



treehouse

group dining menu 89pp

to share

marinated olives

rosemary, garlic, chilli & citrus *(ve/gf)*

housemade focaccia

balsamic & olive oil *(ve)*

byron bay stracciatella

seasonal greens, chive oil, preserved lemon & pistachio *(v/gf)*

market fish crudo

local fish, agrodolce dressing, dill, lemon, aioli, chive oil & crispy flatbread

vodka pasta

casarecce pasta, vodka sauce, stracciatella, basil *(v/gfo)*

tenderloin fillet

250g tenderloin, fries, jus

rocket & parmesan salad

maple & balsamic vinaigrette *(v/gf)*

shoestring fries

w/choice of sauce *(ve/gf)*

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

Vegetarian and Vegan alternatives are available.

Required for groups of 12 or more adults. Minimum 6 guests - whole table only.

We do not split bills and require 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

mozzarella, basil, olive oil (v)

isle of capri

fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil (v)
anchovies + 4

capricciosa

mozzarella, champagne ham, salami picante, roasted mushrooms,
kalamata olives, artichokes

tartufo

white base, mozzarella, mushroom, champagne ham, shaved parmesan,
truffle oil

pumpkinita

pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan,
rocket & balsamic reduction (v)

island vibes

mozzarella, champagne ham, pineapple

pimpin' shrimpin'

mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil

pepperoni

mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives,
oregano

wagyu bresaola

mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil

portobello road

white base, mozzarella, roasted portobello mushrooms, caramelised onion,
brie, garlic oil, parsley (v)

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.