

shared / sides

- marinated olives** 10
rosemary, garlic, chilli & citrus (ve/gf)
- housemade focaccia** 10
balsamic & olive oil (ve)
- shoestring fries** 10
w/choice of sauce (gf)
- rocket & parmesan salad** 16
maple & balsamic vinaigrette (v/gf)

mains

- mediterranean salad** 24
mixed leaves, feta, semi-dried tomatoes, capers, onion, radish, pepitas & orange dressing (v/gf)
marinated tofu + 4 marinated chicken + 6
- treehouse bowl** 24
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** 26
melted cheddar, house made pickles, Treehouse sauce, American mustard & tomato sauce on an organic bun - served with fries (gfo)
- veggie burger** 25
roasted portobello, grilled halloumi, caramelized onion, lettuce & aioli on an organic bun - served with fries (v/gfo)
- fish tacos** 24
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** 25
mozzarella, basil, olive oil (v)
- vegana** 27
zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano (ve)
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
- pumpkinita** 28
pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction (v)
- 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
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.

shared

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

sides

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

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 *(v/gf)*
marinated tofu + 4 marinated chicken + 6
- treehouse bowl** 24
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** 26
melted cheddar, house made pickles, Treehouse sauce, American mustard & tomato sauce on an organic bun - served with fries *(gfo)*
- veggie burger** 25
roasted portobello, grilled halloumi, caramelized onion, lettuce & aioli on an organic bun - served with fries *(v/gfo)*
- local market fish** 34
broccolini, roasted potatoes, beurre blanc *(gf)*
- 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 *(gf)*

(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 *(v)*
- vegana** 27
zucchini, capsicum, red onion, kalamata olives, garlic oil, oregano *(ve)*
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
- pumpkinita** 28
pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction *(v)*
- 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
mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley *(v)*

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** | 87
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** | 98
Barossa Valley, SA

