

SNACK or SHARE

WARM OLIVES | \$10
gf, vg

SPICED SWEETCORN FRITTERS | \$13
with chimichurri gf, vg

HARISSA HUMMUS | \$13
harissa spice, dukkah, pita gfa, vg

CRISPY CALAMARI | \$15
lettuce, lemon, garlic aioli gf, df

GLAZED CHICKEN WINGS (3) | \$15
choice of BBQ or buffalo gf

PORK BELLY BAO BUNS (2) | \$17
onion, crispy shallots, chilli-lime caramel df

MORETON BAY BUG SLIDER | \$8
with spicy mayo & cos lettuce

BUTTERMILK CHICKEN SLIDER | \$8
chipotle aioli, coleslaw, pickle gfa

FRIED HALLOUMI SLIDER | \$8
with red onion chutney & aioli v, gfa

SLIDER TRIO | \$23
moreton bay bug, chicken & halloumi slider

BAKED CAMEMBERT | \$28
confit garlic and rosemary, red onion
chutney, sourdough toast v, gfa
add honey \$3

GRAZING PLATTER | \$32
salami, prosciutto, olives, hummus,
pickles & crackers gfa
add brie or cheddar \$4

JUST FOR ME

SUPER FOOD BOWL | \$25
avocado, tomato, corn, onion, cucumber &
watermelon radish gf, vg
add chicken or halloumi \$5

BYRON BAY CHICKEN PARMIGIANA | \$28
byron bay mozzarella, wood-smoked leg
ham, chips & salad

CHEFS PASTA | see specials page
rotation of italian classics and modern creations

RATATOUILLE PAELLA | \$24
ratatouille, short grain, chives &
parmesan vga, gf, dfa
add chicken & chorizo \$7

BEER BATTERED FISH & CHIPS | \$26
fish, chips, garden salad, housemade
tartare, lemon df

BUTTERMILK CHICKEN BURGER | \$28
chipotle aioli, coleslaw, pickles & chips

CRISPY SKIN CHICKEN | \$30
israeli cous cous, lime, toasted almond,
citrus jus df, gfa

CARAMELISED PORK BELLY | \$36
caramelised apple puree, baby carrot, celeriac
remoulade, red wine jus gf dfa

MARKET FISH | see specials page
rotation of select market fish and seasonal
accompaniments

MB2+ BLACK ANGUS RUMP | \$38
parsnip puree, fondant potatoes, king mushroom,
pickled onion, red wine jus df, dfa

SIDES

ROASTED BABY CARROTS | \$12
moroccan spiced with dukkah gf, vg

SWEET POTATO CHIPS | \$11
with spicy mayo gf, df

CORN RIBS | \$11
chargrilled, paprika, lime, togarashi gf, vg

GARDEN SALAD | \$10
mixed leaf, onion, tomatoes, cucumber gf, df

SEA SALT CHIPS | \$10
with garlic aioli df

ISRAELI COUS COUS | \$9
cous cous, toasted almond, fruits df, vg

BROCCOLINI | \$12
confit garlic oil gf, df

SWEETS

BOTANY BROWNIE | \$13
ice-cream, chocolate sauce, crumble gf

LEMON MERINGUE CHEESECAKE | \$11
lemon curd, crispy meringue & citrus snow

PINA COLADA PANNACOTTA | \$11
bacardi rum coconut ice & pineapple gel gf

(v) Vegetarian (vg) Vegan
(gf) Gluten-free (df) Dairy Free
(a) Available with changes.
All care is taken to accomodate
dietaries but we cannot guarantee no
cross-contamination.