



THE TALLOWOOD PACKAGE

WOODS GRAZING TABLE min 8 pax

SNACKS, choose 8

- Charred Eggplant, Sweet Corn and Herb Dip
- Labneh, Zucchini Trifolati and Chilli Salsa, Honey
- Crostini with White Bean and Smoked Fish, Marjoram
- Baked Feta & Pepperonata
- Marinated Olives & Pickled Guindilla
- Smoked Bangalow Ham & Green Tomato Chutney
- Cured Local Salamis & Pickles
- Selection of Crackers and Breads
- Aged Cheddar & Hot Honey
- Triple Cream Brie & pickled currants
- Fruits & berries

WOODS WALK N FORK min 8 pax

WALK N FORK

- Slow Cooked Lamb, Cauliflower Fennel Purée, Pickled Currant Salsa, Jus
- Salmon Skewer, Davidson Plum Tare Glaze, Macadamia Purée, Preserved Lemon Kosho
- Baked Market Fish, Tahina Yogurt, Buckwheat, Chilli Butter
- Eggplant Baba, Labneh, Honey, Crispy Curry Leaf, Stracciatella



THE BANGALOW PALM PACKAGE

BANGALOW FARMERS MARKET FEAST min 10 pax Food

SHARES, SNACKS & SALADS

[all designed to snack and graze on for a substantial, interesting and interactive meal] min 5 choices

- Crostino, Prosciutto, Cucumber, Labneh, Honey GFA
- Byron Mozzarella Caprese Mini Skewer, Persimmon or Tomato, Mozzarella, Macadamia Pesto GF DFA
- Cos Cups, Smoked Fish Rillettes, Capers, Green Goddess, Pangrattato Crunch GFA DF
- Beetroot, Radicchio, Blood Orange, Dill, Watercress & Almond Salad GF DF
- Soba Noodle Salad, Ponzu, Fresh Market Vegetables, Avocado, Cashew Furikake, Goma Dressing DF
- Harvest Salad, Blistered Glazed Grapes, Tomatoes, Black Garlic Dressing, Grana Cheese GF DFA
- Grilled Yellowfin Tuna Skewers, Tomato Sauce, Seaweed Dukkah GF DF
- French Onion Tart, Figs, Confit Onion, Olive, Za'atar
- Slow Roast Lamb Shoulder, Salsa Verde & Davidson Plum Jus (add \$6 additional per person) GF DF
- Cold Cut Poached Local Chicken Breast Paillard, Avocado, Tomatillo Salsa, Pistachio, Feta GF DFA
- Local Organic Breads by The Bread Social, Olive Oil & Vincotto, Whipped Fava Bean & Salsa Macha



THE OAK PACKAGE

MEDITERRANEAN COASTAL APERITIVO & PASTA PARTY

[sample menu] Family Style or Plated | Sample min 8-12 pax | 3 Course Menu

SMALLS - Choose 3

- Charcuterie from Northern Rivers, Olives, Ricotta, Stone Fruit served w/ Organic Rosemary Focaccia, Everything Spice, Parmesan, Roast Garlic Butter
- Crudo, Market Fish, Tomato Dashi Water, Blistered Tomato, Capers
- Nonna's Meatballs, Tomato Passata, Verde, Ricotta
- Byron Stracciatella & Coopers Shoot Tomato Salad, Peach, Raspberry, Basil, Local Olive Oil

PASTA - Choose 2

- Rigatoni Alla Vodka, Mozzarella, Eggplant, Almonds, Pecorino GF/VGA
- Chilli Crab XO, Gnocchi, Sweet Corn, Swimmer Crab, Bottarga, Pangrattato GFA
- Bangalow Pork & Local Lamb Ragout, Fettuccine, Pecorino, Fennel Soffrito, Whipped Ricotta
- Seasonal leaf salad, fennel seed vinaigrette
- OR PROTEIN: Seasonal Cut Or Catch / Grilled in Vine Leaves, Lemon Oregano Dressing GF

SWEET - Choose 1

- Chocolate Cremeux, Caramel & Passion Fruit Sauce, Nib Crunch, Cultured Local Cream
- The Mac Daddy Fool, Brookies Mac Liquor, Coconut Yogurt Whip, Amaretti, Seasonal Sorbet, Mac Streusel, Cake Crumb GFA VGA



THE JUNIPER PACKAGE

MIDDLE EAST FEAST, Seated Family Style, [sample menu]

Family Style or Plated | Sample min 8-12 pax | 4 Course Menu

SNACK - Choose 2

Loaded Hinterland Hummus & Flat Breads served with:

- Crispy Brussel Sprouts, Date Puree, Brown Butter
- Miso Mushroom, Za'atar, Walnut, Dill, Smoked Yogurt
- Grilled Prawn,, Finger Lime, Avocado Tahini

MAINS - Choose 1

- Slow Lamb, Pomegranate Jus, Buckwheat Crunch, Chimmichurri
- Market Fish, Tahini Yogurt, Chilli Butter, Almond
- Byron Organic Farm Leaf & Pomegranate Salad (comes with either main)

SIDES & SMALLS - Choose 2

- Roast Pumpkin, Yogurt & Mint, Sumac, Pickled Chilli's
- Swiss Chard & Tahini Dip, Charred Carrots
- Pilaf, Jasmine Rice, Pickled Currants, Almonds, Dried Apricot

SWEET - Choose 1

- Feta Cheesecake, Honey Syrup, Poached Apricots, Yogurt Gelato
- Chocolate Honey Cremeux, Salted Nutty Caramel & Passion Fruit, Cultured Cream



THE PAPERBARK PACKAGE

FAMILY STYLE, Seated Set Menu, [sample menu] from \$110 pp food

STARTER

- Ballina Prawns, Hinterland Hummus, Avocado, Finger Lime, Chilli Butter, Flat Bread [GFA]
- Byron Bay Oyster Mushrooms, Stracciatella Cheese, Local Hot Honey Drizzle, Sourdough Pangrattato [GFA]

MAIN

- Hasselback Potato,, Macadamia Puree, Lemon Myrtle Za'atar
- Slow Cooked Lamb Shoulder, Pomegranate Jus, Smokey Tomatoes
- Local Snapper, Charred Seasonal Greens, Tahini Yogurt, Chilli Butter & Buckwheat Crunch

SWEET

- The Mac Daddy Fool, Brookies Mac liquor, Coconut Yogurt Whip, Amaretti, Seasonal Sorbet, Mac Streusel, Cake Crumb [GFA, VGA]



THE CEIBA PACKAGE

MEXICAN TACO PARTY [sample menu]

Family Style | Sample 8-12 pax |

CHOOSE 5 DISHES

- Table Side Guac, Grilled Prawns, Pickled Chilli Serrano, Chilli Crisp Oil, Chips GF
- Totopos, Grilled Rare Beef, Black Bean Puree, Spiced Seeds (contains nuts) GF
- Aguachile, Local Market Fresh Fish, Salsa Macha, Chipotle GF
- Fish Taco, Market Fish, Pickled Radish, Shaved Cabbage, Tomatillo Salsa, Corn Taco GF
- Slow Local Lamb Tacos, Coffee Spice, Refried Black Bean, Pico Di Gallo, Crema, Flour Taco GFA
- Papas, Crispy Potatoes, Cumin & Serrano Aioli, Chorizo Crumb VGA GF
- Esquites Corn Salad, Cumin Crema, Aged Cheese, Fresh Herbs & Pickled Zucchini GF VGA
- Burnt Orange & Almond Cake, Pepita Praline, Dulce De Leche, Seasonal Sorbet GF VGA



THE FIG PACKAGE

SEASONAL BYRON BAY, Plated Dinner

[sample menu]

CANAPES

- Rosti, Cured Prawn, Whipped Creme Fraiche, Chive
- Double Anchovy Toast, Confit Tomato, Aleppo Pepper, Smoked Butter
- Merimbula Oysters, Ponzu, Finger Lime

ENTREE

- Tuna Crudo, Smoked Yogurt, Buckwheat Chilli Crisp, Socca, Bottarga

MAIN

- Mt Dorper Lamb Shoulder, Macadamia Puree, Salsa Verde, Cavalo Nero, Jus

DESSERT

- Chocolate Cremeux, Bangalow Passionfruit, Salted Caramel, Creme Fraiche, Streusel



THE EUCALYPTUS PACKAGE

COCKTAIL/CANAPES EVENT

[sample menu] [min 10 pax]

CHOOSE 5 BITES

- Fresh Shucked Oysters, Finger Lime & Ponzu
- Double Anchovy Toast, Cooper Shoot Tomato, Nduja Butter, Chive
- Gilda Radna, Cornichon, Skewered Pickled Guindilla, Labneh, Mustard, Smoked Salmon & Spanish Olive
- Pea Pancake, Whipped Feta, Verde
- Prawn Skewer, Lemon Myrtle Aioli
- Brown Rice Fritter, Everything Spice, Lime, Habanero Jam, Salmon
- Summer Involtni, Eggplant, Pepper Tapenade, Ricotta, Basil, Vincotto
- Smoked Fish Rillettes Crostini, Chive, Preserved Lemon
- Prosciutto, Melon, Horseradish, Pecorino
- Grilled N.Rivers Mortadella Bruschetta, Pepperonata, Pecorino
- Middle East Meatballs, Local Lamb & Pork, Pickled Currants, Tahini Yogurt, Chilli Butter
- Market Fish Aguachile, Crunchy Corn, Jalapeno, Tostada
- Smoked Eggplant, Pickled Chilli, Lavosh, Honeycomb
- Snapper Tartare, Prawn Oil, Stone Fruit, Cucumber, Finger Lime, Tostada