

The Deck



Byron Charcuterie Platter

43

A selection of salumi consciously crafted and gently aged by Salumi Australia. Served with artisan brie and cheddar cheese from the Northern River region, crackers, pickles, and fresh fruits.

Beverages

Cocktails

15

Three unique cocktails will be created every week to showcase the produce from the Byron Bay region, please check with our staff for this week's selection.

Beer

Stone & Wood Pacific Ale (Can)

10

Stone & Wood Green Coast Lager (Can)

10

Gin

Husk Distillery Ink Dry Gin

11

Brookie's Byron Dry Gin

11

Brookie's Shirl the Pearl Cumquat Gin

11

Brookie's Byron Slow Gin

11

Rum

Husk Distillery Pure Cane Rum

11

Liqueur

Brookie's Mac. Liqueur

11

Spirits serving size is 30ml, not inclusive of mixers

Fever Tree mixers

4



A Bit of Byron
on Lake Burley
Griffin



The Byron Bay Region

Byron Bay sits in an incredible place – somewhere between nostalgia and excitement for the present moment, the right now. The Northern River region has some of the most fertile soil in the country along with bounty full of rainfall creating perfect conditions for growing produce.

We have partnered with some of the artisan distillers, brewers and food producers who not only produce top grade food but look after the environment they live and work in.

The area was devastated by recent floods, however the producers in the region with their never die spirit have brushed themselves and are up and running doing what they love best.



Cape Byron Distillery

In 1988, Pam and Martin Brook bought a rundown dairy farm and over 35,000 subtropical rainforest trees were planted. Today, this landscape has transformed into a haven for birds and wildlife.

This area of subtropical rainforest of the Northern Rivers is home to unique edible native species and botanicals...the perfect pantry for creating world-class gins.

Spring sees the rainforest team with flowers, native raspberries and varieties of riberry come into fruit. Rolling into summer, Cape Byron harvest the native Jerseyana variety of Davidson plum, the backbone for slow gin. Autumn and winter bring a new landscape of perennial flavours such as native ginger, cinnamon and aniseed myrtle.

One of only two distilleries in Australia holding the coveted B Corp certification, a global movement of organisations setting the benchmark for sustainable and ethical business practices.



Stone & Wood Brewing

The story of Stone & Wood began in 2008 when three friends – Brad, Ross and Jamie – decided, after many years in the brewing industry and with a passion for good beer, they wanted to start their own thing.

Inspired by the idea of the 'village brewery' that brews quality beer while giving back to the wider community, Brad, Ross and Jamie founded Stone & Wood in a modest shed in Byron Bay's industrial estate and began following their vision of creating a conscious local business.



Husk Farm Distillery

Inspired by the vibrant rum culture of the Caribbean islands and a yearning for fine Australian spirits, distiller Paul Messenger, embarked on a journey to create a plantation distillery on his family farm, nestled in the green caldera surrounding Mt Warning in Northern NSW.

With a big focus on sustainable land management, most of the waste produced at the distillery is put back into the 150-acre property.

The only Australian rum made from freshly crushed cane juice, its production is restricted to harvest season from August to November.

Husk Distillery's Ink Gin is a premium dry gin made with 13 organic botanicals, these ingredients give Ink Gin its fresh piney, spicy and citrusy aroma and flavour. The specially prepared petals of the butterfly pea flower are steeped in the still for twenty-four hours to give Ink Gin its distinctive colour.



Salumi Australia

Salumi Australia has spent the past decade consciously crafting fermented and gently aged smallgoods among the rolling green hills of the Byron Bay hinterland in Bundjalung country. A labour of love by Massimiliano Scalas, a chef and native Sardinian who missed the salumi of his homeland. He remains devoted to crafting unique and authentic products, sourcing free-range local pork free from added hormones or antibiotics from local farming families.