

SNACKS

Olives- GF, DF	\$12
Mixed marinated olives, served warm.	
Focaccia Bites- DF, GFO	\$12
Olive oil, balsamic glaze and almond dukkah.	
Sticky Wings- GF, DF	\$22
Roasted rice chicken wings tossed in Korean BBQ sauce.	
Trio of Dips- DF, GFO	\$19
Baba ganoush, romesco and beetroot hummus. Served with house foccacia.	
Hot Honey Cauliflower bites- GF, DF	\$19
With lemon aioli and romesco.	

ENTREE

Oysters- GF,DF	\$6/ea
Natural, Miso or Kilpatrick. • Available Fri-Tues.	
Spinach and Fetta Arancini- GF	\$22
Served with aioli, capsicum jam and grana.	
Byron Bay Burrata- GF	\$23
Served with olive pepperonata, candied lemon and fresh herbs.	
Miso Beef Shortrib- GF, DF	\$22
Braised in house miso sauce, served with pickled veg.	

MAINS

Market Fish	\$MP
Ask your server for daily market fish.	
Union Station Scotch Fillet	\$56
250gm- GF, DFO	
Served with pressed potato, carrot glaze, kale, mushroom and eschalot jus.	
Juniper Pork Belly- GF	\$46
With sweet corn puree, carrot, broccolini, apple and eschalot.	
Charred Broccoli- GF, DF	\$35
With romesco, almonds, gremolata, puffed quinoa and candied lemon salad.	

SIDES

Italian Slaw- GF	\$16
With pickled cucumber, almond, pepita and verde.	
Cos and Raddichio Salad- GF	\$18
With apple, feta, tomato, eschalot and walnuts.	
Charred Broccolini- GFO, DFO	\$16
With lemon, garlic and chilli.	
Fries- GF, DF	\$14
Served with house aioli.	

PIZZA

GF base- \$5 / Vegan Cheese- \$5

Tomato base, fior di latte, cherry tomato, basil, oregano.

White base, fior di latte, potato, gorgonzola, onion jam, garlic.

Roasted eggplant and zucchini, fior di latte, artichoke, kalamata olives, cherry tomato and feta.

Tomato base, fior di latte, salami, green olives.

Tomato base, fior di latte, red onion, chilli BBQ sauce and rocket.

Tomato base, fior di latte, rocket, and grana.

Tomato base, fior di latte, rocket, eggplant, artichoke, kalamata olives, cherry tomato and feta.

Tomato base, fior di latte, prawn, calamari,
onion, rocket and lemon.

White base, Fior di latte, garlic, rosemary, oregano.

Please let waitstaff know of any allergies.

PASTA

Prawn, calamari, cockerels in a spicy Arrabiata sauce, topped with pangratatta.

15 hour braised lamb in a chilli garlic white wine
sauce with greens, onion, candied lemon and grana,

Pea puree, tomato, kale, walnut and feta.

- Add Crispy Prosciutto- \$6

THE SPARE ROOM / VERY NICE / THE SPARE ROOM / VERY NICE

BEER

FELLR WATERMELON SELTZER

— \$13

~ NSW. 4%

NEW ENGLAND PALE ALE

— \$12.50

~ Uralla, NSW. 4.7%

BALTER EASY HAZY

— \$12

~ Currumbin, QLD. 4%

BUCKET BREWERY RED IPA

— \$12.5

~ Kempsey, NSW. 6.1%

YULLI'S JED

— \$10.5

~ Alexandria, NSW. 3.5%

MELBOURNE BITTER

— \$10.5

~ Melbourne, VIC. 4.9%

TAP

Our taps are constantly changing. Mosey on up to the bar and see what's pouring or ask your server.

A 15% surcharge applies on public holidays.

A 10% surcharge applies on Sundays.

COCKTAILS

FRESH APPLE VODKA

– \$17

Vodka and fresh apple juice.

THE TRAGIC

– \$22.50

Ginger and rhubarb gin, fresh lime, elderflower, cucumber.

THE TURNAROUND

– \$22.50

Vodka, amaretto, passionfruit, lime.

MR CHOW

– \$24

Spiced whiskey, liquor 43, chai, lemon, orange, whites.

SOUTHSIDE

– \$22

Four Pillars rare dry gin, lime, mint.

THE LAST WORD

– \$21.50

Four pillars gin, maraschino, green chartreuse, lime.

ZOMBIE MUMMA

– \$28.50

Coconut rum, aperol, aloe vera, pineapple, lemon, mint, angostura, flames.

APEROL SPRITZ

– \$20.50

Aperol, prosecco, soda, orange, olive.

classics available upon request

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MOCKTAILS/NON ALC

ALOE SPRITZ

— \$17.5

Four Pillars Bandwagon, aloe, lemon and soda.

MRS COLLINS

— \$16

Four Pillars Bandwagon, lemon, soda.

LIL PAPI

— \$16.50

Pineapple, mint, lime.

SOFT GIMLET

— \$15.50

Four Pillars Bandwagon, lime, sugar.

NON/LOW ALC BEER

HEAPS NORMAL 'ANOTHER LAGER'

— \$9.5

~ ACT. 0.5%

HIATUS BEERS PACIFIC ALE

— \$9.5

~ VIC. 0.5%

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A 10% surcharge applies on Sundays.

DESSERT

Choc Pistacchio Tart- GF

Pistacchio praline, mascarpone, cointreau citrus.

— \$16

Honey and White Chocolate Brûlée- GFO

With orange and fennel biscotti.

— \$16

Coconut Polenta Cake- GF

With apricots, almonds and mascarpone.

— \$16

Classic Tiramisu

Coffee savoiardi, smooth mascarpone, chocolate.

— \$16

DESSERT WINE

Scarborough Wine Co. Late Harvest Semillon.

Candied citrus, marmalade, honey.

\$11/\$52

Barbeito Madeira D.O.P Sercial Old Reserve

10 Year Old. (75ml)

Aged in French oak for 10-15 years. Dried fruits, pine, woody, resin and orange leaf.

Mineral, salty and heady acidity.

\$18