

BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

BREAKFAST

Freshly Baked Goods	<i>Savour today's house-made pastry's, a rotating showcase of our pastry chefs' finest creations, baked fresh each morning.</i>	5.5
Chia Bowl	<i>house made granola, fresh fruit, lychees, blueberry compote</i>	16
Yoghurt Bowl	<i>house made granola, fresh fruit, lychees, blueberry compote</i>	16
Smashed Avo	<i>smashed avocado, poached eggs, dukkha, sourdough</i>	24
Bacon and Egg Roll	<i>BSP bacon, fried egg, house relish, aioli, lettuce, cheese</i>	22
Crab Omelette	<i>shellfish butter, fermented chilli, shallot, sourdough</i>	28
Eggs Benedict	<i>hollandaise, poached eggs, BSP ham, spinach, croissant</i>	24
Pancakes	<i>whipped mascarpone, hazelnut praline, blueberry compote, maple syrup, berries</i>	22
Marvell Brekky	<i>poached eggs, bacon, mushrooms, tomato, BSP sausage, avo, sourdough</i>	32
Corn Fritters	<i>coconut fetta, fingerlime, crushed peas, pepitas</i>	22
Steak Sandwhich	<i>grass-fed sirloin, house relish, chimichurri, caramelised onion, aioli, lettuce, fries</i>	32

KIDS

Seasonal Fruit Bowl	<i>a selection of mixed fruit</i>	12
Little Big Breakfast	<i>scrambled eggs, sausage, tomato, hash brown, beans, sourdough</i>	18
Pancakes	<i>whipped mascarpone, blueberry compote, maple syrup</i>	14

15% public holiday surcharge

BYRON BAY OYSTER BAR & SEAFOOD RESTAURANT

DRINKS

COFFEE	Espresso	3.5
	Double Espresso	4.0
	Macchiato	4.5
	Piccolo	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 (original or Mumbai)	6/7
	Tumeric Latte	6/7
	Matcha Latte	7/8
	Freshly Squeezed Orange Juice	11

EXTRAS

ALTERNATE MILK	soy almond oat lactose free	50c
SWEETENERS	honey caramel vanilla hazelnut	
EXTRA SHOT		
DECAF		

15% public holiday surcharge