

THE LOCAL BAR



TO SHARE

served from 12.00pm

MIXED OLIVES (GF) 9
marinated in chilli, garlic

ROASTED MIXED NUTS 6.5

SALT & PEPPER CALAMARI 14
chipotle and caramelised lime mayo

GRILLED HALOUMI (VG) 14
lemon, oregano

LOCAL & IMPORTED CHEESE (VG) 22 / 28
raisin and walnut loaf, lavoche,
fresh and dried fruit

CHARCUTERIE BOARD 28
salami, smoked ham, prosciutto,
assorted pickles, bread

TRUFFLED CHIPS (VG) 12
fat chips laced, white truffle oil, parmesan

ARTICHOKE DIP (VG) 9
toasted schiacciata



SIDES all \$8

BROCCOLINI, ALMOND
ROASTED SEASONAL VEGETABLES
GARDEN SALAD
FRENCH FRIES

MAIN meals

POACHED CHICKEN SALAD (GF) 24
baby gem lettuce, cucumber, snowpeas,
radicchio, lemon yoghurt dressing

PRAWN & AVOCADO SALAD (GF) 24
pink peppercorn, roast kipfler, snow pea

ROASTED VEGETABLE SALAD (GF,V) 22
with quinoa, white wine vinegar, mustard
dressing
ADD : FETA, HALOUMI OR CHICKEN + \$6 EA

CHICKEN SCHNITZEL BURGER 20
herb and parmesan crumbed chicken breast,
lettuce, tomato, raw slaw, chipotle mayo
ADD MAPLE BACON, FRIES OR SIDE SALAD + \$4 EA
ADD CHEESE \$2, EXTRA CHICKEN \$5

THE LOCAL CHEESEBURGER 18
150gm Angus beef pattie, gruyere cheese and
tomato sauce
Served with salad or chips.
ADD MAPLE BACON \$4, ADD CHEESE \$2, EXTRA
PATTIE \$5

THE LOCAL BAR ANGUS BEEF BURGER 24
180gm Angus beef pattie, lettuce, tomato,
gruyere cheese, pickles, caramelised onions and
maple bacon, tomato relish, mustard mayo
ADD FRIES OR SIDE SALAD + \$4 EA
ADD CHEESE \$2, EXTRA PATTIE \$5

FISH AND CHIPS 24
beer battered flathead fillets, fat chips and
tartare sauce

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

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

PAN FRIED MARKET FISH (GF) 28
baby carrots, green beans, echalotes

DESSERTS

CHOCOLATE FONDANT* 10
vanilla ice-cream

APPLE CRUMBLE* 10
vanilla ice-cream

**please allow a minimum of 10 minutes*

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



DRINKS

Modern, old fashioned, thirst quenching Elixirs'
crafted in Byron Bay NSW from the highest quality
organic ingredients – 300ml



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.

(GF) GLUTEN FREE (V) VEGAN (GF) VEGETARIAN