

# THE LOCAL BAR

## TO SHARE

served from 11.30am

**MIXED OLIVES** (GF) 9  
marinated in chilli & garlic

**ROASTED MIXED NUTS** 6.5

**SALT & PEPPER CALAMARI** 14  
chipotle & caramelised lime mayo

**GRILLED HALOUMI** 14  
lemon & oregano

**LOCAL & IMPORTED CHEESE** (V) 20 / 26  
raisin & walnut loaf, lavoche,  
fresh & dried fruit

**ARANCINI** 14  
chefs selection

**SAN DANIELE PROSCIUTTO** 16  
bread and butter, pickles

**CHARCUTERIE BOARD** 26  
salami, smoked ham, prosciutto, assorted  
pickles & bread

**PLOUGHMANS BOARD** 24  
cloth matured cheddar, double smoked ham, assorted  
pickles and fresh baguette

**TRUFFLED CHIPS** (V) 12  
fat chips laced with white truffle oil & parmesan

**ARTICHOKE DIP** (V) 9  
toasted schiacciata

**THE LOCAL BRUSCHETTA** (V) 16  
heirloom tomatoes, eschallot, baby basil, garlic rubbed  
sourdough, white balsamic  
add mozzarella 5



## DRINKS

 **STRANGELOVE BITTER GRAPEFRUIT** 6

 **STRANGELOVE GINGER BEER** 6

Modern, old fashioned, thirst quenching Elixirs'  
crafted in Byron Bay NSW from the highest quality **organic**  
ingredients

**FRESH ORANGE JUICE** 6

**COFFEE** 4 / 4.8

**T2 RANGE OF TEAS** 4

SOME DISHES CAN BE MODIFIED TO BE GLUTEN FREE,  
PLEASE ASK OUR WAIT STAFF IF YOU REQUIRE ASSISTANCE.

10% SERVICE CHARGE APPLIES TO GROUPS OF 10 PEOPLE OR MORE.



## Entrée & LIGHT meals

**½ KILO STEAMED MUSSELS** 18  
steamed in white wine, tomato & chilli,  
served with a baguette

**SOUP DU JOUR** 13.5  
with hot crusty baguette

**RAW SALAD WITH QUINOA & SEEDS** (V) 22  
shaved broccoli, cauliflower, fennel,  
carrot & orange

**PRAWN & AVOCADO SALAD** 24  
with pink peppercorn, roast kipfler  
& snow pea leaf

**SALAD NIÇOISE** 24  
seared tuna, potatoes, green beans,  
tomatoes, olives and soft boiled egg with  
lemon vinaigrette

**ADD PROTEIN TO YOUR SALAD**

|                        |   |
|------------------------|---|
| slow roasted lamb      | 8 |
| baked salmon           | 6 |
| haloumi                | 6 |
| salt & pepper calamari | 6 |



## MAIN meals

**CARAMELISED BEETROOT TATIN** (V) 26  
Meredith chevre & baby herb salad

**STEAK FRITES** 35  
200g grass fed Angus Beef tenderloin from  
Inverell northern NSW, with your choice of  
bernaise, café de Paris butter or green  
peppercorn sauce

**RED WINE BRAISED BEEF RAGU** 24  
fresh pappardelle & shaved parmesan

**LINGUINE WITH KING PRAWNS** 26  
king prawns, chilli, garlic, cherry tomatoes

**ROAST CORN-FED CHICKEN BREAST** 28  
with sweetcorn purée, heirloom carrots, snap  
peas, tarragon butter

**PAN FRIED BLUE EYED COD** 28  
pancetta, peas, mint, frisée

**CHICKEN BREAST BURGER** 20  
breaded with chipotle mayo & raw slaw  
... WITH FRIES OR SIDE SALAD 24

**100% WAGYU BEEF BURGER** 20  
with butter lettuce, gruyere cheese,  
tomato & The Jammery pickles  
... WITH FRIES OR SIDE SALAD 24

## PLAT du JOUR

all \$24

**MONDAY LINGUINE PRIMA VERA**  
fresh linguine, peas, broad beans, asparagus, snap peas,  
white wine, butter and parmesan

**TUESDAY FLANK STEAK**  
caramelised onion rings,  
roast vine cherry tomatoes, kipfler potatoes

**WEDNESDAY GNOCCHI**  
house made gnocchi, chorizo, chilli, tomato, wild rocket

**THURSDAY DUCK CONFIT**  
frisée salad, bacon, cranberry and orange

**FRIDAY FISH AND CHIPS**  
beer battered market fish, fat chips and caper aioli



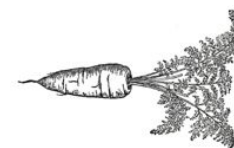
## MEALS for 2

**SLOW ROASTED LAMB SHOULDER** 58  
lemon, rosemary and green olives

**SLOW ROASTED SALMON** 52  
fennel, citrus & chilli

**1 KILO STEAMED MUSSELS** 34  
steamed in white wine, tomato & chilli,  
served with a baguette

**800g SINGLE RIB EYE** 64  
porcini butter



## SIDES

all \$8

**BROCCOLINI, ALMOND, BREAD CRUMBS**

**CAPRESE SALAD**

**GARDEN SALAD**

**FRENCH FRIES**



## DESSERTS

**EATON MESS** 10

**FRENCH APPLE TART** 10  
with vanilla ice-cream

**AFFOGATO** 10 / 6  
with / without liqueur

or see our wine list for a glass of **something sweet**  
to finish your meal