

GREEN ROOM

BYRON BAY

BAR & DINING

~ PROUDLY ALL LOCAL ~

Take a taste tour of Byron's local producers & growers with a menu exploring the region.

Historically a profitable pokie room, the Green Room is our conscious commitment to community & sustainability.

SUNSET SPECIALS*

4 - 6pm
Watch the sun go down with **\$2** Oysters & Signature cocktails for

\$12

LATE NIGHT HAPPY HOUR

Keep the party going with Macspresso Martinis from 9 - 11pm

\$12

Winter trading hours WED - SUN from 4pm

 @GREENROOMBYRONBAY

 GREEN ROOM BYRON BAY

FOOD

SEE OUR SPECIALS BOARD FOR SEASONAL DISHES

SMALL PLATES

Local macadamia & pecans roasted with paprika salt 6 (v, gf)	
Grumpy Grandma's local marinated olives (v, gf) 9	
Seasonal woodfired vegetable dip w corn chips 8 (V, gf) Fresh selection of the day, ask your waiter	
Butter lettuce salad, radish, shallots, tarragon, french 11 dressing	
Oysters natural 4 ea / 22 for 6 w finger lime dressing or mignonette (gf) add 2	
Oysters Kilpatrick 5 ea / 28 for 6	
The Bread Social organic sourdough with housemade 5 local butter (v)	
Bread Social toasted rye bites (3 pieces) w charred tomato, Cuca anchovy, garlic 13	
w Brookie's Gin cured salmon, crème faiche, shallot, dill 13	
w confit mushroom, goat's cheese, truffle, hazelnut 13	
Beef carpaccio, parmesan custard, anchovy 22 mayonnaise, baby shiso & candied walnuts	
Wild mushrooms, wood roasted & pickled, 'Cheese 19 Loves You' goat's style cheese, caramelized shallots, hazelnuts, rye (v, gf)	
Local charcuterie board 24 'Cheese Loves You' cheese & 'Salumi Australia' cured meats w housemade condiments & Bread Social sourdough	

FOOD

SEE OUR SPECIALS BOARD FOR SEASONAL DISHES

BIGGER PLATES

Black mussels, oven roasted in chilli tomato sauce w Bread Social sourdough	26
Harrisa lamb meatballs w housemade spicy napoli OR wood fired cauliflower w jerusalem artichoke hummus & flat bread & dukkah (v, vg)	24
Shepherd's Pie, braised beef cheek & tail w hearty vegetables, cheesy mash & Bread Social sourdough	24
Catch of the Day fish pie w truffled peas, onion soubise	29
Local Charcuterie board, selection of 5 'Salumi Australia'..... cured meats w house made condiments & Bread Social sourdough	32
Local Cheese board, selection of 3 'Cheese Loves You'..... local cheeses w house made condiments & Bread Social sourdough	32

WOOD FIRE PIZZA

MARGHERITA, tomato sauce mozzarella, basil	21
SMOKED NAPOLI, tomato sauce, smoked mozzarella, black olives, anchovies	22
PROSCIUTTO, tomato sauce, mozzarella prosciutto, shaved parmesan, rocket	26
SALAMI, tomato sauce, mozzarella spicy salami, red onion, chilli	25
PUMPKIN, woodfired pumpkin, pesto fetta, pinenuts, spinach	25
HAM & PINEAPPLE, honey smoked ham, mozzarella, woodfired pineapple	22

GLUTEN FREE BASES AVAILABLE FROM
SUNDAY SUSTAINABLE BAKER +4
Vegan on request | Sorry, no half/halves

DRINK

ON TAP

	ABV	360ML	570ml
Stone & Wood Pacific Ale	4.4%	8	12
Stone & Wood Cloud Catcher	4.4%	8	12
Stone & Wood Green Coast Lager	4.7%	8	12
Fixation IPA	6.4%	9	13
Treehouse Apple Cider	4.6%	8	12

LIMITED RELEASES

	ABV	360ML	570ml
Stone & Wood 'It'd be rude not to' French Toast Stout	7.4%	10	15
Stone & Wood Stone Beer	7.2%	10	15
Treehouse Rosé Apple Cider	9.3%	10	15

BEER TASTING BOARD

Create your own tasting board of 4 x 200ml tasting glasses	Limited release beers	\$5 per glass
	Local selection	\$4 per glass

LOCAL SOFTIES

	\$
*Add a spirit to your softie	+6
Bucha of Byron, Lemon myrtle kombucha	6
The Flavour Fountain, Spring Loaded Lemonade Cans	6
Sobah Non Alcoholic Beer Can	8
Mount Warning lightly sparkling, 1L	8

STONE & WOOD

Born & raised in Byron Bay. Proudly independent.

Stone & Wood's Pacific Ale was born in our very own beer garden, where the Founders were inspired to create the perfect post surf beer to relax with at The Beachy.

JILLY NATURAL WINES

All Jilly natural wines are minimal intervention, using natural yeasts & zero additives aside from a small amount of sulphur before going to bottle.

Jilly Wines is a small batch wine making company in nearby Clunes, NSW. Each vintage, hand made by Jared Dixon is the culmination of a creative journey & marks a time & place of creativity & inspiration that can never be reproduced in the same way.

WINES FROM THE TAP

	150ml	500ml	1L
'18 Jilly Sauvignon Blanc (skin contact)	11	35	65
'18 Jilly Petit Manseng	11	35	65
'18 Jilly 'Cactus' Rosé	11	35	65
'18 Jilly 'Lone Ranger' Shiraz	11	35	65
'18 Jilly Nebbiolo	13	40	70

Exclusively on tap for the Beach Hotel, saving 48 glass bottles for every keg.

WINE TASTING BOARD

	Per Glass
Create your own tasting board of 4 x 100ml tasting glasses from above selection	6

WINES BY THE BOTTLE

	Bottle
'18 Mac Forbes 'Spring' Riesling (Strathbogie Ranges, VIC)	55
'18 Jilly 'Lone Ranger' Gewurtztraminer (Local, NSW)	60
'18 Jilly 'Lone Ranger' Chardonnay (Local, NSW)	60
'17 Dormilona Chardonnay (Margaret River, WA)	75
'17 Arfion 'Spring' Pinot Noir (Yarra Valley, VIC)	55
'17 Ochota Barrels 'Texture Like Sun' (Adelaide Hills, SA)	65
'18 Jilly Field Blend (Local, NSW)	75
'16 Savaterre Shiraz (Beechworth, VIC)	95

SPARKLING

	120ml	500ml	750ml
NV Punccheon Darts Prosecco (VIC)	10	40	55
'19 Jilly 'Eppetto' Prosecco (unfiltered)			75
NV Laurent Perrier Brut Reserve (FRA)			65

CELLAR ADDITIONS AVAILABLE FROM THE BEACH BOTTLE SHOP. SEE BACK PAGE.



COCKTAILS

* = Sunset Specials

SPRITZ

GREEN ROOM SPRITZ 16

Brookie's Dry Gin, lime, agave nectar, mint, soda

SLOW DANCE SPRITZ 16*

Brookie's Slow Gin, Aperol, grapefruit juice, agave nectar, Prosecco

INK 75 16

Ink Gin, lemon juice, sugar, Prosecco

OVER ICE

DIRTY BUCHA GIN 12 (ON TAP)

Lemon myrtle kombucha spiked with Brookie's dry gin

GREEN ROOM ITALIANO 20*

Lord Byron Limoncello, Campari, blood orange, passionfruit, lemon & grapefruit

PACIFIC BREEZE 20

Ink Gin, Pampelle, lemongrass, grapefruit juice

JILLY RED SANGRIA 20

Jilly Shiraz, Lord Byron Aged Rum, orange

MAC TIKI COLADA 20

Mac's Macadamia Liqueur, Husk Spiced Bam Bam Rum, coconut cream, pineapple juice, lemon

BAM!! BAM!! MOJITO 20

Spiced Bam Bam Rum, shrub, mint, thyme, ginger, lime, Spring Loaded lemonade

LONG ISLAND 20

Brookie's Dry Gin, Cointreau, Don Julio Blanco, Sheep Whey Vodka, limoncello, lemon juice, cola

PUNCHBOWL

TROPICAL BUCHA BOWL

Bucha of Byron lemon myrtle kombucha spiked with Brookie's dry gin, lime, pineapple, passionfruit, lychees & mint

JILLY RED SANGRIA

Jilly Shiraz, Lord Byron Aged Rum, orange

GREAT FOR 3 OR MORE TO SHARE

\$50

**GREEN
ROOM**

NEGRONI & GANG

GREEN ROOM BARREL AGED 20

Brookie's Dry & Slow, Campari, Aperol, Maidenii Sweet Vermouth, orange

SMOKIN' NEGRONI 20

Brookie's Slow Gin, Aperol, Maidenii Sweet Vermouth, Lagavulin Whisky, cacao & macadamia bitters

MAC E RONI 20

Brookie's Gin, Mac's Macadamia Liqueur. Campari

THE GODFATHER 20

Mac's Macadamia Liqueur, Lagavulin Whiskey, Maidenii Sweet Vermouth, orange, bitters

MARTINI & GANG

MACSPRESSO MARTINI 20

Mac's Macadamia Liqueur, vodka, espresso liqueur, Kahlua

GREEN ROOM COCONUT & CHILLI MARTINI 20*

Old Greg's chilli infused Vodka, coconut syrup, lemon +

RAINFOREST MARTINI 20*

Brookie's Slow Gin, davidson plum jam, aniseed myrtle, basil, lemon +

LYCHEE & LEMONGRASS MARTINI 20

Tintenbar Distillery infused Gin, lychee liqueur, lemongrass, ginger, lychees, lime +

HOT TROPICS 20*

Lord Byron Aged Rum, mango syrup, jalapeno & lime shrub, jalapeno, lime +

BLACK PEARL 20

Husk Spiced Bam Bam Rum, apply pye shrub, finger lime marmalade, thyme, mint, lemon +

THUNDER LOCO

Tintenbar vanilla & almond infused vodka, tequila, lemon juice +

MACTINI 20

Brookie's Dry Gin, Mac's Macadamia Liqueur, cacao & macadamia bitters

CANE CUTTERS SOUR 20*

Husk Pure Cane Rum, Campari, blood orange syrup, finger lime marmalade, rosemary +

+ May contain egg whites or aquafaba

CAPE BYRON DISTILLERY

Perched in the heart of the Brookfarm, a 96 acre macadamia orchard & rainforest the Brooks family regenerated with over 35,000 subtropical rainforest trees, in the hinterland of Byron Bay.

Of the 25 botanicals in Brookie's Byron Dry Gin, 17 are sourced locally, many from their very own rainforest.

**GREEN
ROOM**

CELLAR ADDITIONS

FROM BEACH BOTTLE

NV Billecart Salmon Brut Reserve	125
Marieul-Sur-Ay, FRA	
NV Billecart Salmon Brut Reserve Rose'	190
Marieul-Sur-Ay, FRA	
'18 Grosset Polish Hill Riesling	80
Clare Valley, SA	
'16 Castagna Ingenua Viognier	85
Beechworth, VIC	
'17 Savaterre Chardonnay	105
Beechworth, VIC	
'17 Pierro Chardonnay	125
Margaret River, WA	
'17 Spinifex 'Luxe' Rose'	60
Barossa Valley, SA	
'17 Farr Rising Pinot Noir	80
Geelong, VIC	
'16 Sangreal by Farr Pinot Noir	115
Geelong, VIC	
'16 Burn Cottage Pinot Noir	135
Central Otago, NZ	
'18 Yarra Yering 'Light Dry Red' Pinot Shiraz	85
Yarra Valley, VIC	
'08 Pizzini Coronamento Nebbiolo	195
King Valley, VIC	
'14 Castagna 'La Chiave' Sangiovese	110
Beechworth, VIC	
'15 Shiraz by Farr	90
Geelong, VIC	
'17 Jasper Hill Shiraz	120
Heathcote, VIC	
'15 Yering Station Reserve Shiraz Viognier	125
Yarra Valley, VIC	
'13 Yarra Yering Dry Red No.1	145
Yarra Valley, VIC	

Join our wine club for great offers on the latest and greatest products