

shared

marinated olives	10
rosemary, garlic, chilli & citrus <i>(ve/gf)</i>	
kingfish ceviche	26
jalapeño leche de tigre, olive oil & tostadas <i>(gf)</i>	
housemade focaccia	10
balsamic & olive oil <i>(ve)</i>	
byron bay stracciatella	23
seasonal greens, chive oil, preserved lemon & pistachio <i>(v/gf)</i>	
grilled octopus	23
romesco, pickled chilli, radish & parsley <i>(gf)</i>	
grilled broccolini	16
almond purée & almond flakes <i>(v/gfo)</i>	
hot wings	18
firecracker sauce, slaw & sesame seeds <i>(gf)</i>	
chipotle chicken nachos	29
melted cheese, bean purée, pico de gallo, guacamole, sour cream & coriander <i>(vo/gf)</i>	

sides

shoestring fries	10
w/choice of sauce <i>(gf)</i>	
rocket & parmesan salad	16
maple & balsamic vinaigrette <i>(v/gf)</i>	

dining in a group?

treehouse set menu 55pp
Enjoy our shared dining menu featuring a selection of woodfired pizzas, share plates and sides. *Available for groups of 6+*

mains

mediterranean salad	24
mixed leaves, feta, semi-dried tomatoes, capers, onion, radish, pepitas & orange dressing <i>(v/gf)</i>	
marinated tofu + 4 marinated chicken + 6	
treehouse bowl	24
quinoa, kale, smashed avocado, cauliflower, soft egg, almond purée, sesame seeds & miso dressing <i>(v/veo/gfo)</i>	
marinated tofu + 4 marinated chicken + 6	
grass fed beef burger	26
melted cheddar, house made pickles, Treehouse sauce, American mustard & tomato sauce on an organic bun - served with fries <i>(gfo)</i>	
veggie burger	25
roasted portobello, grilled halloumi, caramelized onion, lettuce & aioli on an organic bun - served with fries <i>(v/gfo)</i>	
local market fish	34
broccolini, roasted potatoes, beurre blanc <i>(gf)</i>	
fish & chips	26
Stone & Wood beer battered fish & tartare sauce - served with fries	
fish tacos	24
Stone & Wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli	
grass fed beef short rib	37
dutch cream potato, green pepper corn sauce & chives <i>(gf)</i>	

(v) vegetarian *(ve)* vegan *(gf)* gluten free *(o)* option

We kindly ask for one payment per table.
Card transactions incur a 1.5% bank charge.
Please note, there will be a 10% surcharge on Sundays and 15% surcharge on public holidays.

woodfired pizza

created with signature hand spun bases and housemade napoli sauce	
margherita	25
mozzarella, basil, olive oil	
vegana	27
zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano <i>(ve)</i>	
mozzarella cheese + 4	
capricciosa	28
mozzarella, champagne ham, salami picante, roasted mushrooms, kalamata olives, artichokes	
tartufo	29
truffle cream base, mozzarella, mushroom, champagne ham, shaved parmesan	
caprese	26
stracciatella, cherry tomatoes & pesto <i>(v)</i>	
prosciutto + 5	
island vibes	27
mozzarella, champagne ham, pineapple	
pimpin' shrimpin'	29
mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil	
pepperoni	29
mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano	
wagyu bresaola	29
mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil	
portobello road	28
white base, mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley	
vegan cheese + 5 gluten free base + 5	

cocktails

mango tango	22
havana club añejo rum, mango, jalapeño sugar, lime, soda	
auntie myrtle	21
wyborowa vodka, st germain elderflower liqueur, sugar syrup, fresh lime juice, aquafaba	

signature margs

classic margarita	20
olmeca tequila, byron bay triple sec, lime juice, sugar syrup	
holiday margarita	21
1800 coconut tequila, liquor 43 horchata, coconut cream, pineapple juice, coconut sugar	
hot chilli margarita	21
chilli infused olmeca tequila, byron bay triple sec, lemon juice, sugar syrup	

brookie's grapefruit spritz	20
brookie's byron bay dry gin, grapefruit liqueur, grapefruit soda, prosecco	
the bounty hunter	23
1800 coconut tequila, kahlua, shot of espresso cold brew coffee, coconut sugar	
what the melon	21
wyborowa vodka, st germain elderflower liqueur, melon juice, lime juice, orgeat syrup	
sloe passion	22
brookie's byron bay sloe passion gin, peach schnapps, passionfruit syrup, lemon juice	

Ask the team for our selection of after dinner drinks, mocktails, soft drinks & juices

treehouse happy hour

3-5pm every day | \$15 margs, \$7 beer & wine

brews on tap

stone & wood green coast lager crisp	9.5 12.5
3.5% Byron Bay	
stone & wood pacific ale	10.5 13.5
4.4% Byron Bay	
stone & wood cloudy pale ale	10.5 13.5
5% Byron Bay	
byron bay lager	10.5 13.5
4.2% Byron Bay	
byron bay peach & mango seltzer	10.5 13.5
4% Byron Bay	
little dragon ginger beer	10.5 13.5
4% Byron Bay	

bottled beer

pacifico	11
4.4% Mexico	
corona	11
4.5% Mexico	
hahn super dry low carb	10
4.6%, NSW	
little creatures pipsqueak cider	11
5.2%, Fremantle	
james boags light	8
2.3%, Tasmania	
heaps normal	8
<0.5%	

bubbles

king valley prosecco	12 70
King Valley, VIC	
chandon blanc de blancs	14 77
Yarra Valley, VIC	
mumm grand cordon	125
Champagne, France	



white

terre di chieti pinot grigio	11 53
Abruzzo, Italy	
grayling sauvignon blanc	12 55
Marlborough, New Zealand	
shaw and smith sauvignon blanc	16 75
Adelaide Hills, SA	
rieslingfreak no.3	14 67
Clare Valley, SA	
church road chardonnay	13 59
Hawkes Bay, New Zealand	
la crema monterey chardonnay	85
Sonoma Coast, California, USA	

rose

black cottage rose	12 58
Marlborough, New Zealand	
aix provence rose	17 81
Provence, France	

red

deakin estate pinot noir	11 53
Murray Darling, VIC	
in dreams pinot noir	14 68
Yarra Valley, VIC	
poggio anima sangiovese	13 62
Toscana, Italy	
woodfired shiraz	13 63
Heathcote, VIC	
yangarra preservative free shiraz	14 68
McLaren Vale, SA	
orlando bungalow lane cab sauv	15 70
Barossa Valley, SA	
st hugo gsm	98
Barossa Valley, SA	

