

Summer Menu

Snacks and small plates

Crusty ciabatta bread <i>with Bangalow butter and spiced eggplant chutney</i>	8
Warm marinated local olives	10
Brookfarm macadamia nuts	10
Sydney rock oysters <i>with chardonnay vinegar and eschallot dressing</i>	4.5 ea
Serrano ham croquettes <i>with sherry mayonnaise</i>	10
Salt and pepper squid <i>with chilli and lime salt</i>	12
Carpaccio of tuna <i>with wakame, soy sesame and ginger dressing</i>	12

To Start

Roasted scallops <i>with quinoa, flying fish wasabi roe, pickled cucumber, green onion and coriander</i>	24
Regal king salmon tail <i>marinated in soy and ginger, cucumber, mint, chilli, and crispy eschallots</i>	24
Rare fillet of beef <i>with summer raw vegetables, baby radishes and chimichurri sauce</i>	25
Crispy pork belly <i>with chilli caramel and green mango</i>	23
Summer salad <i>of local peaches, witlof, cos lettuce hearts, bangalow fetta and honey macadamia</i>	18
Fried zucchini flowers <i>with roasted sweet peppers, pounded pesto and parmesan</i>	21
Salad of spanner crab <i>with shaved fennel, avocado, tomato, parsley and spiced mango vinegar</i>	24
Grilled and marinated vegetables, <i>goat's cheese, hazelnut vinaigrette and toasted olive bread</i>	21

Mains

Grass fed beef fillet, <i>Lyonnais and tomato tart, Australian lentils and caramelized vinegar</i>	39
Beef rump cap on board, <i>chargrilled with hand cut chips and farmer's market salad leaves</i>	36
Freckle's catch <i>market fish, saffron potatoes, peppers, chorizo, olives and sherry vinegar</i>	39
Milly Hill lamb rack, <i>dukkah crusted with babbaganoush, green beans, tabouli and pistachio</i>	39
Free range chicken breast <i>prosciutto, provolone cheese, sweet and sour eggplant and olives</i>	37
Citrus cured salmon <i>with chard, baby beetroots, burnt orange and cress</i>	39
Pumpkin, ricotta and vegetable torte <i>grilled vegetables and sauce provençale</i>	32

Sides

Steamed green vegetables, <i>olive oil and Murray River pink salt</i>	all 9
Farmer's market salad leaves <i>with white wine and basil dressing</i>	
Pommes frites <i>with home blend of spiced salt</i>	
Summer roasted vegetables <i>with garlic and thyme</i>	

Desserts

all 19

Crème brûlée

vanilla bean, poached stone fruit and rose shortbread

Chocolate marquise

valhrona dark chocolate, cherries and Pedro Ximénez sherry

Byron mess

meringue, raspberry, curd, marshmallow and buttermilk ice cream

Goat's curd cheesecake

with summer berries and citrus sable

Selection of ice creams and sorbets

with seasonal fruit and finger lime syrup

Cheeses

\$24 per person includes three varieties or choose your own for \$9 per cheese

Bangalow Cheese Co. Newrybar semi hard

*Cow's milk, Bangalow, NSW
Apple chutney and muscatels*

Bangalow Cheese Co. Brooklet Brie

*Cow's milk, Bangalow, NSW
Davidson plum jam*

Nimbin Blue

*Goat's milk, Nimbin, NSW
Local honeycomb and Nimbin pecans*