

## shared

|   |    |
|---|----|
| <b>marinated olives</b>   | 10 |
| rosemary, garlic, chilli & citrus <i>(ve/gf)</i>                      |    |
| <b>kingfish ceviche</b>   | 26 |
| jalapeño leche de tigre, olive oil & tostadas <i>(gf)</i>             |    |
| <b>housemade focaccia</b>   | 10 |
| balsamic & olive oil <i>(ve)</i>                                      |    |
| <b>byron bay stracciatella</b>  | 23 |
| seasonal greens, chive oil, preserved lemon & pistachio <i>(v/gf)</i> |    |
| <b>grilled octopus</b>  | 23 |
| romesco, pickled chilli, radish & parsley <i>(gf)</i>                 |    |
| <b>grilled broccolini</b>   | 16 |
| almond purée & almond flakes <i>(v/gfo)</i>                           |    |
| <b>hot wings</b>  | 18 |
| firecracker sauce, slaw & sesame seeds <i>(gf)</i>                    |    |

## sides

|  |    |
|--|----|
| <b>shoestring fries</b>                    | 10 |
| w/choice of sauce <i>(gf)</i>              |    |
| <b>rocket &amp; parmesan salad</b>         | 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

|   |                       |
|---|-----------------------|
| <b>mediterranean salad</b>  | 24                    |
| mixed leaves, feta, semi-dried tomatoes, capers, onion, radish, pepitas & orange dressing <i>(v/gf)</i>                                 |                       |
| <b>marinated tofu + 4</b>   | marinated chicken + 6 |
| <b>treehouse bowl</b>   | 24                    |
| quinoa, kale, smashed avocado, cauliflower, soft egg, almond purée, sesame seeds & miso dressing <i>(v/veo/gfo)</i>                     |                       |
| <b>marinated tofu + 4</b>   | marinated chicken + 6 |
| <b>grass fed beef burger</b>  | 26                    |
| melted cheddar, house made pickles, Treehouse sauce, American mustard & tomato sauce on an organic bun - served with fries <i>(gfo)</i> |                       |
| <b>veggie burger</b>  | 25                    |
| roasted portobello, grilled halloumi, caramelized onion, lettuce & aioli on an organic bun - served with fries <i>(v/gfo)</i>           |                       |
| <b>local market fish</b>  | 34                    |
| broccolini, roasted potatoes, beurre blanc <i>(gf)</i>  |                       |
| <b>fish tacos</b>   | 24                    |
| Stone & Wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli                               |                       |
| <b>grass fed beef short rib</b>   | 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  |    |
| <b>margherita</b>  | 25 |
| mozzarella, basil, olive oil <i>(v)</i>  |    |
| <b>vegana</b>  | 27 |
| zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano <i>(ve)</i>                                |    |
| mozzarella cheese + 4  |    |
| <b>capricciosa</b>   | 28 |
| mozzarella, champagne ham, salami picante, roasted mushrooms, kalamata olives, artichokes                      |    |
| <b>tartufo</b>   | 29 |
| truffle cream base, mozzarella, mushroom, champagne ham, shaved parmesan                                       |    |
| <b>pumpkinita</b>  | 28 |
| pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction <i>(v)</i> |    |
| <b>island vibes</b>  | 27 |
| mozzarella, champagne ham, pineapple   |    |
| <b>pimpin' shrimpin'</b>   | 29 |
| mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil   |    |
| <b>pepperoni</b>   | 29 |
| mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano                          |    |
| <b>wagyu bresaola</b>  | 29 |
| mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil  |    |
| <b>portobello road</b>   | 28 |
| mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley <i>(v)</i>              |    |
| 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** 21  
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** 10.5 | 13.5  
3.5% Byron Bay
- stone & wood pacific ale** 11 | 14  
4.4% Byron Bay
- stone & wood cloudy pale ale** 11 | 14  
5% Byron Bay
- byron bay lager** 11 | 14  
4.2% Byron Bay
- byron bay peach & mango seltzer** 11 | 14  
4% Byron Bay
- little dragon ginger beer** 11 | 14  
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** 9  
2.3%, Tasmania
- heaps normal** 8  
<0.5%

## bubbles

- king valley prosecco** 12 | 57  
King Valley, VIC
- la bohème cuvée blanc** 13 | 62  
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** 187  
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** 14 | 65  
Heathcote, VIC
- yangarra preservative free shiraz** 14 | 68  
McLaren Vale, SA
- orlando bungalow lane cab sauv** 16 | 71  
Barossa Valley, SA
- st hugo gsm** 198  
Barossa Valley, SA

