

AFTERNOON MENU 2PM-5:30PM THU FRI SAT

MARINATED MIXED WARM OLIVES 8

HOUSE MADE FOCACCIA, BALSAMIC & OLIVE OIL 8

GRILLED LOCAL HALOUMI, OREGANO & LEMON 9

LOCAL CHORIZO, CHAR GRILLED 8

SALAME CASARECCIO 8

SNAPPER MANTECATO, BOTTARGA, ROCKET
TOASTED CIABATTA 22

BRUSCHETTA, HEIRLOOM TOMATO, BUFFALO
MOZZARELLA & BASIL 17

CHAR-GRILLED MARINATED VEG W LABNA, ZUCCHINI
EGGPLANT, ASPARAGUS & EGGPLANT 17

BORLOTTI BEAN MINESTRONE, TOASTED FOCACCIA 16

HALOUMI BAMBINO ROLL, MUSHROOM, ROCKET, CHIPOTLE
MAYO & TOMATO RELISH 8.5

SHOESTRING FRIES & AIOLI 9

VANILLA BEAN PANNA COTTA, MACADAMIA PRALINE 14

AFFOGATO, HAZELNUT ICECREAM, HONEYCOMB
& GENOVESE ESPRESSO 13 ...ADD LIQUEUR +7

MANCHEGO, GORGONZOLA, TALEGGIO CHEESE PLATE
LAVOSH, APPLE, QUINCE PASTE & WALNUTS
SINGLE 15 / DOUBLE 24

TARGA 11 MARVELL ST. BYRON BAY

ALL CARD PAYMENTS INCUR A SURCHARGE. 1.5% OR 30C EFTPOS.
10% SURCHARGE APPLIES SUNDAYS & 15% PUBLIC HOLIDAYS. THANK YOU.

COLD BEVERAGES

GREEN SMOOTHIE, COCONUT, SPINACH, APPLE, CELERY, MINT 9

ACAI, RASPBERRY & BANANA SMOOTHIE 9

BANANA, CACAO, DATE, ALMOND & HONEY SMOOTHIE 9

DAIRY MILK SMOOTHIE, MIXED BERRY OR BANANA WITH HONEY 8

MILKSHAKE - CHOCOLATE, STRAWBERRY, CARAMEL or VANILLA 9

FRESH VEG JUICE, CARROT, BEETROOT, APPLE, GINGER, LEMON 9

FRESH ORANGE JUICE 8

JUICE FROM THE BOTTLE -
APPLE, PINEAPPLE, TOMATO OR CRANBERRY 6

LEMON, LIME & BITTERS 5.5

GINGER ALE & FRESH LIME 5.5

BUCHA OF BYRON KOMBUCHA - ORIGINAL OR LEMON MYRTLE 6

THU FRI SAT SUN 3PM-530PM

APERITIVO HAPPY HOURS

\$12 COCKTAILS

\$13 MOET

\$9 WINES

\$7 BEERS

CHEESE & WINE SPECIAL

SINGLE CHEESE + 2 GLS WINE \$30

DOUBLE CHEESE + 2 GLASS WINE \$35