

lunch

shared

marinated olives	11
rosemary, garlic, chilli & citrus <i>(ve/gf)</i>	
ceviche	26
jalapeño leche de tigre, olive oil & tostadas <i>(gf)</i>	
housemade focaccia	12
balsamic & olive oil <i>(ve)</i>	
byron bay stracciatella	25
seasonal greens, chive oil, preserved lemon & pistachio <i>(v/gf)</i>	
hot wings	18
firecracker sauce, slaw & sesame seeds <i>(gf)</i>	
grilled broccolini	16
almond purée & almond flakes <i>(v/gfo)</i>	

sides

shoestring fries	11
w/choice of sauce <i>(gf)</i>	
rocket & parmesan salad	16
maple & balsamic vinaigrette <i>(v/gf)</i>	

treehouse bottomless 109pp

Enjoy a classic marg on arrival and a delicious 7 course shared menu plus 1.5 hours of tap beer, wine and seltzer. *Bookings required.*

mains

mediterranean salad	25
mixed leaves, feta, semi-dried tomatoes, capers, onion, radish, pepitas & orange dressing <i>(v/gf)</i>	
marinated tofu + 4	marinated chicken + 6
treehouse bowl	25
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, lettuce, 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	35
broccolini, roasted potatoes, beurre blanc <i>(gf)</i>	
fish tacos (3)	25
Stone & Wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli	

(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 <i>(v)</i>	
isle of capri	27
fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil <i>(v)</i>	
anchovies + 4	
capricciosa	29
mozzarella, champagne ham, roasted mushrooms, kalamata olives, artichokes	
tartufo	29
white base, mozzarella, mushroom, champagne ham, shaved parmesan, truffle oil	
pumpkinita	29
pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction <i>(v)</i>	
island vibes	28
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	29
white base, mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley <i>(v)</i>	

vegan cheese + 5 gluten free base + 5

cocktails

- mango tango** 23
havana club añejo rum, mango, fresh jalapeños, lime, soda
- auntie myrtle** 22
wyborowa vodka, st germain elderflower liqueur, sugar syrup, fresh lime juice, aquafaba

signature margs

- classic margarita** 21
olmeca tequila, byron bay triple sec, lime juice, sugar syrup
- holiday margarita** 22
1800 coconut tequila, liquor 43 horchata, coconut cream, pineapple juice, coconut sugar
- hot chilli margarita** 22
chilli infused olmeca tequila, byron bay triple sec, lemon juice, sugar syrup

- brookie's grapefruit spritz** 22
brookie's byron bay gin, grapefruit liqueur, grapefruit soda, prosecco
- the bounty hunter** 24
1800 coconut tequila, kahlua, shot of espresso cold brew coffee, coconut cream
- what the melon** 22
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

brews on tap

- stone & wood green coast lager crisp** 11 | 14
3.5% Byron Bay
- stone & wood pacific ale** 11.5 | 14.5
4.4% Byron Bay
- byron bay lager** 11.5 | 14.5
4.2% Byron Bay
- fixation ipa** 11.5 | 14.5
6.4% Collingwood
- byron bay peach & mango seltzer** 11.5 | 14.5
4% Byron Bay
- little dragon ginger beer** 11.5 | 14.5
4% Byron Bay

bottled beer

- birra moretti** 12
4.6% Italy
- corona** 11
4.5% Mexico
- hahn super dry low carb** 11
4.6%, NSW
- little creatures pipsqueak cider** 11
5.2%, Fremantle

- 'local' peach spiked iced tea** 14
4%, NSW

- heaps normal** 9
<0.5%

bubbles

- king valley prosecco** 12 | 57
King Valley, VIC
- la bohème cuvée blanc** 14 | 67
Yarra Valley, VIC
- mumm grand cordon** 125
Champagne, France



white

- terre di chieti pinot grigio** 11.5 | 54
Abruzzo, Italy
- grayling sauvignon blanc** 13 | 57
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** 13 | 62
Marlborough, New Zealand
- aix provence rose** 17 | 81
Provence, France

red

- deakin estate pinot noir** 11.5 | 54
Murray Darling, VIC
- in dreams pinot noir** 15 | 71
Yarra Valley, VIC
- poggio anima sangiovese** 13.5 | 63
Toscana, Italy
- woodfired shiraz** 14 | 65
Heathcote, VIC
- yangarra preservative free shiraz** 14 | 68
McLaren Vale, SA
- orlando bungalow lane cab sauv** 16 | 73
Barossa Valley, SA
- st hugo shiraz** 199
Barossa Valley, SA

