BYRON BAY **OYSTER BAR**

& SEAFOOD RESTAURANT

BREAKFAST

Daily Muffin	ask the team for today's muffin flavour	5.5
Daily Cookie	ask the team for today's cookie flavour	5.5
Toast & Spread	sourdough with butter and spread of your choice –	9
	handmade jam, honey, vegemite or peanut butter	
Chia Pudding	chia pudding, coconut, berries, lychee	16
	pecan & goji berry granola, bluberry compote,	
Yoghurt & Homemade Granola	banana, yoghurt	18
Bacon & Egg Roll	bacon & egg roll, tomato relish, cheese, lettuce, aioli	18
Smashed Avo	avocado, dukkah & poached eggs on sourdough	
Shakshuka	eggs baked in a Middle Eastern spiced tomato sauce,	22
	sourdough	
Eggs Benedict	poached eggs on a toasted croissant, Bangalow ham,	26
	sautéed spinach, red pepper, hollandaise	
Eggs On Toast	poached eggs on sourdough	18
Prawn Nasi Goreng	prawn nasi goreng, spring onion, fried egg, house pickles, lime, soy	25
Green Bowl	seasonal greens, avocado, coconut fetta, dukkah,	22
Orecin bown	egg, spinach	
Smoked Salmon Bagel	house made sesame bagel, cream cheese, capers,	24
omenca cannon bager	pickled onion, garden herbs	
	,	
SIDES	halloumi avocado eggs hash brown	5
	roasted mushrooms sautéed spinach	5
	bacon leg ham smoked salmon	8

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DRINKS

	COFFEE	Espresso	3.5
		Double Espresso	4.5
		Macchiato	4.5
		Picollo	4.5
		Flat White	5/6
		Latte	5/6
		Cappucino	5/6
		Long Black	5/6
		Mocha	5.5/6.5
		Iced Coffee	6
	TEA	English Breakfast	6
		Earl Grey	
		Green	
		Energy (green & berries)	
		Peppermint	
		Chai Leaves	
		Calming	
		Ginger Zing	
	OTHER	Babychino	3
		Chai Latte	6/7
		Tumeric Latte	6/7
		Matcha Latte	7/8
		Freshly Squeezed Orange Juice	11
EVED A C		,	
EXTRAS			
	ALTERNATE MILK SWEETENERS EXTRA SHOT	soy almond oat lactose free honey camarmel vanilla hazelnut	50c