

Smaller

CHEESY GARLIC BREAD ^(V) \$9

ARTISAN SOURDOUGH BAGUETTE ^(V) Butter \$10

HERVEY BAY SCALLOPS (4) ^(GFA) \$17

Chilli, Dill, Wakame Seaweed, Pickled Ginger

ARANCINI (4) ^(V) \$11

Corn, Pecorino, Pistachio Pesto

PORK BELLY FRITTERS (4) \$14

Pickled Cucumber, Chilli, Sriracha, Maple Bourbon Glaze

SALT AND PEPPER CALAMARI \$13

Chipotle Mayonnaise, Lemon

BATTERED BARRAMUNDI TACOS (3) \$15

Rocket, Tomato Salsa, Avocado, Sour Cream, Jalapeno

18 HOUR BEEF BRISKET TACOS (3) \$15

Rocket, Tomato Salsa, Avocado, Sour Cream, Jalapeno

PEKING DUCK SPRING ROLL (3) Plum Sauce \$11

CHARCUTERIE BOARD \$26

Cured Meats, Sourdough, Pickled Chilli, Smoked Feta, Caramelised Figs

Salads

CAESAR ^(GFA, V) \$18

Baby Cos, Double Smoked Bacon, Parmesan, Herb Crusted Crouton, Anchovy Dressing, Poached Egg

RED LENTIL & GREENS ^(GFA, V) \$20

Kale, Spinach, Tomatoes, Pumpkin Seeds, Mint, Cucumber, Burghul Grains, Labneh, Pomegranate Molasses Dressing

TOPPERS \$4.5 (each)

SMOKED SALMON, GRILLED CHICKEN BREAST, BYRON BAY HALOUMI

Steaks

Served with choice of; Garden Salad and Beer Battered Chips or Duck Fat Potatoes and Greens

+ Choice of Sauce; Red Wine Jus, Mushroom, Pepper, Diane

250G RUMP, TEYS RIVERINE PREMIUM, WAGGA WAGGA, GRAIN FED, MB2+ ^(GFA) \$27.9

250G SIRLOIN, TEYS RIVERINE CLASSIC, WAGGA WAGGA, GRAIN FED ^(GFA) \$36.9

200G EYE FILLET, TEYS GRASSLANDS, PREMIUM PASTURE FED ^(GFA) \$42.9

350G BOUNTY PREMIUM RIB FILLET ^(GFA) \$49.9

ON THE SIDE \$9 (each)

ROASTED VEGETABLES, DUCK FAT POTATOES, STEAMED GREENS, SIDE SALAD, BEER BATTERED CHIPS, SWEET POTATO CHIPS

RIVERINE

Pub favourites

TIGER PRAWN ROLL ^(GFA) \$21.9

Soft Milk Bun, Gazpacho Mayo, Fancy Lettuce, Sea Salt Crisps

MUSHROOM & HALOUMI BURGER ^(V, GFA) \$18.9

Field Mushroom, Byron Bay Haloumi, Roasted Capsicum, Lettuce, Tomato, Beetroot Jam, Beer Battered Chips, Aioli

THE GLEN BURGER ^(GFA) \$18.9

Angus Beef, Lettuce, Tomato, Cheese, Burger Sauce, Beer Battered Chips, Aioli

FRIED CHICKEN BURGER \$20.9

Buttermilk Chicken, Coleslaw, Cheese, Smoked Chipotle Mayo, Beer Battered Chips

CRISPY SKIN BARRAMUNDI ^(GFA) \$31.9

Garden Salad, Beer Battered Chips, Aioli

ATLANTIC SALMON ^(GFA) \$34.9

Caper Labneh, Watermelon, Polenta, Smoked Almonds, Tomato, Rocket, Kale, Spinach, Avocado Oil, Lemon Gel

MIDDLE EASTERN LAMB RUMP \$36.9

Spiced Lamb, Roast Peppers, Carrot Puree, Tomato, Radicchio, Enoki Mushroom, Caramelised Figs, Hazelnuts, Yoghurt

18HR SLOW COOKED BEEF BRISKET \$25.9

Garden Salad, Beer Battered Chips, Red Wine Jus

CHICKEN SCHNITZEL \$19.9

Garden Salad, Beer Battered Chips, Gravy

CHICKEN PARMIGIANA \$22.9

Neapolitan Sauce, Leg Ham, Mozzarella, Garden Salad, Beer Battered Chips

VEAL SCHNITZEL \$24.9

Grilled Triple Smoked Ham, Potato Salad, Sauerkraut, Beer Gravy

SMOKEY BBQ PORK RIBS \$36.9

Garden Salad, Beer Battered Chips

ROAST OF THE DAY (GFA) \$19.9

Roasted Vegetables, Bread Roll, Gravy

Pizza (12-INCH)

ALPHONSUS

MARGHERITA ^(V) \$20

Fior Di Latte, Fresh Basil, Extra Virgin Olive Oil

PEPPERONI \$24

Fior Di Latte, Spicy Pepperoni, Kalamata Olives, Oregano

ORTO BUONO ^(V, VEA) \$23

Fior Di Latte, Roast Pumpkin, Capsicum, Baby Spinach, Kalamata Olives, Pesto

HAM & PINEAPPLE \$22

Neapolitan Sauce, Fior Di Latte, Ham, Pineapple Pieces

PRIMO \$24

Fior Di Latte, Pepperoni, Mushrooms, Roasted Capsicum, Red Onion, Olives, Oregano

BBQ CHICKEN & BACON \$25

Barbecue Sauce, Fior Di Latte, Chicken, Bacon

MEAT LOVERS \$25

BBQ Sauce, Fior Di Latte, Pepperoni, Bacon, Chicken, Ham

BEEF BRISKET \$25

Smoked BBQ Sauce, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

TRE TRE ^(V, VEA) \$25

Rosemary Olive Oil, Fior Di Latte, Mozzarella Di Bufala, Truffled Mushrooms, Porcini, Enoki, Fresh Rocket, Grana Padano

PROSCIUTTO WITH ROCKET \$26

Rosemary Olive Oil, Fior Di Latte, Prosciutto, Cherry Tomatoes, Fresh Rocket, Shaved Parmesan

QUATTRO FORMAGGI ^(V) \$26

Napoli Sauce, Smoked Fior Di Latte, Mozzarella, Handmade Byron Bay Burrata, Baby Figs, Fresh Rocket, Parmesan

POLLO PANCETTA \$24

Napoli Sauce, Fior Di Latte, Locally Smoked Pancetta, Oven Roasted Chicken, Garlic Aioli, Fresh Parsley

Pasta

GNOCCHI NAPOLITANA ^(V) \$24.9

Handmade Potato Gnocchi, San Marzano Napolitana Sauce, Fresh Basil, Evoo, Shaved Grana Padano

FETTUCCINE RAGU \$25.9

Fresh Egg Pasta, San Marzano Tomato, White Wine Garlic Sauce, Slow Braised Beef Brisket, Shaved Parmesan

SUNDRIED TOMATO, POTATO & ZUCCHINI

RAVIOLI ^(VE) \$24.9

Neapolitan Sauce, Cherry Tomatoes, Basil, Spinach, Pesto, Roasted Pine Nuts

Kids

MARGHERITA PIZZA (9-inch) ^(V) \$11

HAM & PINEAPPLE PIZZA (9-inch) \$12

SALAMI PIZZA (9-inch) \$12

CHICKEN NUGGETS AND CHIPS \$12

CHEESEBURGER AND CHIPS \$14

NEAPOLITAN & CHEESE FETTUCCINI ^(V) \$11

FISH & CHIPS \$14

GELATO
POP-UP

One Scoop \$5
Two Scoops \$9

The Latest \$17

- VANILLA PASSION** Absolut Vanilla, Peach Schnapps, Lemon, Passionfruit, Apple Juice
- CAPTAINS COCONUT** Captain Morgan, Malibu, Lemon, Pineapple Juice
- FIREY APPLE PIE** Fireball, Smirnoff Apple, Apple Juice, Egg White
- PINK GIN KISS** Gordons Pink Gin, Chambord, Strawberry Syrup, Lemon, De Bortoli King Valley Prosecco, Soda
- MANZANILLA BLOOM** Johnnie Walker Black, Chamomile, Honey, Pineapple Juice, Lemon, Bitters
- LYCHEE LOVE** Paraiso, Chambord, Lime, Cranberry Juice, Lychee
- MOCHA MARTINI** Baileys, Frangelico, Crème de Cacao Brown, Chocolate, Espresso Shot
- PASSION COCO MOJITO** Captain Morgan, Malibu, Passionfruit, Mint, Lime, Soda
- PERFECT STORM** Captain Morgan, Passionfruit, Lime, Mint, Bitters, Ginger Ale
- PINK COLLINS** Beefeater Pink, Vok Strawberry, Lemon, Strawberry, Lemonade
- SEVILLIAN HARVEST** Tanqueray Sevilla Gin, Cointreau, Chambord, Lime, Soda
- SEVILLIAN NEGRONI** Tanqueray Sevilla Gin, Belsazar Rose, Campari, Orange Twist
- SPRING PUNCH** Ketel One, Passionfruit Syrup, Strawberry, Lime, Lemonade
- TANQUERAY BRAMBLE** Tanqueray Gin, Chambord, Lemon, Sugar
- WATERMELON MARGARITA** Herradura Plata, Watermelon Syrup, Lime, Sugar

The Classics \$16

- COSMO** Ketel One, Cointreau, Cranberry Juice, Lime
- ESPRESSO MARTINI** Ketel One, Kahlua, Espresso, Sugar
- FRENCH MARTINI** Ketel One, Chambord, Pineapple Juice
- JAPANESE SLIPPER** Midori, Cointreau, Lemon Juice
- MOJITO** Havana Anejo, Lime Juice, Mint, Sugar, Soda

Red

	sm	lg	btl
Morgan's Bay Cabernet Merlot, SA	8	13	36
Little Berry Cabernet Sauvignon Langhorne Creek, SA	9	14	44
Honeybomb Cabernet Merlot, WA			46
Yalumba Organic Shiraz, SA			46
Campo Viejo Tempranillo, SPAIN			48
Tahbilk Grenache Mourvedre Rosé, VIC	10	16	48
Fickle Mistress Pinot Noir Marlborough, NZ	11	17	50
Fratelli Nistri Chianti DOCG Tuscany, ITALY	11	17	50
La Boheme Cabernet Sangiovese Yarra Valley, VIC			50
Barossa Valley Estate GSM Barossa Valley, SA			52
Jim Barry Annabelle's Rosé Clare Valley, SA			55
Sirromet Signature Collection Merlot, QLD	12	18	55
Taylor Made Pinot Noir Wild Ferment, SA			58
Torbreck Woodcutters Shiraz Barossa Valley, SA	13	20	58
Vasse Felix Premier Cabernet Sauvignon, WA			65
Pepperjack Graded Shiraz McLaren Vale, SA	14	22	65
Penfolds St. Henri Shiraz			150

	sm	lg	500mL	1L
<i>Wine on tap</i> Squealing Pig Sauv Blanc Marlborough, NZ	9	13.5	27	50
Cape Schanck Rosé By T'Gallant, VIC	9	13.5	27	50
Cape Schanck Pinot Grigio By T'Gallant, VIC	9	13.5	27	50
T'Gallant Juliet Blush Moscato, VIC	9	13.5	27	50

White

	sm	lg	btl
Morgan's Bay Chardonnay, SA	8	13	36
Morgan's Bay Semillon Sauv Blanc, SA	8	13	36
Taylor's The Hotelier Pinot Gris Clare Valley, SA			42
Seppelt The Drives Chardonnay Henty, VIC	9	14	44
Little Berry Sauv Blanc Adelaide Hills, SA			44
Leo Buring Dry Riesling Clare Valley, SA	10	16	45
Yalumba Organic Chardonnay Clare Valley, SA			46
Audrey Wilkinson Semillon Hunter Valley, NSW			48
Wolf Bass Makers Project Pink Pinot Grigio, SA	10	16	48
Wirra Wirra Mrs Wigley Moscato McLaren Vale, SA	10	16	48
Taglia Pinot Grigio Friuli, ITALY	11	17	50
Stoneleigh Latitude Sauv Blanc Marlborough, NZ	12	19	55
St Hugo Chardonnay, SA	14	22	65

Bubbles?

- Yellowglen Yellow Brut Reserve (200ml), SA **9**
- Yellowglen Pink Soft Rosé (200ml), SA **9**
- De Bortoli King Valley Prosecco (200ml), VIC **10**
- Morgan's Bay Sparkling Cuvee, SA **36**
- Seppelt The Great Entertainer Prosecco, SA **40**
- Campo Vejo Cava Brut Reserva, SPAIN **45**
- Mumm Petit Cordon Brut Prestige, NZ **65**
- Mumm Grand Cordon NV, FRANCE **110**

Beer

Enjoy a range of local, international and craft beers available on tap and in bottles across the hotel. Our Bars are also stocked with your favourite spirits of the Whisky, Gin, Vodka, Rum, Tequila and Bourbon variety, as well as a range of liqueurs.