

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)	
mushroom truffle arancini (5)	25
w/truffle aioli (v)	
market fish crudo	27
local fish, agrodolce dressing, dill, lemon, aioli, chive oil & crispy flatbread	
hot wings	19
firecracker sauce, slaw & sesame seeds (gf)	

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)	

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

mediterranean salad	28
cos lettuce, rocket, radicchio, shallots, red capsicum, chickpeas, feta & oregano lemon 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, dill, chive oil (gf)	
fish tacos (3)	27
stone & wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli	
tenderloin fillet	42
250g tenderloin, fries, jus	
(v) vegetarian (ve) vegan (gf) gluten free (o) option	

Ask our team for daily specials

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	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 24
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, lime, angostura bitters

signature margs

classic margarita 22
olmeca tequila, byron bay triple sec, lime, sugar

holiday margarita 24
1800 coconut tequila, liquor 43 horchata, coconut cream, pineapple, apple, coconut sugar

hot chilli margarita 23
chilli infused olmeca tequila, byron bay triple sec, lemon, sugar

brookie's grapefruit spritz 22
brookie's byron bay gin, grapefruit liqueur, grapefruit soda, prosecco

the bounty hunter 24
1800 coconut tequila, kahlua, cold brew coffee, coconut cream

what the melon 23
wyborowa vodka, st germain elderflower liqueur, fresh watermelon, lime, orgeat

slow passion 24
brookie's slow gin, byron bay passionfruit liqueur, licor 43, cranberry, passionfruit, lemon, aquafaba

Ask the team for our selection of classic cocktails, mocktails & non alcoholic drinks

brews on tap

green coast crisp lager
3.5% *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 | 15

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 jam drop red blend
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