

shared

marinated olives	12
rosemary, garlic, chilli & citrus (ve/gf)	
housemade focaccia	14
balsamic & olive oil (ve)	
byron bay stracciatella	26
seasonal greens, chive oil, preserved lemon & pistachio (v/gf)	
grilled octopus	26
caponata, radish & parsley (gf)	
market fish crudo	27
local fish, agrodolce dressing, dill, lemon & crispy flatbread	

sides

shoestring fries	14
w/choice of sauce (ve/gf)	
grilled broccolini	16
almond purée & almond flakes (ve/gfo)	
rocket & parmesan salad	16
maple & balsamic vinaigrette (v/gf)	
mixed leaf salad	16
cos lettuce, rocket, radicchio, shallots, oregano & lemon dressing (ve/gf)	

dining in a group?

treehouse set menu

69pp

Enjoy our shared dining menu featuring a selection of woodfired pizzas, share plates and sides. Available for groups of 6+

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 weekends and 15% surcharge on public holidays.

mains

pumpkin salad	28
roasted pumpkin, goat's cheese, apple, walnut, spinach, honey, brown rice & balsamic dressing (v/gf)	
marinated tofu + 4	marinated chicken + 6
treehouse bowl	27
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	27
melted cheddar, housemade pickles, lettuce, treehouse sauce, american mustard & tomato sauce on an organic bun - served with fries (gfo)	
veggie burger	26
roasted portobello, grilled halloumi, caramelised onion, lettuce & aioli on an organic bun - served with fries (v/gfo)	
local market fish	39
broccolini, roasted potatoes, beurre blanc (gf)	
fish tacos (3)	27
stone & wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli	
tenderloin fillet	42
250g tenderloin, spiced sautéed kale, parmesan, jus	
calamarata ragu	34
calamarata pasta, pork and beef mince, soffritto, housemade tomato sauce, shaved parmesan (gfo)	
vodka pasta	32
casarecce pasta, vodka sauce, stracciatella, basil (v/gfo)	

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

woodfired pizza

created with signature hand spun bases and housemade napoli sauce

margherita	27
mozzarella, basil, olive oil (v)	
isle of capri	29
fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil (v)	
anchovies + 4	
capricciosa	30
mozzarella, champagne ham, roasted mushrooms, kalamata olives, artichokes	
tartufo	31
white base, mozzarella, mushroom, champagne ham, shaved parmesan, truffle oil	
pumpkinita	30
pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction (v)	
island vibes	30
mozzarella, champagne ham, pineapple	
pimpin' shrimp'n'	31
mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil	
pepperoni	30
mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano	
wagyu bresaola	30
mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil	
portobello road	31
white base, mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley (v)	

vegan cheese + 5 gluten free base + 5

cocktails

mango tango 23

havana club especial rum, ancho reyes verde, velvet falernum, fresh jalapeños, mango, ginger lime, soda

tikihouse 24

plantation pineapple rum, aperol, yuzu liqueur, orgeat, mango, fresh lime juice, angostura bitters

signature margs

classic margarita 22

olmeca tequila, byron bay triple sec, lime juice, sugar syrup

holiday margarita 24

1800 coconut tequila, liquor 43 horchata, coconut cream, pineapple juice, coconut sugar

hot chilli margarita 23

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 23

wyborowa vodka, st germain elderflower liqueur, melon juice, lime juice, orgeat syrup

slow passion 24

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

byron bay lager

4.2% Byron Bay

hahn super dry

4.6% NSW

stone & wood pacific ale

4.4% Byron Bay

little creatures pale ale

5.2% WA

kirin hyoketsu lemon

4% Tokyo

little dragon ginger beer

4% Byron Bay

bottles & tins

birra moretti

4.6% Italy

peroni 3.5

3.5% Italy

corona

4.5% Mexico

spangled drongo pale ale

4.5%, Murwillumbah, NSW

little creatures pipsqueak cider

5.2%, Fremantle

heaps normal

<0.5%

bubbles

king valley prosecco

King Valley, VIC

veuve ambal blanc de blancs

Burgundy, France



12.5 | 15.5

12.5 | 15.5

13 | 16

13 | 16

13 | 16

13 | 16

12

12

12

12

12

10

13 | 61

15.5 | 73

white

terre di chieti pinot grigio

Abruzzo, Italy

totara sauvignon blanc

Marlborough, New Zealand

shaw and smith sauvignon blanc

Adelaide Hills, SA

dead man walking riesling

Clare Valley, SA

credaro five tails chardonnay

Margaret River, Australia

la crema monterey chardonnay

Sonoma Coast, California, USA

jilly banana girl - skin contact

Clunes, NSW

rose

black cottage rose

Marlborough, New Zealand

aix provence rose

Provence, France

red

fringe societe gamay

Served Chilled - Comte Tolosan, France

hesketh pinot noir

Adelaide, SA

in dreams pinot noir

Yarra Valley, VIC

aquilani sangiovese

Tuscany, Italy

woodfired shiraz

Heathcote, VIC

yangarra circle shiraz

McLaren Vale, SA

jilly pepper boy cab sauv

Clunes, NSW



12.5 | 59

14 | 66

18 | 85

14.5 | 68

14 | 66

19 | 90

17 | 80

13.5 | 64

17.5 | 83

14 | 66

12.5 | 59

16.5 | 78

14 | 65

14.5 | 67

15.5 | 73

17 | 80