

shared

marinated olives	12
rosemary, garlic, chilli & citrus <i>(ve/gf)</i>	
housemade focaccia	14
balsamic & olive oil <i>(ve)</i>	
byron bay stracciatella	27
seasonal greens, chive oil, preserved lemon & pistachio <i>(v/gf)</i>	
mushroom truffle arancini (5)	25
w/truffle aioli <i>(v)</i>	
market fish crudo	27
local fish, agrodolce dressing, dill, lemon, aioli, chive oil & crispy flatbread <i>(m)</i>	
hot wings	20
firecracker sauce, slaw & sesame seeds <i>(gf)</i>	

sides

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

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 <i>(v/gf)</i>	
marinated tofu + 4 marinated chicken + 6	
treehouse bowl	28
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	28
melted cheddar, housemade pickles, lettuce, treehouse sauce, american mustard & tomato sauce on an organic bun - served with fries <i>(gfo)</i>	
veggie burger	28
roasted portobello, grilled halloumi, caramelised onion, lettuce & aioli on an organic bun - served with fries <i>(v/gfo)</i>	
local market fish	41
broccolini, roasted potatoes, beurre blanc, dill, chive oil <i>(gf/m)</i>	
fish tacos (3)	28
stone & wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli <i>(m)</i>	
	45
tenderloin fillet	
250g tenderloin, fries, jus	
<i>(v)</i> vegetarian <i>(ve)</i> vegan <i>(gf)</i> gluten free <i>(o)</i> option	
<i>(m)</i> mixed origin seafood	

Ask our team for daily specials

woodfired pizza

created with signature hand spun bases and housemade napoli sauce

margherita	28
mozzarella, basil, olive oil <i>(v)</i>	
isle of capri	31
fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil <i>(v)</i>	
anchovies + 4	
capricciosa	32
mozzarella, champagne ham, roasted mushrooms, kalamata olives, artichokes	
tartufo	34
white base, mozzarella, mushroom, champagne ham, shaved parmesan, truffle oil	
pumpkinita	31
pumpkin cream base, mozzarella, red onion, gorgonzola, shaved parmesan, rocket & balsamic reduction <i>(v)</i>	
island vibes	32
mozzarella, champagne ham, pineapple	
pimpin' shrimpini'	34
mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil <i>(m)</i>	
pepperoni	32
mozzarella, salami picante, roasted red capsicum, red onion, kalamata olives, oregano	
wagyu bresaola	33
mozzarella, wagyu bresaola, rocket, shaved parmesan, lemon, olive oil	
portobello road	33
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 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
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 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



12 | 15

13 | 16

13.5 | 16.5

13.5 | 16.5

13.5 | 16.5

13.5 | 16.5

12.5

12

12.5

12

12

10

14 | 65

16 | 75

white

terre di chieti pinot grigio 13.5 | 63
Abruzzo, Italy

totara sauvignon blanc 15 | 71
Marlborough, New Zealand

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

dead man walking riesling 15 | 71
Clare Valley, SA

credaro five tails chardonnay 14.5 | 68
Margaret River, Australia

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



13.5 | 63

15 | 71

19 | 89

15 | 71

14.5 | 68

20 | 95

17 | 80

14.5 | 68

18.5 | 88

15 | 71

13.5 | 63

17 | 80

14.5 | 68

15 | 71

16.5 | 78