

BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

SMALL

Chilli Margarita Fish	<i>mezcal cured tropical snapper, lime, chilli, grapefruit</i>	26
Scallops	<i>Ballina pipis, nori, black garlic, white soy</i>	28
Yellowfin Tuna	<i>shitake mushrooms, mushroom vinaigrette, shiso</i>	33
Torched Hiramasa Kingfish	<i>horse radish, finger lime, olive oil</i>	30
Oscietra Caviar Tin	<i>potato rosti, mascapone</i>	10g / 85 30g / 140
King Prawns	<i>nduja vinaigrette, preserved lemon, kaffir lime</i>	38
Moreton Bay Bug	<i>shellfish butter, tapioca pearls, lemon oil, marigold</i>	44
Tiger Prawn Agnolotti	<i>prawn consommé, shallot, confit cherry tomato</i>	36

LARGE

Pink Snapper	<i>black lip mussels, chilli, garlic, parsley</i>	48
Murray Cod Fillet / Whole	<i>cardamom oil, pine nuts, currants, parsley, sundried tomato, anchovy</i>	44/85
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
Spatchcock	<i>porcini, black garlic, pickled mushrooms</i>	44
Braised Short Rib	<i>cornichon, dill, pickled cucumber, parsley</i>	46
300g Wagyu Sirloin / 500g OP Rib Eye	<i>charred raddichio, cherries, beetroot, jus</i>	85/95

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SIDE

Heirloom Tomato	<i>anchovy, capers, stracciatella, chardonnay, smoked salt</i>	24
Zucchini Hasselback	<i>finger lime, herb butter dressing, labneh</i>	23
Potato Gratin	<i>blue cheese, aged cheddar, chive</i>	22
Fries	<i>aioli, rosemary salt</i>	12
Leaf Salad	<i>pickled shallot, pepitas</i>	16

DESSERT

Tiramisu	<i>zentfelds espresso liquor, mascarpone, cocoa</i>	18
Chocolate Semifreddo	<i>hazelnuts, caramel, berries, mint</i>	21
Mango Sorbet	<i>coconut, kiwifruit & lime granita, macadamia</i>	18

Tasting Menu	<i>Let us take you on a culinary journey — ask our</i>	89
Vegan Tasting Menu	<i>team about today's tasting menu.</i>	89

TUESDAY

PASTA NIGHT \$28

House Made Focaccia \$8

burnt and whipped wattleseed butter

Beef Agnolotti

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

15% public holiday surcharge