

BIRDROCK

BAR | GRILL

To share

Freshly Shucked Oysters (GF)

Min 4 purchased, 6.5 each

Nude with lemon, sauce mignonette

Warm Olives (GF) 12

Confit of orange, herbs & garlic with grissini

Organic Sourdough 16

Extra virgin olive oil, dukkah & cultured butter

Starters

Wild Caught Scallops with Pancetta (GF) 26

Silky cauliflower puree, glazed granny smith apple

Farmed Atlantic Salmon Tacos (4) 24

Lime & ponzu cured salmon with daikon pickles on crispy tortillas

Beef Tartare 29

Raw beef tenderloin with capers, anchovies, cornichons, onions, mustard & egg

Lobster & Salmon Ravioli 28

Housemade lobster & salmon ravioli, beurre blanc & tapenade

Grilled King Prawn Profiteroles 28

Coffs Harbour prawns, fennel tartare

Upside-Down Onion Tart 25

Slow cooked onions with honey & balsamic, whipped gorgonzola & salted rhubarb

Main Meals

Seafood Bouillabaisse 64

Fennel & Pernod fish soup with mussels, octopus, prawns, barramundi & crusty bread

Blue Swimmer Crabmeat Spaghettoni 42

With olive oil, garlic, chilli & lemon juice

Charred Portobello Mushroom 35

Fried cauliflower, broccolini remoulade



Protein

Roast Southern Highland Lamb Saddle (GF) 45
With white onion puree, dehydrated olives & red wine reduction

Veal Scallopini 42
With mushrooms, garlic & lemon

Free Range Duck Confit 49
Twice cooked duck leg with spiced pumpkin & orange sauce

Potato Crusted Ocean Trout 50
Oven baked with tapenade beurre blanc

Dry Aged Pork Cutlet 49
With baked chilli pear, crackling & pear cider cream

Pan Roast Chicken Breast 39
With prosciutto & sage pan jus

Byron Bay Berkshire Pork Belly Porchetta 44
Artisan rolled, slow cooked pork belly with pesto & pine nuts

Grill

Riverine 150-day Grain Fed 250g Porterhouse (GF) 45

Tajima Wagyu 200g Eye Fillet (GF) 62

Dry Aged Grain Fed 250g Scotch Fillet 52

Sides to share

We recommend adding sides with all Protein or Grill selections

Patatas Bravas (GF) 15
Fried chats with smoked paprika aioli, chives & shallots

Charred Cauliflower Salad (GF) (V) 16
Spinach, smoked almonds, currants & parsley lemon vinaigrette

Rocket Salad (GF) 14
Pear, shaved parmesan & balsamic dressing

Slow Cooked Carrots (GF) 14
Local honey glaze & pepitas

Shoestring Fries (V) 14
With rosemary-lemon salt & garlic aioli

Sugarloaf Parmesan Mash (GF) (V) 15
Sebago mashed potatoes, sugarloaf cabbage, aged parmesan

Charred Broccolini (GF) 16
With anchovy butter, roasted nuts & sultanas

Grilled Mushrooms (GF) (V) 18
With puffed black rice & lemon vinaigrette

Sauces

Chimichurri (GF), red wine jus (GF), herb compound butter (GF), green pepper sauce, mustard sauce (GF), horseradish & smoked paprika butter (GF) - all sauces 4 each