



## FROM THE KITCHEN

<b>Rosemary &amp; Olive Rolls</b> , Pepe Saya butter	9
<b>Sydney Rock Oysters</b> <i>ask your waiter for region</i> rhubarb mignonette GF DF	23/44
<b>Fresh Australian Tiger Prawns</b> , lemon, Old Bay sauce <i>Take Away option available</i>	
500g	25
1kg	40
<b>Grilled Ocean Trout Burger</b> , pineapple salsa, chard, salad, chips	23
<b>Grilled Coffs Harbor Swordfish Fillet</b> , chips, green leaf salad, black garlic aioli	32
<b>Red Gum Grass Fed Tenderloin Steak 200g</b> , chips, salad, green peppercorn jus	44
<b>Coral Coast Barramundi Fish n Chips</b> , salad, tartare sauce	30
<b>Cottage Pie</b> , wagyu beef, potato mash, red wine, carrot, herbs, green leaf salad	34
<b>Strozzapretti Pasta</b> , smoked paprika sugo, green olive, chervil oil, peas, walnut & parmesan crumb V	25

## SIDES

<b>Bowl of Chips</b>	9
<b>Tartare Sauce or Aioli</b>	3
<b>Roast Broccolini</b> , green beans, macadamia, lemon GF V	10

## DESSERTS

<b>House Made Ice Cream</b>	4 per scoop / 3 scoops for 10
<b>Affogato</b> , vanilla bean ice cream topped w/ espresso and Cape Byron's Brookie's macadamia & wattleseed liqueur	11
<b>Mango Panna Cotta</b> , white chocolate mousse, chocolate crumb, raspberry granita	15
<b>Cheese Plate</b> , Woombye Triple Cream, Cashel Blue, Aged Manchego, quince, crackers	24

*Please advise the cashier if you require GF meal or suffer from any other food allergies or intolerances.*

*Please order & pay with the cashier at the servery.*



## SALAD BAR

1 Serve (side)	8
2 Serves (entrée)	16
3 Serves (main)	24

**Caccioricotta Cheese & Heirloom Tomato**, fennel, nigella, pear, balsamic vinaigrette GF V

**Smoked Barramundi**, witlof, apple, radicchio, walnut, kasu dressing GF

**Ortiz Anchovy**, rocket, cornichons, tomato, soft poached egg, pecorino, honey & pepper dressing GF

**Tempura Prawn**, cavolo nero, soy bean, cucumber, carrot, pickled chili, mango dressing

## ROASTS

*available Saturdays, Sundays, Friday and Tuesday Twilights only*

*must be pre-ordered by 3pm Thursday prior*

**Texas Smoked BBQ**, Texas bbq beef brisket, Memphis style pork ribs, chipotle chicken wings (serves 6-8) 180  
*served w/ jalapeno & white corn muffins, mac n cheese & Old Bay slaw*

**Junee Marinated Lamb Leg** (serves 6-8) 220

**Porchetta Roast**, seasoned rolled pork (serves 6-8) 230

**Whole Grainge Signature Black Angus Beef Striploin M3+** (serves 6-8) 240

**Whole Roasted Tasmanian Ocean Trout**, lemon and dill, tartare sauce (serves 6) 190

**Portuguese Style Grilled Peri Peri Whole Free Range no. 18 Chickens** (3 chickens, serves 6-8) 170

*All roasts except Texas BBQ served with roast potato, vegetables, table salads & gravy.*

## BEVERAGES

**Strangelove Soda 300ml** 6 each

Cloudy Pear & Cinnamon, Holy Grapefruit, Yuzu, Smoked Cola, Lime & Jalapeno

**San Pellegrino Sanbitter 100ml** 4

**Espresso coffee** *large / regular / short black* 5/4/3

**Extra Shot** 1

**Pot of T2 Tea** (loose leaf) 4

English Breakfast, Earl Grey, Peppermint, China Jasmine, Lemongrass & Ginger, Chai, Chamomile, Sleep Tight

**Traditional style milkshakes**, chocolate, strawberry, vanilla, caramel, mango, cookie, with vanilla bean ice cream 5

**Juice**, orange, pineapple, apple, cranberry, tomato juice 3.5

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