
SHALLOWS BAR

BAR MENU

Available from 11am - 10pm

SNACKS

Shoestring fries, ketchup & aioli (V) (GF) - 9

Natural Sydney rock oysters - dozen (GF) - 36

Local marinated olives, olive tapenade & kalamata olive loaf (V) - 12.5

Green pea hummus, native dukka & flat bread (vegan) - 15.5

Byron bay burrata, gin marinated beetroot, fresh horseradish (V) (GF) - 18

SOUP & SALADS

Soup of the day, warm sourdough and Pepisaya butter - 14.5

Caesar salad, baby cos, streaky bacon, shaved parmesan, croutons, poached egg & caesar dressing - 16

Salt baked beet salad, little creek goats cheese, toasted walnuts, Za'atar, baby leaves & maple vinaigrette (V)(GF) - 16.5

ADD chicken (120g) - 3.5

CLASSICS

Fried beer battered local flathead, shoestring fries, caper mayonnaise & lemon cheek - 26

Pappadelle pasta, zucchini, blistered tomatoes, rocket pesto, pine nuts & shaved parmesan (V) - 21

BURGER & SANDWICHES

Cape Grim beef burger, fried onions, tomato, baby cos, Coney Island pickle, cheese, American mustard mayonnaise - 24

Cuban pressed sandwich, pork shoulder, honey roasted ham, salami, Swiss cheese, mustard & dill pickles - 23

Dry aged rib eye sandwich, baby cos, tomato, fried onions, gorgonzola & aioli - 27

KIDS STUFF UNDER 12 YEARS

Includes choice of kid's meal, drink & ice cream cup - 16

Chicken schnitzel

Mini beef burger

Grilled fish, green beans (GF)

Mini steak 100g (GF)

served with shoestring fries & ketchup

Pasta penne, napoli sauce, shaved parmesan (V)

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergy free.

SALUMI SELECTION DESIGNED TO SHARE

Salumi is based on the ideals of preservation and enjoyment, making the most of nature's abundance by using techniques like drying, smoking, fermenting, pickling and candying.

served with warm house bread, lavosh, pickled vegetables, fruits, olives & fresh honeycomb.

CHEESE - your choice \$25 per selection

Delice des cremiers

Triple cream cow's milk cheese with soft sweet and buttery flavour

Gorgonzola Dolce Latte

Blue veined Italian soft cows milk with sweet taste

Wyke extra mature cheddar

full flavoured well rounded cows milk cheddar

MEAT - your choice \$25 per selection

Prosciutto

Italian dry - cured meat

Truffle salami

Dry - cured & fermented truffled salami aged for 3 months thinly sliced

Bresaola

Air - dried salted beef that has aged for 2 months that becomes hard and dark purple

FROM THE GRILL AFTER FIVE

King Trout 200g Fillet (GF) - 32

Free Range 250g Chicken Supreme (GF) - 36

Cape Grim 250g Beef Sirloin (GF) - 42

& your choice of two sides

SIDES

Shoestring fries (V) (GF)

Roasted herb potatoes (V) (GF)

Sautéed greens, almonds and citrus olive oil (V) (GF)

Green leaf salad eshalot vinaigrette (V) (GF)

DESSERT

Baked cheesecake, gingerbread & mandarin puree - 17

Caramel mousse, cocoa crumbs, torched banana, honeycomb - 17