

mixed warm olives 8

house made focaccia, balsamic & olive oil 7.5

marinated byron bay haloumi, oregano & lemon 9

seared local chorizo sausage 8

salame casareccio 8

borlotti bean minestrone, toasted focaccia 16

bruschetta, roast pumpkin, avocado, feta & macadamia dukkah on sourdough 17

roast beetroot, broccoli, walnut & goat cheese salad 19.5

beef tagliata - sliced angus sirloin, rocket, radicchio, parmesan, heirloom tomato, lemon, olive oil 22

grilled king prawns, shaved fennel, radish & parsley salad 21

gorgonzola souffle, apple, rocket, radicchio, toasted walnuts, vin cotto 21

linguine bolognese, shaved parmesan 25

crab linguine, chilli, garlic, white wine & breadcrumbs 29

haloumi burger, brioche bun, mushroom, rocket, chipotle mayo, tomato relish 15 ..add fries +4

beef burger, brioche bun, lettuce, jack cheese, pickled zucchini, chipotle mayo, relish 16 ..add fries +4

rocket, radicchio & parmesan side salad 12

bowl shoestring fries w aioli 9

chocolate & almond tart (g.f) w fresh berries & mascarpone 13

affogato, hazelnut ice cream, honeycomb, espresso 13 (add liqueur +7)

green smoothie, coconut, spinach, apple, celery, mint 9

raspberry, banana, acai. smoothie 9

banana, cacao, date, almond, honey smoothie 9

mixed berry or banana, dairy milk & honey smoothie 8

fresh vegie juice, carrot, beetroot, apple, ginger & lemon 9

fresh orange juice 8

juice from the bottle - apple, pineapple, cranberry or tomato 6

lemon, lime & bitters 5.5

ginger ale & fresh lime 5.5

bucha of byron kombucha original or lemon myrtle 6

LUNCH MENU - 7 DAYS

TARGA

11 Marvell st.
Byron Bay

open 7 days
7am-2pm

Dinner
& afternoon aperitivo
Thursday
Friday
Saturday
from 2pm-9pm

>>turn over for all day breakfast>>

licenced to serve alcohol without food from 10am, request a bar menu

all card payments are surcharged 1.5% or 30c eftpos. 10% surcharge applies Sunday & 15% public holidays. thank you.