



DINNER MENU **Available 6pm - 9pm**

ENTRÉES

Warm Mini Baguettes 15
Homemade roasted pepper & garlic butter (VGO/V)

Each | ½ Doz

Coffin Bay Oysters

Natural (GF/NF/DF)
Nam jim (GF/NF/DF)

6	34
7	38

Byron Bay Burrata 21
Orange, heirloom tomato, balsamic & mesclun (NF/GF/V/VGO)

Baked Triple Cream Brie 23
Honey, rosemary, walnuts & baguette (V/GFO)

Shakshouka 21
Poached eggs simmered in a rich tomato, pepper & garlic sauce, charred sourdough (V/DF/GFO)

Grilled King Prawns (4) 35
Ratatouille, basil oil & crispy capers (GF/DF/NF)

Lamb Cutlets 29
Pomegranate, rocket salad & tzatziki (GF/NF)

Grilled South Australian Scallops (4) 33
Creamed corn, salsa verde & sautéed mushrooms (GF/NF)

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Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.

MAINS

Sizzler 65

Lamb cutlet, rump steak & chorizo served on a sizzling hot skillet, crispy potato wedges & homemade jus (NF/GF)

Paella 49

King prawns, scallops, semi-cured chorizo, mussels & saffron (GF/NF/DF)

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (DF/GF)

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (VG)

Black Angus Burger 31

Cheese, tomato, bacon, pickle, aioli & fries (NF)

Add Extra Black Angus Patty (150g) 8

Add Local King Prawns (2pcs) 14

FROM THE GRILL

All our below meats are rubbed in smoked paprika and are served with fondant potatoes and vine tomatoes (GF/NF)

Black Angus Scotch Fillet 250g (MB4+) 49

Grass fed | Southern Ranges, NSW

Darling Downs Black Angus Eye Fillet 200g (MB3+) 52

100 days pasture fed | Toowoomba, QLD

Queensland Rump 250g (MSA) 44

150 days grain fed | Toowoomba, QLD

Wagyu Sirloin 200g (MB 9+) 85

500 days grain fed | Northern NSW

Portuguese Style Half Chicken 42

SELECTION OF SAUCES

Red Wine Jus (GF) 5 | Mushroom (GF) 5 | Chimichurri (GF, VG) 5 | Truffle Butter (GF) 5

SURF AND TURF

South Australian Scallops (2pcs) (GF/DF/NF) 14

Local King Prawns (2pcs) (GF/DF/NF) 14

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SIDES

Half | Full

Mixed Leaf Salad Walnuts & maple vinaigrette (GF/VG)	10	16
French Fries Grated parmesan & aioli (GF/NF/V)	11	16
Mashed Potato Red wine veal jus (GF/NF)	11	16
Steamed Broccolini Butter & parsley (V/GF)		16
Charred Dutch Carrots Honey & walnuts (V/GF)		16

CHEESE SELECTION

Cheese Tasting Served with assorted condiments, crackers & rustic grissini	Each All
	15 39

Brillat Savarin: Soft ripened triple cream cheese, named after the famous 18th century French food writer of the same name.

Milk: Cow

Origin: France

Tomme De Chevre: Semi hard cheese produced using pasteurised milk from the Saanen goat. The flavour is mild but buttery rich and nutty.

Milk: Goat

Origin: France

Berry's Creek Riverine Blue Cheese: The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet – the super smooth, creamy and delicate texture is the highlight.

Milk: Buffalo

Origin: Australia

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DESSERTS

Pistachio Tart 17

Salted caramel, pistachio ganache & fresh berries

Tiramisu 17

Buondi dark roast coffee, Kahlua liqueur & mascarpone (NF)

Valrhona Dark Chocolate Cake 16

70% Cocoa, chocolate marquise & Chantilly cream (GF/NF)

Freshly Cut Fruits 14

Ginger sorbet (VG/GF/NF)

Selection of ice cream & sorbets 6 /scoop

Coconut ice cream (VG/NF/GF)

Vanilla ice cream (NF/GF)

Raspberry sorbet (GF/NF/VG)

Ginger sorbet (GF/NF/VG)

Mango sorbet (GF/NF/VG)

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