
Salted Caramel Tart  Salted caramel tart, vanilla bean ice cream, chocolate crumble and choc wafer pearls	16
Passionfruit Cheese Cake Shortbread crumble, passionfruit cheesecake mousse, vanilla cream and meringue shards	16
Tamborine Mountain Gelato Co. DFA VGA, GFP  2 scoops of local artisan gelato from our daily selection.	10
The Green Cheese Board V GFA Trio of Australian cheeses, dried fruits and crackers	32



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		(150ml)	
		Glass	Bottle
Beer On Tap			
XXXX Gold	8.5		
Byron Bay Lager	10.5		
Stone & Wood Pacific Ale	12		
Beer Bottle			
Heineken Zero	7		
Hahn Premium Light	8		
XXXX Summer	9.5		
Hahn Super Dry	9		
Hahn Gluten Free	8		
Little Creatures Rogers Amber Ale	10		
James Squire One Fifty Lashes Pale Ale	10		
Heineken	11		
White Rabbit Dark Ale	13		
Beer Can			
Guinness	13		
Toohey's New	10		
Voodoo Hazy IPA	14		
Eumundi Pale Ale	13		
Eumundi Larger	13		
Cider & Ginger Beer			
James Squire Orchard Crush Apple	11		
5 Seeds Cloudy Apple	10		
James Squire Ginger Beer	12		
		Sparkling	
		VIVO Brut, Riverina, NSW	10 35
		Bandini Prosecco, Veneto, ITALY	12 49
		White	
		VIVO Sauvignon Blanc, Riverina, NSW	10 35
		Keith Tulloch Semilion, Hunter Valley, NSW	12 50
		Xanadu Chardonnay, Margaret River, WA	11 45
		Bloom Sauvignon Blanc, Marlborough, NZ	13 50
		Atlas Watervale Riesling, Clare Valley, SA	14 55
		Mojo Moscato, SA	11 45
		Petaluma Pinot Gris, Adelaide Hills, SA	12 50
		Rosé	
		AIX Rose, Provence, FRANCE	14 65
		Rutherglen Estates, Rutherglen, VIC	11 45
		Red	
		VIVO Cabernet Sauvignon, Heathcote, NSW	10 35
		Xanadu Cabernet Sauvignon, Margaret River, WA	11 50
		Bruno Shiraz, Barossa Valley, SA	14 60
		Rob Dolan Pinot Noir, Yarra Valley, VIC	15 60
		Katnook Merlot, Coonawarra, SA	11 45
		Re-write the Rules Pinot Noir, VIC	11 45
		Premium Wine	
		Mollydooker Shiraz, McLaren Vale, SA	80
		Leeuwin Estate Chardonnay, Margaret River, WA	95
		Giant Steps Pinot Noir, Yarra Valley, VIC	90
		Grant Burge Cabernet Sauvignon, Barossa Valley, SA	100
		Veuve Clicquot Champagne, FRANCE	120

CLASSIC COCKTAILS 18

Aperol Spritz	
Aperol, Prosecco, soda	
Old Fashioned	
Makers Mark, bitters, sugar	
Espresso Martini	
Vodka, Kahlua, espresso	
Mojito	
White rum, lime, mint, soda	
Pornstar Martini	
Vanilla vodka, passionfruit, lime	
Frozen Strawberry Daiquiri	
White rum & strawberry liquor	
Margarita	19
Tequila and your choice of chilli, passionfruit OR blue coconut	

SIGNATURE COCKTAILS 20

Watermelon Cooler
Vodka, watermelon liquor, lemonade
Tropicana
White rum, passionfruit, lime
Aperol Sour
Gin, Aperol, lemon
Blue Sapphires
Gin, Alize, blue curacao, tonic
Golden Rush
Bourbon, Chartreuse, honey
Billabong Blue
White rum, Malibu, lime