



SHARED STARTERS

Mini Sourdough Baguette DF V Herb garlic butter	8
Garlic Cheese Pizza Bread V Confit garlic, mozzarella, herbs	12
Salt & Pepper Squid DF Thai dipping sauce, coriander, shallots	16
Bun Cha Salad V GFA Vietnamese rice noodles, crisp vegetables, spring rolls, nuoc cham, mint	18
Baked Woombye Brie Wrapped with prosciutto, fried pickles, sourdough crostini	22
Grazing Platter Salt & pepper squid, Korean chicken wings, bun cha salad with nuoc cham dipping sauce	26

SIDES

Shoestring Fries	9
Garden Salad	9
Parmesan Mash Potato	9
Seasonal Vegetables	10

MAINS

Beef Sirloin & King Prawns GF DFA  54 Flame-grilled beef sirloin (200g) served with garlic prawns, gratin potatoes, broccolini, Native Hot Bush Sambal	54
Beef Brisket, Bacon, Mushroom Pie 42 Braised beef brisket, field mushrooms, smoked bacon, flaky filo pastry, creamy mash potato, green vegetables	42
BBQ Half Chicken GF DF  42 Boneless half chicken, Native Pigface Mustard pickle, bok choy, oyster mushrooms, steamed jasmine rice, pan juices	42
Wild-Caught Barramundi GF DF  52 Grilled barramundi, tomato and purslane butter, wilted rocket, green beans, shoestring fries	52
Confit Duck Shank GF DF  42 Confit duck, braised red cabbage, green peas, mashed potato, Native Davidson Plum Jus	42
Pan Fried Gnocchi GF V VGA DFA 32 Gnocchi, heirloom tomatoes, garlic, basil, parmesan	32
King Prawn Linguine DFA 38 Sautéed garlic king prawns, linguine, coconut cream, spinach sauce, parmesan crumble	38

V Vegetarian | VG Vegan | DF Dairy Free | GF Gluten Free
A Alternate Available |  Spicy |  Nuts

Please advise a team member if you have specific allergens



WE ARE PROUD TO SOURCE & SUPPORT
LOCAL PRODUCE, WHERE POSSIBLE

SALADS

Garden Caesar Salad GFA Garden leaves, bacon, parmesan, crostini, boiled egg <i>Add grilled chicken pieces (3)</i> <i>Add salt & pepper squid (3)</i> <i>Add garlic prawns (3)</i>	19 9 9 12
Roasted sweet potato & chickpea salad GF V Persian fetta, balsamic red onion, garden leaves	17

DESSERTS

Dark Chocolate & Pear Cobbler Shiraz poached pears, Callebaut chocolate, cinnamon crème patisserie, vanilla shortbread crumble, dollop cream	16
Maple Crème Brûlée V GF  15 Coconut maple brûlée, candied pecan praline	15
Warm Chai Chocolate Brownie  16 Macadamia ice cream, butterscotch sauce	16
The Green Cheese Board V GFA  32 Trio of cheese, dried fruit, crackers	32
Tamborine Mountain Gelato Co VGA GF  9 2 scoops of today's selection	9

15% surcharge on public holidays
Accor Plus Participating Restaurant



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
XXXX Dry	9
Toohey's New	10
Voodoo Hazy IPA	14
Eumundi Pale Ale	13
Eumundi Larger	13
Stone & Wood Pacific Ale	13.5

Cider & Ginger Beer

James Squire Orchard Crush Apple	11
Rekorderlig Strawberry & Lime 500ml	19
5 Seeds Cloudy Apple	10
James Squire Ginger Beer	12

	(150ml) Glass	Bottle
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

Pre-Mixed Spirits		15
Jim Beam & Coke		
Smirnoff Seltzer Lime		
Bundaberg Rum & Coke		
Gordons Gin & Tonic		
Billsons Vodka Fruit Tangle		

STANDARD SPIRITS AVAILABLE

15% surcharge on public holidays

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	

MOCKTAILS 12

Nojito	
Mint, lime, soda	
Berrylicious	
Apple & mixed berry	
Peach Melba Punch	
Peach, pineapple, lemonade	