

-Supporting Cast-

Seared Yellowfin Tuna eggplant chips, pickled cucumber spaghetti and a soy and bonito dressing	21
Salt and Pepper Squid tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby rocket	19 / 30
Tempura Eastern King Prawns veg and nahm jim to dress or dip	24
Pork Belly and Seared Scallops nuoc cham dressing and Asian salad	21
Blue Swimmer Crab Capellini garlic, roasted chilli, parsley and pangrattato	23 / 33
Semolina Gnocchi cavolo nero, tomato consommé, golden comboyne biodynamic egg, truffled pecorino	21

-The Cast-

Pumpkin, Chickpea and Garam Masala lime infused paneer, raita, red chutney and fresh coriander	26
Hiramasa Kingfish five spiced cauliflower and desiree hash, baby spinach, asian herb salad, omani lime infused yellow curry	35
Byron Bay Free Range Chicken Breast tabouli inspired moghrabieh, smoked eggplant, preserved lemon labne, finished with fresh Australia garlic EVOO	32
Sea Dweller of the Day the Chef creates this using only the freshest catch of the season complemented by the freshest in local produce (ask your waiter for further details)	market
Roasted Duck Breast parsnip and polenta mash, sour and bing cherry reduction, rocket, pear and hazelnut salad finished with a truffle vinaigrette	35
Tasmanian Aged Sirloin Steak 250gm thick-cut chips, seasonal veg, finished with a wasabi & mushroom butter and crispy leek.	36
Surf 'n' Turf Mullet Style MSA Aged Sirloin Steak with grilled eastern king prawns, thick-cut chips seasonal greens finished with a wasabi & mushroom butter and crispy leek.	49

-The Extras-

Rocket Salad with walnuts, pear, gorgonzola and verjuice dressing	11
Freshly made Bread with Roasted Chilli and Pecorino Pepate infused Little General EVO	8
Shoestring Fries	7