

BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

RAW

Chilli Margarita Fish	<i>mezcal cured tropical snapper, lime, chilli, grapefruit</i>	26
Hervey Bay Scallops	<i>Ballina pipis, nori, black garlic, white soy</i>	28
Yellowfin Tuna	<i>shitake mushrooms, mushroom vinaigrette, shiso</i>	30
Torched Hiramasa Kingfish	<i>horseradish, finger lime, olive oil</i>	29
Oscietra Caviar Tin 10g	<i>assorted snacks by the chef</i>	115

HOT

Local Cuttlefish	<i>nduja vinaigrette, preserved lemon, kaffir lime</i>	26
Moreton Bay Bug	<i>shellfish butter, tapioca pearls, lemon oil, marigold</i>	39
Tiger Prawn Ravioli	<i>prawn consommé, shallot, confit cherry tomato</i>	36
Confit Octopus	<i>jalapeno salsa verde, labneh, lemon oil, pine nuts</i>	32

LARGE

Pink Snapper	<i>black lip mussels, chilli, garlic, parsley</i>	42
Murray Cod Fillet / Whole	<i>cardamom oil, pine nuts, currants, parsley, sundried tomato, anchovy</i>	42/78
Seafood Tower	<i>chef's selection of hot and cold dishes, designed to share</i>	185
Crab Tagliatelle	<i>house made tagliatelle, soffritto, parsley, shellfish butter</i>	85

LAND

Porchetta	<i>rhubarb, black garlic, chicken jus</i>	42
Braised Short Rib	<i>cornichon, dill, pickled cucumber, parsley</i>	40
300g Jacks Creek mb8+ Scotch Fillet	<i>chestnut mustard, beurre noisette</i>	65

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VEG

Heirloom Tomato	<i>anchovy, capers, stracciatella, chardonnay, smoked salt</i>	24
Zucchini Hasselback	<i>finger lime, herb butter dressing, yoghurt</i>	23
Potato Gratin	<i>blue cheese, aged cheddar, chive</i>	22

DESSERT

Tiramisu	<i>zentfelds espresso liqueur, mascarpone, cocoa</i>	18
Chocolate Semifreddo	<i>hazelnuts, caramel, berries, mint</i>	21
Apple Sorbet	<i>charred apple sorbet, watermelon jelly, pistachio, sheeps yoghurt</i>	22

TASTING MENU

Tasting Menu	<i>Chef's selection of Seasonal dishes served as a multi-course dining experience.</i>	89
Vegan Tasting Menu		

TUESDAY

PASTA NIGHT \$28

House Made Foccacia \$8

burnt and whipped wattleseed butter

Beef Tortellini

porcini, white soy consommé, 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

15% public holiday surcharge