

BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

SMALL

Black Caviar	<i>potato rosti, confit yolk, creme fraiche</i>	MP
Hiramas Kingfish	<i>ruby grapefruit, green chilli, mango</i>	28
Rainbow Trout Tartare	<i>bloody mary vinaigrette, roe, potato crisps</i>	27
Tuna Carpaccio	<i>sauce tonnato, capers, rocket, native pepper</i>	26
Bay Lobster Roll	<i>milk bun, black caviar</i>	28
Half Shell Scallops	<i>garlic butter, gremolata crumb</i>	22
BBQ Mooloolaba Prawns	<i>chermoula, preserved lemon</i>	19
		32

LARGE

Whole Fried Market Fish	<i>sauce vierge</i>	MP
Half Lobster Mornay	<i>dressed bitter leaf</i>	85
Seafood Tower	<i>Seasonal seafood selection</i>	135

GRILL

	250g Market Fish	MP
	350g Bangalow Pork Chop	52
	200g Grass Fed Eye Fillet	56
	500g Angus OP Ribeye	80
ADD ON	+ <i>garlic butter scallop</i> \$11	
	+ <i>grilled lobster tail</i> \$24	
	+ <i>charred prawn</i> \$8	
SAUCE	<i>Cafe de Paris, black caviar beurre blanc, sauce vierge, pink peppercorn jus, house mustard</i>	

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BANQUET

Six Course	<i>leave it to the chef to select six courses</i>	79
Eight Course	<i>leave it to the chef to select eight courses</i>	110

LOCAL VEGETABLES

Hand Cut Frites	<i>confit garlic mayo</i>	16
Leaf Salad	<i>French dressing</i>	12
Heirloom Tomatoes	<i>stracciatella, vincotto</i>	18
Charred Greens	<i>shallot oil, lemon, almond</i>	17

DESSERT

Sorbet	<i>Seasonal fruit sorbet</i>	12
Tiramisu	<i>zentvelds espresso, mascarpone, cocoa</i>	16

TUESDAY

PASTA NIGHT \$28

House Made Focaccia \$8

burnt and whipped wattleseed butter

Beef Tortellini

porcini, white soy consomme, labneh

Prawn Tagliatelle

chilli, garlic, tomato, shellfish butter

Fazoletti Carlofortina

yellowfin tuna, pesto, cherry tomatoes

WEDNESDAY

STEAK & FRITES NIGHT \$28

200g Southern Ranges Sirloin

NSW Southern Ranges Grass Fed mb4+

house mustard, shoestring fries, pink peppercorn jus

+ garlic butter scallop \$11

+ grilled lobster tail \$24

+ charred prawn \$8

+ leaf salad \$12

+ charred greens \$17