all day dining

shared

marinated olives 12
rosemary, garlic, chilli & citrus *(ve/gf)*

housemade focaccia 15
balsamic & olive oil *(ve)*

byron bay stracciatella 27
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 *(m)*

hot wings 20
firecracker sauce, slaw & sesame seeds *(gf)*

sides

shoestring fries 15
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 28
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 29
melted cheddar, housemade pickles, lettuce, treehouse sauce, american mustard & tomato sauce on an organic bun - served with fries *(gfo)*

veggie burger 29
roasted portobello, grilled halloumi, caramelised onion, lettuce & aioli on an organic bun - served with fries *(v/gfo)*

local market fish 41
broccolini, roasted potatoes, beurre blanc, dill, chive oil *(gf/m)*

fish tacos (3) 29
stone & wood beer battered fish, flour tortilla, slaw, radish, pickled onions, coriander & chipotle aioli *(m)*

tenderloin fillet 45
250g tenderloin, fries, jus

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

isle of capri 31
fresh buffalo mozzarella, cherry tomatoes, basil, oregano, garlic oil *(v)*
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 *(v)*

island vibes 32
mozzarella, champagne ham, pineapple

pimpin' shrimpin' 34
mozzarella, chilli garlic prawns, pancetta, rocket, garlic oil *(m)*

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 *(v)*
vegan cheese + 5 gluten free base + 5

drinks

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 23
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 24
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 24
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 12 | 15
3.5% QLD

hahn super dry 13 | 16
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

terre di chieti pinot grigio 14 | 66
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 19 | 89
Provence, France

red

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

hesketh pinot noir 14 | 66
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