



COLD DRINKS

Zico Coconut Water	6
Bucha of Byron Tropical Kombucha	7
Cold Pressed Juices	8
<i>by Byron Bay Cold Pressed Juice Company</i>	
<i>Please ask for today's flavours</i>	
Soft Drink	4.5
<i>Coke, sprite, lift, coke zero</i>	

MOCKTAILS

Mocked Mule	10
<i>Ginger beer, lime, fresh mint</i>	
Island Vibes	10
<i>Pineapple juice, pineapple, lychees, passionfruit, peach bitters</i>	

COCKTAILS

Aperol Spritz	15
<i>Aperol, Prosecco, soda, orange</i>	
Hugo Spritz	15
<i>St Germain Elderflower liqueur, Prosecco, soda, mint</i>	
Pacific Colada	19
<i>Pampero Dark Rum, Malibu Rum, coconut cream, pineapple juice, pineapple & coconut puree</i>	
Seaside Pash	19
<i>Ketel One Citroen, lychee liqueur, lychees, passionfruit, lemonade</i>	
Coconut Margarita	19
<i>Don Julio Blanco, Cointreau, coconut, lime juice</i>	
Lychee Mojito	19
<i>Pampero Blanco rum, lychee liqueur, lychees, basil, lime, soda</i>	
Espresso Martini	19
<i>Ketel One Vodka, Little Drippa, Kahlua</i>	

BEERS

Coopers Original	7.5
Stone & Wood Cloud Catcher Australian Pale Ale	9.5
Stone & Wood Green Coast Lager	9.5
Stone & Wood Pacific Ale Pale Ale	9.5
Stone & Wood Garden Ale Pale Ale	8.0
<i>330ml can</i>	

WINES

Springvale 'Melrose' Pinot Noir	9.5 / 45
<i>Tasmania</i>	
Teusner 'Bilmore' Shiraz	9.5 / 45
<i>Barossa Valley, SA</i>	
Henschke 'Peggy's Hill' Riesling	9.5 / 45
<i>Eden Valley, SA</i>	
Vavasour 'The Pass' Sauvignon Blanc	9 / 42
<i>Marlborough, NZ</i>	
Twill & Daisy Prosecco	9 / 45
<i>Wenworth, NSW</i>	

ROOM SERVICE MENU

PLEASE ASK OUR FRIENDLY RECEPTION STAFF
ABOUT DAILY SPECIALS

ROOM SERVICE 11:30AM - 8:30PM

PLEASE CALL RECEPTION
AT **200** TO PLACE AN ORDER

SHARE & LIGHT

Garlic Bread V	8
Salt & Pepper Calamari DF GF <i>Chips and house made aioli</i>	22
Bangalow Sticky Pork and Prawns DF <i>Local pork belly and prawns, coated in sticky chilli and soy sauce</i>	23
Hervey Bay Scallop Ceviche GF DF <i>Coconut, lime, chilli and coriander</i>	24
Grilled Chicken Wrap GF* DF* <i>Tabouleh, hummus, peri peri aioli, tomato and cheese</i>	19
Caesar Salad V* GF* DF* <i>Baby cos, croutons, crispy bacon, soft boiled egg and shaved parmesan</i>	19
Za'atar Spice Roasted Pumpkin VG GF <i>Grilled broccolini, maple tahini sauce, sunflower sprouts and puffed quinoa</i>	23
Cypriot Grain Salad VG <i>Ancient grains, seeds, nuts, herbs, coconut yoghurt and pomegranate</i>	23
<i>Upgrade your salad with protein: Choice of grilled chicken, calamari, prawns or pork belly</i>	+6
Crispy vegetable chips DF* <i>Truffle aioli and parmesan</i>	12
Bowl of Waffle Fries V DF* <i>Sour cream and sweet chilli sauce</i>	12
Bowl of Chips V GF DF <i>Tomato Sauce</i>	10

PIZZA

Our pizzas are thin crust Neapolitan style - no half/halves

Margherita V VG* GF* <i>Tomato sauce, local mozzarella and basil</i>	20
Hawaiian GF* DF* <i>Double smoked ham, caramelised pineapple, tomato sauce and local mozzarella</i>	22
Peperone Rosso VG GF* <i>San Marzano tomato, fire roasted peppers, Kalamata olive tapenade, red onion, capers, guindilla chillies and oregano</i>	22
Fennel and Garlic Salami GF* DF* <i>Salumi Australia Salame Finocchiona, local scarmoza and tomato sauce</i>	20
Peri Peri Chicken GF* DF* <i>Shredded chicken, sweet corn, capsicum, tomato sauce, local mozzarella, peri peri mayo and chives</i>	22
Prosciutto GF* DF* <i>San Danielle black label prosciutto, hinterland tomatoes, basil, tomato sauce and local mozzarella</i>	25
Chilli Prawn GF* DF* <i>Tomato sauce, local mozzarella, chilli marinated local prawns, chimichurri, chilli flakes and chives</i>	26

PIZZA ADDS

Fire Roasted Peppers	3
Anchovies	3
Fennel and garlic Salami	4
Prosciutto	6

EXTRAS

Gluten Free Base	4
Vegan Cheese	3

BIGGER

THE GRILL

Sirloin - 300gm GF DF <i>Our steak is pasture raised and finished on a 100 days of grain Served with Carolina slaw and herb spiced chips</i>	36
<i>Choice of sauce - Pepper, mushroom, gravy or mustard</i>	
<i>Upgrade slaw to caesar or grain salad</i>	+3
<i>Add on - prawns or calamari</i>	+6
The Nimbin Burger VG <i>Portobello mushroom, native pesto, hummus, semi-dried tomatoes, baby spinach and veggie chips</i>	22
Fish Burger DF <i>Beer battered barramundi, tarragon and lemon aioli, pickles, slaw and chips</i>	22
Classic Wagyu Cheeseburger GF* DF* <i>American cheddar, cos, pickles, house made mustard aioli, served with chips</i>	22
Southern Fried Chicken Burger GF* <i>Free range thigh, pickled chili, chipotle aioli, American cheddar, cos lettuce and chips</i>	22
Chicken Schnitzel DF* <i>Veg or garden salad & mash or chips</i>	25
<i>Choice of sauce: Mushroom, pepper, gravy</i>	
Chicken Parmigiana <i>Byron Bay mozzarella, smoked ham and Napoli sauce, served with veg or garden salad & mash or chips</i>	27
Stone & Wood Beer Battered Fish & Chips DF <i>Fish of the day, tartare and lemon</i>	26

KIDS MEALS

Little Schnitty & Veggie Chips	12
Kids Fish and Chips GF* DF <i>Fried or grilled</i>	12
Kids Hawaiian Pizza V* VG*	12
Kids Margherita Pizza V VG*	12
The Beachies Healthy Snack Plate V GF* DF* VG* <i>Carrot, cucumbers & celery sticks with cheddar cheese, crackers and hummus</i>	12
Kids Calamari & Chips GF DF	12
Kids Cheeseburger GF* DF*	15

VG Vegan **V** Vegetarian **GF** Gluten free **DF** Dairy free
* Option available on request

Please chat to our friendly staff to ensure the dish suits your dietary requirements.

