

117 dining

start

bbq byron bay pork jowl 29

green asparagus | local pipis | konbu | black rice | jamon

scallops seared in whey 32

fermented chilli | black garlic | carrot | buttermilk curd

dry aged tinder creek duck breast 30

prosciutto | miso mustard | radish | sancho pepper

artichokes roasted in cabernet sauvignon vinegar 26

sunflower | hazelnut | nashi pear | umeboshi

hiramasa kingfish tataki 28

wasabi kewpie | bitter greens | daikon | roasted nori

flavours of reuben 29

tartar | sauerkraut | mustard | rye | manchego cheese

117 dining

main

spatchcock lightly smoked in hay 37

western australian marron | cavolo nero | forbidden rice | nduja

rangers valley black angus striploin grilled over charcoal 42

sticky wagyu cheek | forest mushrooms | sweet onion | black sesame cake

grilled white pyrenees lamb loin 38

buttermilk fried sweetbreads | goat milk | green peas | baby zucchini

john dory grilled in sake and wakame butter 36

yoghurt | green elk | baby cucumber | fennel

pan roasted gold band snapper 37

flavours of chicken | celery root | kale

cauliflower cooked in beurre noisette 33

native sea greens | manchego cheese | green olive | smoked egg yolk

sides

roasted heirloom carrots 9

apple cider vinegar | pepe saya butter

steamed broccolini 9

sesame | white soy | eschallot

battered chat potatoes 9

black garlic | parsley | paprika

seasonal green salad 9

buttermilk dressing

charred green beans 9

sancho pepper



dessert

don't worry 16

70% dark chocolate cloud | raw macadamia and caramel ice cream |
caramelized stick | vanilla ganache | milk foam

vanilla blues 16

crème vanilla | cassis compote | meringue |
blueberry sorbet | creamy butterscotch

fairy floss 16

passion fruit | strawberry and rhubarb compote |
cardamom crumble | french meringue | delight cream

strawberries and cream 16

strawberry granita | fresh cream cloud | strawberry sorbet |
crumble

the crazy one 16

66% dark chocolate sorbet | cream and jelly yuzu |
flourless biscuit | dark chocolate sable

sunset 16

crispy chocolate mousse | blood orange gel |
swiss meringue | coconut | shortbread



tea by ronnefeldt

standard teas 7

english breakfast | a full bodied tea with a tang richness and sparkling flavour from the uva district

special earl grey | a choice tea blended with the typical citrus aroma of the bergamot

peppermint | a tea with the pep of menthol to refresh and cool

sweet chamomile | a health-giving tea with chamomile blossoms that lend that typical mildly tart touch

speciality teas 7

red roses | flavoured black tea. a blend of the finest china tea with rose petals - flowery and mild

heaven & earth | flavoured green tea. mildly tart sencha with sweetness of strawberry and kiwi

sencha vanilla | flavoured green tea. large leafed sencha with delicate sweetness of vanilla.

oriental oolong | semi-fermented flavoured tea. a gentle oolong tinged with the succulent aroma of strawberry and pineapple from the lulo fruit and laced with the sweet mildness of dates

all teas are served in a teapot

coffee by vittoria

vittoria oro coffee is made using only the best, delicate, premium quality, high altitude, and 100% arabica coffee beans

choose a professionally prepared vittoria coffee 7 each

espresso
macchiato
cappuccino
latte
flat white
mocha