

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 feta and capsicum., grilled chorizo.

Garlic Bread \$10-

Fried Whitebait \$19
Whole baby whitebait with a garden salad and aioli dipping sauce.
Add chips \$3.

Smoked Salmon & Avocado salsa Topped with Garlic prawns \$25
Matched with Lemon and olive oil dressing

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

Mains

Crispy Pork Belly Salad \$30
Signature crispy pork belly, On a green leaf Salad with grilled pear, apple, and toasted walnuts with a summer dipping sauce.

Greek Medley \$31
A combination of char-grilled Lamb, prawns, and chicken skewers on a crisp Greek salad with Tzatziki dip on the side

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

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

Chicken Schnitzel \$27
With chips and salad

Vegan Schnitzel V \$27
With chips and salad

Steak GF \$38
Steak of the day
With a choice of sauces
Green Pepper
Black Garlic butter
Creamy Mushroom
Diane Sauce

Surf and Turf \$45
Add a salad \$6

Veal Milanese \$30
Crisp crust of Panko crumb, lemon, parmesan and herbs, served with a summer salad.

Lamb Rack \$35
Served medium Rare with a red wine Jus, roast potatoes and seasonal vegies.

Grilled Vietnamese chicken Thighs \$28
Char grilled marinated chicken thighs served on an Asian inspired summer salad

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

Apple, Walnut and Radicchio Salad \$21

We add sliced preserved, Lemon finely sliced
Fennel fresh mint with a Light mustard
vinaigrette dressing.

Add Charr grilled chicken \$27

Or prawns \$28

Pasta

Amatriciana \$24

House made Fettuccini pasta, garlic blistered
tomatoes, chilli, with sweet basil, topped with
grilled pancetta and parmesan cheese.

Carbonara \$24

Cooked in the traditional way with bacon,
onion and house made Fettuccini thickened
with a white wine and egg based sauce.

Smoked Salmon Fettuccini \$27

Smoked Salmon semi dried tomatoes, capers,
chives, parsley, extra virgin olive oil, topped with
shaved parmesan cheese.

Marinara \$28

House made fettuccine with a traditional seafood
mix with a light garlic and cream sauce.

Avocado Pesto and Prawn Pasta \$25

House made fettuccini and pesto with prawns'
garlic and a hint of chilli.

From the Sea

Chilli Mussels GFO \$35

Mussels cooked with white wine tomatoes, orange
juice garlic, chilli, and butter sauce, with house
made cob for dipping.

Mussels in White wine GFO \$35

Mussels in white wine, garlic cream and butter
sauce with shaved fennel and onion with parsley,
and a house made cob loaf for dipping

Crispy Skin Salmon \$32

Crispy skin Salmon on a puree of celeriac with
Romesco sauce, accompanied with seasonal vegies.

Swordfish Milanese \$33

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

Garlic Prawns \$33

Served with Risoni pasta sun dried tomatoes
shallots basil and snow peas, creamy garlic sauce.

Salt & Pepper Squid Entree \$18

GF Main \$25

House made pepper mix & 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.

Allow up to 40 minutes

Pizza

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 and blue cheese \$24

Napoli base, baby spinach mozzarella roasted garlic pumpkin, mushrooms and blue cheese.

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

Texan style pulled pork and Coleslaw \$26.00

On a Napoli base with mozzarella Spanish onion
And house made coleslaw topping.

Meat Lovers \$24.00

Napoli base mozzarella w/ shredded bacon, chorizo, smoked ham shredded beef, Spanish onion with BBQ sauce

Avocado and Prawn \$24.00

Napoli base mozzarella with avocado prawns and a garlic oil drizzle.

Chicken Pumpkin, feta and Pesto \$24.00

Chicken breast, pumpkin, capsicum, feta, on a basil pesto and mozzarella base with parmesan cheese

(Gluten Free bases available, dairy free cheese)

Kids

Chicken Nuggets and Chips \$12.00

Spaghetti Bolognese \$12.00

Fish and Chips \$12.00

Bowl of Chips \$8

House made Sausage Roll With Chips and Salad \$12.00