

TASTING PLATES

V = Vegan

GF = Gluten Free

DF = Dairy Free

Veg = Vegetarian

MACADAMIA CASTLE

\$5 Small Pancakes Sampler two stack of pancakes w/ caramel sauce & macadamia ice cream (GF option) OR Castle Sundae:

Macadamia ice cream w/ caramel sauce topped w/ toasted macadamia nuts

\$10 Japanese Style Pulled Pork & Prawn Pancake OR Mixed Berry or Macadamia Pancakes (GF option)

SCRATCH PATISSERIE

\$5 selection of pastries & sausage & spinach rolls inc Nimbini Valley Dairy Cheese & Spinach Roll (VEG) & The Craffle (croissant jaffle, filled with vanilla bean creme patissiere & dusted with cinnamon sugar)

\$10 Petit Four Box (1 x fruit flan, 1 x baked custard tart, 1 x profiterole & 1 x tiramisu) OR Mixed Pastries Box (1 x Almond Croissant, 1 x Croissant, 1 x Pain au Chocolat, 1 x Pain au Raisin)

ILIAS THE GREEK

\$5 Salt & Feta ball Cone

\$10 Salt & Feta ball plate (VEGAN, GF, DF)

PAELLA TIME

\$10 Smoked brisket, prawn & chorizo Paella OR Smoked salmon, calamari & mussels (GF)

SHOZA GYOZA

\$10 Pork & Vegetarian Gyoza (V)

THE NORTHERN

\$5 Chocolate Brownie

\$10 Pork Belly

FISH MONGERS

\$5 Famous homemade chips & tartare sauce

\$10 Gourmet Fish & Chips Lightly tempura battered fish w/ our famous homemade chips & tartare sauce OR Tasty Fish Taco & homemade chips (GF Option)

ELTHAM VALLEY PANTRY & BAREFOOT FARM BYRON

\$5 Pecan caramel pie served with salted caramel (GF)

\$10 Flaked hickory smoked salmon with potato & dill rusti (GF)

ONE GREEN ACRE

\$5 Ceviche of local fish, sweet potato and coloured maxi (GF/DF)

\$10 BBQ chook roll with slaw and smoked sweet red pepper aioli (DF) or Fairgame venison surprise

A CHEF'S POCKET

\$5 Deep fried stuffed potatoes with beef mince, served with criolla sauce & mayo (GF & DF)

\$10 Ceviche Nikkei, Albacore tuna, Nikkei tigers milk, avocado, sesame seeds (GF & DF)

KOOBIDEH

\$5 Gheymeh Fries chips topped with a split pea gravy & aioli (V & GF)

\$10 Persian Meatballs

LUSCIOUS FOODS

\$5 Falafel skewers (GF/V) OR Moroccan Cinnamon Doughnut

\$10 Falafel plate (GF/V) OR Spicy Moroccan fish HARAYME (GF)

QUATTRO / OLIVE & LUCA CATERING

Wood Fired Pizza (DF option)

NO BONES

\$10 Crispy Konjac 'Calamari' strips served with caper mayo (V & GF) OR Rich Chocolate Brownie with salted caramel sauce & strawberries (V)

YULLI'S BYRON BAY

\$5 Pumpkin & Chickpea Sausage rolls OR Spiced cauliflower w/ miso satay (V & GF)

\$10 San Choy Bau w/ crispy rice & tofu & Korean Fried Broccolini w/ sticky sour chilli sauce (V & GF)

FEDERAL DOMACAFE & BELLINGEN QUDO CAFE & SAKE

\$10 Mushroom Katsu with spiced matcha salt, edamame & coconut puree. (V) OR Wood fire grilled lamb spareribs with haccho miso glaze, macadamia cream, bush spice, wombok slaw (GF)

RAES ON WATEGOS

\$10 zucchini flowers filled with spanner crab & herbs with fingerlime dressing (GF) OR Grilled Kangaroo Arrosticini (skewers) with Boon Luck Farm greens, macadamia, garlic & anchovy dressing (GF)

SHELTER

\$5 Chocolate, cumquat, hazelnut (GF)

\$10 3 x Hervey Bay Scallops, XO, lemon, wild rice (GF & DF option) OR Smoked Bangalow Sweet Pork (GF & DF)

CHUPACABRA

\$5 Esquites flame-grilled corn off the cob, lime, queso, crema, coriander (GF)

\$10 (TACOS Choice of 2) Lechon - roasted suckling pig, pork crackling, chili agua (GF) / Sandia- watermelon asado, pepita + coriander sikil pak (V & GF) / Cochinita - slow cooked pork, refritos, pickled onion (GF)

BOMBAY TO BYRON

\$5 Dahi Batata Puri; Wheat crisp filled with potatoes, sprouted mung beans, cumin flavoured yoghurt, date & tamarind sauce (Veg) OR Beetroot Galouti Kebab (V)

\$10 Dosas variety. Rice & lentil batter crepe with choice of fillings ghee Masala potato or egg (AM) or curried chicken/ madras lamb (V option) OR Pesaratu Mung bean batter Dosa w/ choice of above fillings (V option)

BUTCHER BAKER

\$5 Chocolate ganache macadamia, caramel doughnut

\$10 Harissa Smoked Lamb with braised tomato & eggplant, sourdough flatbread & pickled vegetables (GF option)

SALUMI

\$5 Salumi Cone (GF)

HARVEST NEWRYBAR

\$10 carrots, ricotta, macadamia, carrot & kelp vinaigrette (GF & DF & Veg) OR pulled bexhill lamb, cos lettuce, chilli, lime & peppercorn dressing (GF & DF)

BANG BANG BYRON BAY

\$5 MIANG-Smoked Eggplants & miso betal leaf w sweet coriander chilli (VEGAN / GF)

\$10 MOO-PING-BBQ CHARSUI pork skewer w. Sticky rice & nam jim jaew

PENNY LANE LENNOX

\$5 Corn + coriander Fritters w/ chipotle yogurt & greens (GF, Veg)

\$10 Beef Short Rib w/ sticky BBQ & slaw (GF)

SAFYA BYRON BAY

\$5 apple & walnut baklava with hibiscus syrup & rosewater cream

\$10 Cairo egg & falafel pocket. A cairo style fried egg cooked in cumin-infused burnt butter, homemade egyptian falafel, topped with sumac labne & mint. Served in pita bread (Veg)

BARRIO

\$5 Barrio Empanadas (Beef OR Corn (V))

\$10 Barrio Charcoal Chicken with Mojo Salsa Verde (GF)

NIMBIN VALLEY CHEESE

\$10 Choice of cow cheeses goat cheese or a mixed (3 platters avail) (GF option)

THE BALCONY BAR & OYSTER CO.

\$5 Duck Fat Chips with Stone & Wood Cheesy Beer Sauce

\$10 4 x freshly shucked Sydney Rock Oysters