



## Entree

**Bruschetta (V GFO)** \$17  
Toasted house made bread with, diced 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 GF** \$18  
Cooked in an individual ramekin with garlic and a house made seafood broth. Served with a house made mini loaf.

**Italian crusted Sardines** \$23  
Pan fried sardines on crusty baguette

**Pan Seared Scallops** \$25  
Large pan seared scallops on Avocado puree topped with a citrus butter.

**Garlic Loaf** \$15

## Mains

**Crispy Pork Knuckle ( Schweinshaxe) GF** \$39  
Cooked in the traditional Bavarian style served on a bed of creamy truffle mash potato, sauerkraut, beer gravy and seasonal greens.

**Lamb Shank** \$39  
Slow cooked Lamb shank in a red wine sauce served with creamy truffle mash and Seasonal Greens with a mini loaf on the side.

**Beef & Guinness Pie** \$31  
Served in individual ramekins with a puff pastry cap, mashed potato, and Seasonal Greens with a mini loaf on the side.

**Veal Scaloppini** \$35  
**In a creamy mushroom sauce**  
Tender pan-fried veal in a creamy mushroom and white wine sauce served with Dutchess potato mash and seasonal Veggies.

**Chicken Parmigiana** \$29  
Topped with bolognaise sauce and chips

Add Salad \$5

**Chicken Schnitzel with chips** \$25

Add Salad \$5

**Vegan Schnitzel V** \$27

With chips

Add Salad \$5

**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

**Peking Duck Breast on Udon Noodles** \$39  
Peking style duck breast on a bed of Udon noodles in a Miso broth with mixed Chinese style vegetables.

**Shepherd's Pie Byabarra Style.** \$29

Served in an individual ramekin. Made in the traditional style with lamb mince, veggies. Topped with creamy mash cheddar and parmesan cheese. House made mini loaf on the side.

**Chicken Thai Green Curry** \$30  
Prepared in traditional style with crispy noodles, pappadams, white rice.



10% Sunday surcharge applies



## From the Sea

**Chilli Mussels GFO** **\$36**  
 Mussels cooked with white wine tomatoes, orange juice garlic, chilli, and butter sauce, with homemade loaf for dipping.

**Mussels in White wine GFO** **\$36**  
 Mussels in white wine, garlic butter and cream sauce with shaved fennel and parsley, with a homemade loaf for dipping

**Crispy Skin Salmon** **\$35**  
 Japanese inspired dish with Udon noodles miso broth and Asian vegetables a light dusting of Furikake.

**Swordfish Milanese** **\$35**  
 A panko herb and parmesan crusted tender swordfish steak with a lemon caper sauce, on a rocket and white balsamic salad.

**Char grilled Garlic Prawns** **\$38**  
 Char grilled King prawns with wilted greens and steamed rice with olive oil based garlic sauce.

## Salads

**Caesar Salad** **\$21**  
 Cos lettuce crispy bacon house made croutons  
 Parmesan cheese hardboiled egg, anchovies  
 Caesar dressing

Add a chicken Schnitzel **\$8**

Add prawns **\$9**

**Greek Salad** **\$21**  
 Traditional green leaf salad with feta olives  
 Cucumber and red onion

**Salt & Pepper Squid** **Entree \$18**  
**GF** **Main \$27**

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

**Calamari GF** **Entree \$18**  
**Main \$27**

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

**To share for 2** **\$110**

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 a minimum of 40 Minutes.**



## 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
- BBQ Chicken** \$22.00  
BBQ chicken bacon and red onion on a Napoli base served with BBQ sauce
- Chicken Pumpkin, feta and Pesto** \$24.00  
Chicken breast, pumpkin, capsicum, feta, on a basil pesto base with parmesan cheese
- Avocado and Prawn** \$24  
Napoli base mozzarella with avocado prawns and a garlic oil drizzle.

(Gluten Free add bases available add \$5, dairy free cheese available \$3)

## Pasta

- Amatriciana** \$25  
House made Fettuccini pasta, garlic blistered tomatoes, chilli, with sweet basil, topped with grilled pancetta and parmesan cheese.
- Carbonara** \$25  
Cooked in the traditional way with bacon, onion and house made Fettuccini thickened with a white wine and egg based sauce.
- 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.
- Marinara** \$29  
House made fettuccine with a traditional seafood mix with a light garlic and cream sauce.

## Kids

- Chicken Nuggets and Chips** \$12.00
- Spaghetti Bolognese** \$15.00
- Fish and Chips** \$15.00
- Bowl of Chips** \$8
- House made Sausage Roll** \$12.00  
Add Salad \$5.00



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