



Please place your order at the bar.

## SNACKS

<b>Rosemary &amp; olive bread rolls (3)</b> black bean hummus (v)	13
<b>Spicy edamame</b> , Parmigiano Reggiano	10
<b>Grilled saganaki</b> , cherry tomatoes, dukkah (gf)	14
<b>Mushroom, pine nut &amp; buffalo mozzarella bruschetta (3)</b> sourdough, soft herbs (v)	14
<b>Popcorn shrimp po'boy (2)</b> radish, Kewpie, milk bun	16
<b>Lasagne croquettes (4)</b> Parmigiano Reggiano, aioli	15
<b>Buttermilk fried chicken ribs</b> , maple syrup, cool ranch sauce (gf)	15
<b>Crispy calamari</b> , chipotle aioli (gf, df)	16
<b>Sticky lamb ribs</b> , sesame seeds, mint sauce (gf, df)	17
<b>Beer battered chips</b> , aioli, ketchup (df)	10
<b>Spiced potato wedges</b> , sweet chilli, sour cream	11
<b>Roasted greens</b> , pistachio, chilli (v, gf)	10

gf — Gluten Free v — Vegetarian df — Dairy Free

Kitchen open 12pm until late

A surcharge of 10% applies on all public holidays  
Specials not available on public holidays



## \$7 HAPPY HOUR

Monday - Friday  
5pm - 7pm

Pints of Balter, Stone & Wood,  
Carlton Draught, house red,  
white, sparkling wine  
& house vodka

## TUESDAY & WEDNESDAY

**\$18 280g steak w/  
beer battered chips, salad &  
your choice of sauce**

**\$16 parma w/  
beer battered chips & salad**

*Available lunch & dinner*

## THURSDAY

**\$15 burgers**

w/ beer battered chips

*Available lunch & dinner*

## SUNDAYS

**\$6 tinnies**

**\$25 Sunday Roast**

*Available lunch & dinner*

## MAINS

<b>Cider battered fish &amp; chips</b> , baby leaves, tartare, lemon	25
<b>Humpty Doo barramundi</b> , sauce vierge, new potatoes, baby leaves (gf)	29
<b>Chicken &amp; vegetable pie</b> , crushed potatoes, mushy peas & gravy	25
<b>Warm poached chicken salad</b> , cracked farro, pickled cauliflower, sumac yogurt & puffed grains	22
<b>Buddha bowl</b> , warm brown rice, edamame, crispy tofu, baby carrot & pickled ginger (gf, v)	18
<b>Braised beef cheek ragout</b> , pappardelle, Parmigiano Reggiano	25
<b>Wagyu cheese burger</b> , lettuce, McClure's pickles, special sauce, BB chips	21
<b>Jerk chicken burger</b> , slaw, bastard sauce, BB chips	21
<b>Soft shell crab burger</b> , slaw, baja sauce, BB chips	22
<b>Mushroom &amp; grilled halloumi burger</b> , butter lettuce, ajvar sauce, BB chips (v)	20
<b>Eggplant parma</b> , Sicilian sugo, pine nuts, buffalo mozzarella, pangrattato, BB chips (v)	22
<b>Chicken parma</b> , Napoli sauce, Virginia ham, mozzarella, baby leaves, BB chips	24
<b>350g St Louis pork ribs</b> , Carolina sauce, apple & fennel slaw, BB chips	28
<b>280g Victorian grass fed porterhouse</b> , baby leaves, BB chips Your choice of pepper sauce, mushroom sauce or truffle mustard	33

## DESSERT

<b>Warm chocolate pudding</b> , honeycomb, vanilla ice cream	12
<b>Apple &amp; quince cobbler</b> , vanilla ice cream	12
<b>Cinnamon doughnuts</b> , vanilla custard, berry compote	12

## TINNIES

Melbourne Bitter	8
Young Henrys Newtowner	8.5
Young Henrys Cloudy Cider	8.5
Venom Golden Ale	8.5
Garage Project 'Beer'	9.5
Garage Project Happi Daze	10
Balter XPA	10
Balter IPA	10
Balter Pilsner	10

## STUBBIES

Cascade Premium Light	6.5
Pure Blonde	8
Carlton Dry	8
Asahi - Japan	9
Budweiser - USA	9.5
Hoegaarden White - Belgium	9.5
Corona - Mexico	10

## GINGER BEER/KOMBUCHA

Brookvale Union Ginger Beer (500ml)	14
Bundaberg Can (250ml)	5
The Bucha of Byron Original	8
The Bucha of Byron Lemon Myrtle	8

## CIDER BOTTLES

Bulmers Apple Cider (330ml)	9.5
Bulmers Pear Cider (330ml)	9.5
Dirty Granny (330ml)	9

## TAP BEER & CIDER

Carlton Draught  
 4 Pines Kolsch  
 Stella Artois  
 Mountain Goat Steam Ale  
 Fat Yak Pale Ale  
 Balter XPA  
 Stone & Wood Pacific Ale  
 Great Northern Lager Mid Strength  
 Mercury Draught Cider

## COCKTAILS

<b>Raspberry Gin &amp; Tonic</b>	14
Raspberry Infused Four Pillars Gin, Pomegranate Tonic, Soda	
<b>Espresso Martini</b>	21
Wyborowa Vodka, Kahlua, Little Drippa	
<b>Pornstar Martini</b>	20
Absolut Vanilla, Possoa, Passionfruit, Lemon, Sparkling Wine	
<b>Tommy's Margarita</b>	20
Herradura Plata, Lime, Agave	
<b>Bottle Cocktails</b>	19
Old Fashioned - Woodford Reserve, Sugar, Bitters Negroni - Tanqueary Gin, Sweet Vermouth, Campari	
<b>Dark n' Stormy</b>	18
Captain Morgans, Lime, Ginger Beer	

## SUMMER Vs WINTER

	GLS/JUG
<b>Aperol Spritz</b>	17/28
Aperol, Soda, Sparkling Wine	
<b>Mulled Wine</b>	12/28
Red Wine, Jack Fire, Spices	

## SPARKLING & CHAMPAGNE

	GLS/BTL
<b>Ottillie Brut NV</b> , Multi Regional	9.5 / 45
<b>Gapsted Tobacco Road Prosecco</b> , King Valley, VIC	11 / 51
<b>Petit Cordon By Maison Mumm</b> , Marlborough, NZ	80
<b>G.H. Mumm Cordon Rouge NV</b> Champagne, FRA	19.5 / 90

## ROSÉ & MOSCATO

<b>Les Vignerons 'L'Experience' Rosé</b> SW France, FR	10.5 / 49
<b>Bodegas Patrocino Rosado</b> Rioja, SPA	11 / 54
<b>Azahara Moscato</b> , Murray Darling, NSW	9.5 / 45

## WHITE WINE

<b>Heatherlie Semillon Sauvignon Blanc</b> Multi Regional, AUS	9.5 / 45
<b>The Pass Sauvignon Blanc</b> , Marlborough, NZ	10.5 / 49
<b>Cantina 'Rocco Ventosa' Pinot Grigio</b> Abruzzo, ITA	10 / 47
<b>Growers Gate Chardonnay</b> , Multi regional, SA	10 / 47
<b>Semprevino Riesling Gewurztraminer</b> , Adelaide Hills, SA	11 / 51

## RED WINE

<b>Henry &amp; Eliza's Shiraz Cabernet</b> Multi Regional, AUS	9.5 / 45
<b>T'Gallant Juliet Pinot Noir</b> Mornington Peninsula, VIC	10 / 48
<b>Mesta Tempranillo</b> , Rioja, SPA	10 / 48
<b>Hidden Story Merlot</b> , King Valley, VIC	10 / 48
<b>Earthworks Shiraz</b> , Barossa Valley, SA	10.5 / 52
<b>Fat Bastard Malbec</b> , Mendoza, ARG	11 / 54
<b>Reverie Cabernet Syrah</b> , Southern France	11 / 54