



HORIZON

ROOFTOP BAR



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AGAVE HOUR 4–6PM, 7 DAYS A WEEK

WINE	Prosecco Pinot Grigio Rose Chilled Red S.G.M	12
MARGARITA	Classic Chilli Coconut Tommy's	14
COCKTAIL	Ameretto Sour Aperol Spritz Marvelltini	14
BEER	All tap beers	10

Oysters

Dressings

Natural

Mignonette
red wine vinegar, shallot, chive

Burnt Lemon
thyme, chardonnay vinegar

Fermented Chilli
ginger, shallot

Oomami
white soy, nori, trout roe

Martini
olive brine, guindillas, vermouth

½ dozen 32
dozen 58

Sturgeon Caviar

10g tin 65
30g tin 140

Oyster Hour 5-6pm, \$3 Oysters



Horizon is Byron's elevated rooftop escape — a stylish space where panoramic views meet coastal indulgence. The menu celebrates local flavours and relaxed luxury, featuring share plates made from fresh, seasonal produce. Signature cocktails blend tropical notes and Byron flair, crafted for golden hour moments. As the sun sets, Horizon transforms into a lively hub of connection, music, and coastal sophistication — the perfect place to unwind, linger, and savour the evening.

Apertif and Other

Amaro Averna	Sicily, Italy	11
Amaro Montenegro	Bologna, Italy	11
Absinth Green Fairy	Prostejov, Czechia	12
Aperol	Padua, Italy	11
Avallen Calvados	Normandy, France	14
Broken Bean Coffee Liqueur	Australia	11
Brookies Mac	Cape Byron, Australia	12
Campari	Milan, Italy	11
Chambord	Loire Valley, France	11
Chartreuse Green	Aiguenoire, France	16
Chartreuse Yellow	Aiguenoire, France	15
Cointreau	Angers, France	11
D.O.M Benedictine	Fécamp, France	11
Disaronno	Saronno, Italy	12
Fernet Branca	Milan, Italy	11
Hennessey Cognac V.S.O.P	Charente, France	20
Licor 43	Cartagena, Spain	11
Luxardo Maraschino	Padova, Italy	11
Machu Pisco	Andes, Peru	14
Midori Melon Liqueur	Yubari, Japan	11
Ricard	Marseille, France	12
Selecta	Venice, Italy	12
Suze	Thuir, France	12

Spirits list is subject to frequent change

Snacks

Marinated Olives	8
Spiced Nuts	8
Tostada (3) snapper, lime, jalapeno, coriander	16
Ballina King Prawns (6) spiced aioli, lemon wedges	32
Cold Platter oysters (6), king prawns (6), ceviche	75

Hibachi 4-8pm

Confit Octopus (2) jalapeno salsa verde	19
Wagyu Sirloin (2) chimichurri	32
Corn Ribs (4) togarashi, lemon aioli	16
Half Shell Scallop (2) shellfish butter	25

Signature Cocktails

Marvelltini Vanishing Point vodka, apricot brandy, pineapple passionfruit, pomegranete	24
Angel Eyes Patron Silver tequila, elderflower, ginger, lychee, lemon myrtle	25
Daisy If You Do Patron silver tequila, peach, avocado seed orgeat, lemon myrtle	25
No Pistol Amigo Bacardi coconut rum, pineapple, basil, lime	25
Short On Ears Illegal mezcal, green chartreuse, cucumber, mint, cilantro	25
My Mistake, 4 Coffins Four Pillar rare dry gin, chilli, peach, lime, Fever Tree ginger beer	25

Margaritas 24

Classic PATRÓN™, cointreau, lime
Chilli | PATRÓN™, cointreau, fresh chilli
Tommys | PATRÓN™, lime, agave
Coconut | PATRÓN™, lime, coconut

Classics

Got a penchant for a particular classic? Just ask, we'll be happy to make it for you.

Whiskey

Four Roses Bourbon	Kentucky, USA	12
Howler Head Banana Bourbon	Kentucky, USA	14
Ichios Malt & Grain	Chichibu, Japan	24
Johnnie Walker Black Label	Scotland	18
Macallan 12yo Double Cask	Moray, Scotland	18
Talisker Skye	Skye, Scotland	18
Winding Road Single Malt	Tintenbar, Australia	15
Glendalough Double barrel	Ireland	16

Gin

44N	Grasse, France	25
Archie Rose Sig. Dry	Rosebery, Sydney	19
Bombay Sapphire	Hampshire, England	13
Bombay Presse	Hampshire, England	13
Brokers Dry	Birmingham, England	14
Brookies Slow	Cape Byron, Australia	14
Brookies Dry	Cape Byron, Australia	14
Four Pillars Dry	Yarra Valley, Australia	16
Four Pillars Bloody Shiraz	Yarra Valley, Australia	16
Four Pillars Olive Leaf	Yarra Valley, Australia	16
Four Pillars Yuzu	Yarra Valley, Australia	16
Hendrick's	Girvan, Scotland	17
Husk Ink	Tweed Valley, Australia	14
Manly Spirits Pink	Sydney, Australia	14
Monkey 47	Black Forest, Germany	22
Papa Salt	Byron Bay, Australia	14
Tanqueray Dry	Fife, Scotland	14
Tanqueray No. Ten	Fife, Scotland	19
Winding Road Citrus & Sea	Tintenbar, Australia	14

Sober Cocktails

Albuquerque	16
Lyres London dry, cucumber, mint, cilantro, jalapeno	
Silver City	16
Lyre's Italian spritz, blood orange soda	

Beer

Draught

Ask our team to see what's on tap today.	10
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Can

Corona Extra Bottle	10
Little Dragon Ginger beer	12
Heaps Normal Hazy 0%	12
Balter 'Captain Sensible'	12

Wine

Sparkling

Dal Zotto 'Pucino' Prosecco NV King Valley, VIC 14/60
bright citrus, green apple, crisp acidity

Louis Roederer Collection NV Champagne, FRA 35/160
strawberry, toasted almond, ripe pear

White

Kilikanoon 'Mort's Block' Reisling 2023 Clare Valley, SA 16/70
citrus, green apple, jasmine

Range Life Pinot Grigio 2022 Myrtleford, VIC 15/67
ripe pear, almond, honeysuckle

Te Mata Estate Chardonnay 2023 Hawkes Bay, NZ 17/73
stonefruit, citrus, seasoned oak

Rose

Rameau d'Or Golden Bough 2024 Provence, FRA 17/73
strawberry, rose petal, delicate spice

GEE GEE Skin Contact Pinot Gris 2022 Orange, NSW 17/82
marmalade, tangerine, rosewater

Red

Paxton 'Queen of the Hive' Light Red (Chilled) 2023 McLaren Vale, SA 16/69
pomegranate, blueberry floss, crunchy tannin

Swinging Bridge #009 Gamay 2024 Orange, NSW 17/73
strawberry, dried fruits, lively acidity

Whistler 'Divergent' S.G.M. 2023 Barossa, SA 15/67
cherries, dried plum, subtle spice

Spirits

Tequila

1800 Coconut Jalisco, Mexico 15

1800 Reposado Jalisco, Mexico 17

Arette Blanco Jalisco, Mexico 17

Arette Reposado Jalisco, Mexico 18

Don Julio Reposado Jalisco, Mexico 18

Fortaleza Blanco Jalisco, Mexico 19

Fortaleza Reposado Jalisco, Mexico 24

Fortaleza Anejo Jalisco, Mexico 32

Gran Patron Jalisco, Mexico 90

Mijento Blanco Jalisco, Mexico 22

Oncho Blanco Jalisco, Mexico 22

Patron Silver Jalisco, Mexico 14

Patron Reposado Jalisco, Mexico 15

Patron Anejo Jalisco, Mexico 16

Patron El Cielo Jalisco, Mexico 32

Mezcal

El Jolgorio Edition 12 Oaxaca, Mexico 80

Illegal Joven Oaxaca, Mexico 15

Bozal Artisanal Oaxaca, Mexico 28

Los Agaves Oaxaca, Mexico 18