

shared

marinated olives rosemary, garlic, chilli & citrus (ve/gf)	12
housemade focaccia balsamic & olive oil (ve)	14
byron bay stracciatella seasonal greens, chive oil, preserved lemon & pistachio (v/gf)	26
mushroom truffle arancini (5) w/truffle aioli (v)	25
market fish crudo local fish, agrodolce dressing, dill, lemon, aioli, chive oil & crispy flatbread	27
hot wings firecracker sauce, slaw & sesame seeds (gf)	19

sides

shoestring fries w/choice of sauce (ve/gf)	14
grilled broccolini almond purée & almond flakes (ve/gfo)	16
rocket & parmesan salad maple & balsamic vinaigrette (v/gf)	16

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 cos lettuce, rocket, radicchio, shallots, red capsicum, chickpeas, feta & oregano lemon dressing (v/gf) marinated tofu + 4 marinated chicken + 6	28
treehouse bowl quinoa, kale, smashed avocado, cauliflower, soft egg, almond purée, sesame seeds & miso dressing (v/veo/gfo) marinated tofu + 4 marinated chicken + 6	27
grass fed beef burger melted cheddar, housemade pickles, lettuce, treehouse sauce, american mustard & tomato sauce on an organic bun - served with fries (gfo)	28
veggie burger roasted portobello, grilled halloumi, caramelised onion, lettuce & aioli on an organic bun - served with fries (v/gfo)	27
local market fish broccolini, roasted potatoes, beurre blanc, dill, chive oil (gf)	39
fish tacos (3) stone & wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli	27
tenderloin fillet 250g tenderloin, fries, jus	42

(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 mozzarella, basil, olive oil (v)	28
isle of capri fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil (v) anchovies + 4	30
capricciosa mozzarella, champagne ham, roasted mushrooms, kalamata olives, artichokes	31
tartufo white base, mozzarella, mushroom, champagne ham, shaved parmesan, truffle oil	32
pumpkinita pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction (v)	31
island vibes mozzarella, champagne ham, pineapple	31
pimpin' shrimpin' mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil	32
pepperoni mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano	31
wagyu bresaola mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil	31
portobello road white base, mozzarella, roasted portobello mushrooms, caramelised onion, brie, garlic oil, parsley (v) vegan cheese + 5 gluten free base + 5	32

cocktails

mango tango 24
havana club especial rum, ancho reyes verde, velvet falernum, fresh jalapeños, mango, ginger lime, soda

tikihouse 25
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 25
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

xxxx gold mid strength lager
3.5% QLD

hahn super dry
4.6% NSW

stone & wood pacific ale 13.5 | 16.5
4.4% Byron Bay

little creatures pale ale 13.5 | 16.5
5.2% WA

kirin hyoketsu lemon 13.5 | 16.5
4% Tokyo

little dragon ginger beer 13.5 | 16.5
4% Byron Bay

bottles & tins

birra moretti 12.5
4.6% Italy

peroni 3.5 12
3.5% Italy

corona 12.5
4.5% Mexico

spangled drongo pale ale 12
4.5%, Murwillumbah, NSW

little creatures pipsqueak cider 12
5.2%, Fremantle

heaps normal 10
<0.5%

bubbles

king valley prosecco 14 | 65
King Valley, VIC

veuve ambal blanc de blancs 16 | 75
Burgundy, France



white

12 | 15

terre di chieti pinot grigio
Abruzzo, Italy

13 | 16

totara sauvignon blanc 15 | 71
Marlborough, New Zealand

13.5 | 16.5

shaw and smith sauvignon blanc 19 | 89
Adelaide Hills, SA

13.5 | 16.5

dead man walking riesling 15 | 71
Clare Valley, SA

13.5 | 16.5

credaro five tails chardonnay 14.5 | 68
Margaret River, Australia

13.5 | 16.5

la crema monterey chardonnay 20 | 95
Sonoma Coast, California, USA

jilly banana girl - skin contact 17 | 80
Clunes, NSW

rose

black cottage rose 14.5 | 68
Marlborough, New Zealand

aix provence rose 18.5 | 88
Provence, France

red

fringe societe gamay 15 | 71
Served Chilled - Comte Tolosan, France

hesketh pinot noir 13.5 | 63
Adelaide, SA

in dreams pinot noir 17 | 80
Yarra Valley, VIC

aquilani sangiovese 14.5 | 68
Tuscany, Italy

woodfired shiraz 15 | 71
Heathcote, VIC

yangarra circle shiraz 16.5 | 78
McLaren Vale, SA

