

# Winter Lunch Menu

12 – 3pm

<b>Freshly shucked oysters</b>	4.5 ea
Natural or gratinated with smoked tomato, Spanish ham and Gruyère	
<b>Trio of dips</b> with chargrilled olive and thyme bread sour dough	14
<b>Bruschetta</b> of sour dough with Coopers Shoot tomatoes Ligurian olives and Nimbin dairy goat curd	16
<b>French onion soup</b> with Gruyère cheese crouton	14
<b>Salt and pepper baby squid</b> with rocket, tamari, chilli and fresh lime	18
<b>Billinudgel cured meat board,</b>	26
local salamis, cured pork, pickled witlof, mustards and wood fired corn bread	
<b>Winter tart of leeks and parmesan</b> with rocket and pear salad	22
<b>Toasted chicken Panini</b> with avocado, bacon, tomato and provolone cheese	16
<b>Byron at Byron salad</b> of Coopers Shoot tomatoes, Federal fetta, mixed olives, cucumber, basil and shaved shallot	18
<b>Spiced butternut pumpkin and spinach salad</b>	18
with pepita, honey roasted macadamia nuts and farmers market sprouts	
<b>Byron burger,</b> Barcoo grass fed Angus beef, beetroot, lettuce, tomato and onion rings	23
<b>Salad of baby cos lettuce and white anchovies,</b>	23
bacon, olive oil croutons, soft poached free range egg and Caesar dressing	
<b>Risotto of pork and fennel sausage</b> with slow braised onion, thyme and parmesan	24
<b>Balinese beef curry</b> with steamed lemongrass jasmine rice, eggplant jam and Asian vegetables	26
<b>Beer battered local fish fillet</b> with salad leaves, caper mayonnaise and frites	28
<b>Grilled local market fish,</b> steamed winter vegetables, parsley and lemon beurre blanc and crispy sweet potato chips	32
<b>Roast fillet of Black Angus beef</b>	35
with porcini butter, root vegetables, balsamic onions and jus	
<b>Pommes frites with aioli</b>	8
<b>Steamed seasonal vegetables,</b> extra virgin olive oil	10
<b>Rocket and parmesan salad</b> with balsamic dressing	10

## Desserts

all 19

**Prune and whisky tart** with maple syrup and walnuts

**Carrot cake,** orange and cardamom syrup and double cream

**Buttermilk panna cotta,** roast rhubarb and strawberry liqueur

**Byron at Byron ice cream and sorbet** daily selection

**Selection of Australian and imported cheeses with lavosh**

26

*Local produce is used wherever possible to assist and sustain regional growers and farmers*