

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	
slow passion	22
brookie's byron bay slow 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	
stone & wood citrus radler	11.5 14.5
4% Byron Bay	
byron bay peach & mango seltzer	11.5 14.5
4% Byron Bay	
little dragon ginger beer	11.5 14.5
4% Byron Bay	

bottles & tins

birra moretti	12
4.6% Italy	
corona	11
4.5% Mexico	
fixation little ray hazy ipa	11.5
5.2%, Collingwood	
hahn super dry low carb	11
4.6%, NSW	
little creatures pipsqueak cider	11
5.2%, Fremantle	
'local' peach spiked iced tea	12.5
4%, NSW	
heaps normal	9
<0.5%	
bubbles	
king valley prosecco	57
King Valley, VIC	
la bohème cuvée blanc	12 67
Yarra Valley, VIC	
mumm grand cordon	14 125
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	87
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	99
Barossa Valley, SA	

