

shared / sides

marinated olives

rosemary, garlic, chilli & citrus *(ve/gf)*

housemade focaccia

balsamic & olive oil *(ve)*

shoestring fries

w/choice of sauce *(gf)*

rocket & parmesan salad

maple & balsamic vinaigrette *(v/gf)*

mains

mediterranean salad

mixed leaves, feta, semi-dried tomatoes, capers, onion, radish, pepitas & orange dressing *(v/gf)*

marinated tofu + 4 marinated chicken + 6

treehouse bowl

quinoa, kale, smashed avocado, cauliflower, soft egg, almond purée, sesame seeds & miso dressing *(v/veo/gfo)*

marinated tofu + 4 marinated chicken + 6

grass fed beef burger

melted cheddar, house made pickles, Treehouse sauce, American mustard & tomato sauce on an organic bun - served with fries *(gfo)*

veggie burger

roasted portobello, grilled halloumi, caramelized onion, lettuce & aioli on an organic bun - served with fries *(v/gfo)*

fish tacos

Stone & Wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli

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

treehouse happy hour

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

woodfired pizza

created with signature hand spun bases and housemade napoli sauce

margherita

mozzarella, basil, olive oil *(v)*

vegana

zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano *(ve)*
mozzarella cheese + 4

capricciosa

mozzarella, champagne ham, salami picante, roasted mushrooms, kalamata olives, artichokes

tartufo

truffle cream base, mozzarella, mushroom, champagne ham, shaved parmesan

pumpkinita

pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction *(v)*

island vibes

mozzarella, champagne ham, pineapple

pimpin' shrimpin'

mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil

pepperoni

mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano

wagyu bresaola

mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil

portobello road

mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley *(v)*

vegan cheese + 5 gluten free base + 5

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.

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

