



## Something Light

**Bruschetta (V GFO)** \$17  
Toasted Rye bread with, tomatoes, diced Spanish onion, crumbled feta, basil pesto, Cherry balsamic spheres.

**Arancini balls with house made Tomato Salsa V** \$18  
Traditional Italian starter of risotto balls with Mozzarella, rolled in breadcrumbs, and a homemade tomato salsa.

**Tasting Board V** \$26  
House made dip of the day, warm Kalamata olives, Flat bread; lemon and herb labneh; grilled stuffed button mushrooms with garlic butter fetta and capsicum., fried chorizo.

**Soup Of the Day** \$14  
With a house made mini-Loaf

**Garlic Prawns** \$18  
Cooked in an individual ramekin with garlic and a house made seafood broth. Served with a house made mini loaf.

**Fried Whitebait** \$23  
Whole Fry (baby fish) of fish with garden salad and aioli  
Add chips \$4.

**Pan Seared Scallops** \$24  
Large pan seared scallops on Avocado puree topped with a citrus butter.

**Garlic Bread** \$10

## Mains

**Crispy Pork Belly GF** \$30  
Signature crispy pork belly, Accompanied with fried rice and chines style veggies.

**Lamb Shanks** \$35  
Slow cooked Lamb shanks in a red wine sauce served with Roasted Garlic mash and Seasonal Greens with a mini loaf on the side.

**Beef & Guinness Pie** \$29  
Served in individual ramekins with a puff pastry cap, mashed potato, and Seasonal Greens with a mini loaf on the side.

**Veal Scaloppini in a creamy mushroom sauce** \$32  
Tender pan-fried veal in white wine and creamy mushroom and white wine sauce served with mash and seasonal Veggies.

**Chicken Parmigiana** \$29  
Topped with bolognas sauce chips, and salad.

**Chicken Schnitzel** \$27  
With chips and salad choice of sauce

**Vegan Schnitzel V** \$27  
With chips and salad

**Steak GF** \$38  
Steak of the day with chips, a choice of sauces  
Green Pepper  
Black Garlic butter  
Creamy Mushroom  
Diane Sauce  
**Surf and Turf** \$43  
Add a salad \$5 or Veggies \$6

**Udon Noodles and Peking Duck Breast** \$38  
Peking style duck breast on a bed of Udon noodles in a Miso broth with mixed Chinese style vegetables.

**Shepherd's Pie Byabarra Style.** \$28  
Served in an individual ramekin. Made in the traditional style with lamb mince, veggies. Topped with roast garlic mash cheddar and parmesan cheese. House made mini loaf on the side.

**Chicken Cordon Bleu** \$30  
Classic homemade rolled chicken breast, stuffed with smoked ham and gruyere cheese then lightly crumbed. Served with seasonal veggies and a creamy white sauce.





## Salads

### Caesar Salad \$21

Cos lettuce crispy bacon house made croutons  
 Parmesan cheese hardboiled egg, anchovies  
 Caesar dressing

**Add Charr grilled chicken \$27**

**Or prawns \$28**

### Greek Salad \$21

Traditional green leaf salad with feta olives  
 Cucumber and red onion

**Add Charr grilled chicken \$27**

**Or prawns \$28**

## From the Sea

### Chilli Mussels GFO \$35

Mussels cooked with white wine tomatoes, orange juice garlic, chilli, and butter sauce, with homemade loaf for dipping.

### Mussels in White wine GFO \$35

Mussels in white wine, garlic and butter sauce with shaved fennel and parsley, with a Ciabatta cob loaf for dipping

### Crispy Skin Salmon \$32

Crispy skin Salmon on a puree of celeriac with a beurre Blanc sauce, accompanied with char grilled seasonal veggies.

### Swordfish Milanese \$32

A panko herb and parmesan crusted tender swordfish steak with a lemon caper sauce, on a rocket and white balsamic salad.

### Garlic Prawns \$33

Pan fried King prawns served on a bed of herb infused rice and seasonal veggies.

### Salt & Pepper Squid Entree \$18

**GF Main \$25**

Fresh 6 peppers & salt crusted squid, Thai sweet chilli mayo, chips and salad.

### Calamari GF Entree \$18

**Main \$25**

Fresh Calamari dusted in rice flour, wasabi mayo, chips & salad, lemon.

### To share for 2 \$98

From the Amalfi coast a seafood dish with Mussels, sword fish, prawns, clams, squid, topped with a grilled lobster tail, in a light tomato white wine sauce, naturally with spaghetti, house made bread to make this dish memorable.

Including a glass of house wine each (red or white)



## Pizza

- Confit of garlic and cheese** \$14.00
- Ham and Pineapple** \$19.00  
With Napoli sauce smoked ham, pineapple,
- Margarita (V)** \$19.00  
Napoli base with Buffalo Mozzarella cherry tomatoes and fresh basil
- Roasted Pumpkin (V)** \$20.00  
Napoli base, baby spinach mozzarella roasted garlic pumpkin, mushrooms.
- The Spaniard** \$22.00  
Napoli base, mozzarella w/chorizo, jalapenos, red peppers, Spanish onion, olives, anchovies
- The Byabarra Supreme** \$25.00  
Napoli base, mozzarella ham, Spanish onion, olives, chorizo, roasted capsicum, pineapple, mushrooms, anchovies, cherry tomatoes
- Meat Lovers** \$26.00  
Napoli base mozzarella w/ shredded bacon, chorizo, smoked ham shredded beef, Spanish onion with BBQ sauce
- Vegetarian Pizza** \$19.00  
Napoli base with a range of seasonal vegies
- BBQ Chicken** \$22.00  
BBQ chicken bacon and red onion on a Napoli base served with BBQ sauce
- Avocado and Prawn** \$24  
Napoli base mozzarella with avocado prawns and a garlic oil drizzle.

(Gluten Free add bases available add \$3, dairy free cheese available)

## Pasta

- Amatriciana** \$24  
House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.
- Carbonara** \$24  
House made Fettuccini with bacon, mushroom, white wine, garlic, and cream. Try a bit of chilli for a spicy finish.
- Smoked Salmon Fettuccini** \$28  
Smoked Salmon semi dried tomatoes, capers, chives, parsley, extra virgin olive oil, topped with shaved parmesan cheese.
- Prawns with a Puttanesca sauce** \$28  
Fettuccine with a traditional puttanesca sauce of tomatoes capers olives anchovies' garlic and olive oil.

## Kids

- Chicken Nuggets and Chips** \$12.00
- Spaghetti Bolognese** \$13.00
- Fish and Chips** \$12.00
- Bowl of Chips** \$8
- House made Sausage Roll** \$10.00  
**Add Salad** \$2.00



10% Sunday surcharge applies