



B O N I T O

- > Organic sourdough, house culture miso butter (V) / \$12
- > Oysters, Japanese dressing, tobiko (GF) (DF) / \$6
- > Bangalow farm beetroots, coconut yoghurt, hempseed, (GF) (Vegan) / \$24
- > Byron Bay Stracciatella, Coopers Shoot tomatoes, onion jam, basil, vincotto (GF) (V) / \$32
- > Silken tofu, spice mushroom broth, okra, ginger, daikon (GF) (Vegan) / \$26
- > Brown rice congee, Byron gourmet mushrooms, chilli oil (GF) (Vegan) / \$32
- > Hiramasa kingfish, Thai pesto, kaffir lime, orange, coconut (DF) (GF) / \$34
- > Ballina Prawns, buttermilk, xo prawn oil, cucumber, finger limes (GF) / \$33
- > Sashimi salmon, compressed apple, shiso, split coconut emulsion (GF) (DF) / \$34
- > K'gari Fraser Island spanner crab, Petuna trout roe, chives, creme fraiche (GF) / \$44
- > Hiramasa kingfish wing, spiced soy glaze, shallot relish, Petuna trout roe (GF) (DF) / \$20
- > Lolligo squid, Coopers Shoot chilli tomato relish, grapes, squid ink tuille (GF) (DF) / \$33
- > Fremantle octopus, piquillo salsa, pickled onions, radish, curry leaf (GF) (DF) / \$35
- > Vongole linguini, xo sauce, warragal greens, fermented chilli (DF) / \$36
- > Game farm duck, heirloom carrots, carrot butterscotch (GF) / \$34
- > Bangalow sweet pork loin, Chinese barbeque glaze, celeriac, turnips (GF) / \$38
- > Wagyu Striploin 9+, beetle leaf, wasabi, potato, green Nam Jim (GF) (DF) / \$48
- > Dried aged whole fish, chilli tomato salsa, Asian herbs (GF) (DF) / \$85
- > Bangalow farm lettuce, grumpy grandma smoked olive oil, chardonnay (GF) (VE) / \$14
- > Beans, spicy soy sesame glaze (GF) (VE) / \$14
- > Fried chat potatoes, herb and garlic oil (GF) (VE) / \$14
- > Banana sponge cake, wattleseed dulce de leche, banana tullie, coconut sorbet (V) / \$20
- > Rhubarb, poached pear, acai, Brookfarm granola (GF) (VE) / \$20
- > Textures of chocolate, freeze dried raspberries, raspberry sorbet (GF) (V) / \$22
- > Deb Allard, Lola and Tilsit cheeses, lavosh, honey, grapes, dried fruit, apple (V) / \$42