MENUILUNCH & DINNER

OYSTER BAR

SBH FAMOUS KILPATRICK \$5 (EACH)

NATURAL \$5 (EACH)

BLOODY MARY OYSTER SHOT \$5 (EACH)

MIGNONETTE \$5 (EACH)

SMALL PLATES

PORCINI & FONTINA ARANCINI \$16

roast garlic aioli & basil oil (gf, v)

SBH PRAWN COCKTAIL \$22

fresh Mooloolaba prawns, crisp lettuce, spiced cocktail sauce & fresh lemon (gf)

BOWL OF WARM MT ZERO OLIVES \$8

from Victoria (gf, v)

BRUSCHETTA CAPRESE \$16

confit tomatoes, bocconcini, fresh basil & balsamic glaze (v)

BBQ DUCK PANCAKES \$16

bean shoots, hoisin creme, fresh coriander & shallots

SALUMI GRAZING PLATE \$22

double brie, salami, olives & warm toasted sourdough (gfo)

BUFFALO WINGS \$16 | \$24 | \$30

8 wings | 16 wings | 24 wings blue cheese mayo & Frank's hot sauce (gf)

SAN CHOY BAU \$16

spicy pork mince, crisp lettuce cups, water chestnut & bean shoot salad (gf)

CRUMBED BYRON BAY HALOUMI CHIPS \$15

tzatziki & fresh lemon (gf)

KARAAGE CHICKEN PIECES \$18

tonkatsu mayo (gf)

GARLIC BREAD \$8

stoned-baked sourdough, herb & garlic butter & melted cheese (v)

SALT & PEPPER SOUID \$18

kaffir lime mayo & fresh lemon (gf, df)

SALADS ADD ME + Smoked Salmon \$6 + Poached Chicken Breast \$6 + Byron Bay Haloumi \$5

WARM ROASTED PUMPKIN & BEETROOT \$20

wild rocket & spinach, toasted pepitas, marinated fetta & chardonnay vinaigrette (v, vgo, gf)

THAI CHICKEN \$22

shredded wombok, rice noodles, shaved cucumber, Asian herbs, pickled ginger, roasted peanuts, fried shallots, poached chicken & spicy nuoc cham (gf)

CAESAR \$20

baby gem lettuce, smoked bacon, egg, croutons, shaved parmesan & anchovy dressing (v)(gfo)

PIZZERIA

GLUTEN FREE PIZZA BASE +\$4

SOPRESSA \$23

napoli sauce, pork & fennel mince, sliced sopressa salami, spicy jalapenos & mozzarella

MARGHERITA \$20

napoli sauce, fresh tomato, basil, mozzarella & fior de latte (v)

MEATATARIAN \$23

napoli sauce, Byron Bay inferno salami, pepperoni, shaved leg ham & mozzarella

GARLIC PRAWN & SPICY CHORIZO \$23

napoli sauce, local Mooloolaba prawns, Spanish onion, spicy chorizo, cherry tomatoes, mozzarella & fresh dill

HARISSA SPICED CHICKEN

napoli sauce, spiced chicken, Spanish onion, red peppers, olives & mozzarella

FUNGHI BIANCA \$22

bechamel sauce, roasted mushrooms, mozzarella, zucchini, wild rocket, pine nuts & fetta (v)

ASK OUR FRIENDLY

CLASSICS & LARGE PLATES

FAMOUS BEEF & GUINNESS PIE \$23

slow-braised beef & rich Guinness gravy creamy potato mash & seasonal veges OR chips & house slaw

CHICKEN SCHNITZEL \$23

panko crumbed chicken breast & mushroom sauce creamy potato mash & seasonal veges OR chips & house slaw

CHICKEN PARMIGIANA \$27

panko crumbed chicken breast, napoli sauce, leg ham & cheese creamy potato mash & seasonal veges OR chips & house slaw

PURE BEEF SAUSAGES \$23

creamy mash, garden peas, onion jam & red wine jus (gf)

BEER BATTERED QLD BARRAMUNDI \$28

garden salad, chips, fresh lemon & tartare sauce

STAFF ABOUT THE DAILY SPECIALS

SEAFOOD LINGUINE \$28

fresh prawns, fish & scallops tossed with garlic, chilli, cherry tomatoes, pangritata & evoo

GNOCCHI PUTTANESCA \$26

tomato sugo, black olives, capers, basil, chilli, shaved zucchini & parmesan (gf, v, vgo)

PAN ROASTED CHICKEN BREAST \$32

smoked pumpkin puree, roast kipflers, chorizo, garden peas & tarragon jus (gf)

GRILLED ATLANTIC SALMON \$30

warm spiced cous cous salad, steamed broccolini, pomegranate, herbed yoghurt & lemon buerre noisette (gf)

DESSERT? TRY OUR DAILY DESSERT SPECIAL!

ALL DAY DINING SATURDAY & SUNDAY

BREAKFAST 6:30AM - 11:00AM | LUNCH 11:30AM - 3PM | DINNER 5PM - 9PM (10PM FRI & SAT) SMALL PLATES & PIZZAS AVAILABLE 3PM - 5PM (MONDAY TO FRIDAY)

DOUBLE-SMOKED BACON & EGG BURGER \$14

rasher bacon, fried egg, cheddar cheese, aioli & tomato relish (6:30AM - 3PM ONLY)

SOUTHERN FRIED CHICKEN BURGER \$19

fried chicken, house slaw & chipotle mayo

ADD ME

+BACON \$4

+FRIED EGG \$3

+EXTRA BEEF PATTY \$6

STEAK SANDWICH \$20

grilled rib fillet, bacon, cheese, BBQ onion, tomato, lettuce, relish & seeded mustard aioli (11:30AM-3PM ONLY)

BLACK ANGUS BEEF BURGER \$19

beef patty, lettuce, tomato, American cheddar, BBQ onions, tomato relish & burger mayo

+GLUTEN FREE BUN \$3

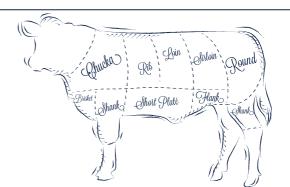
ADDITIONAL SIDES FOR THE TABLE

CREAMY MASHED POTATO \$9 (gf, v)

STEAMED GREENS \$9 confit garlic & herb butter (gf, v)

SBH BOWL OF FRIES \$9 roasted garlic aioli (gf, v)

FROM THE CHAR-GRILL



EYE FILLET \$43

250GM | AMH Black 100-day grain fed | East Coast of Australia

RIB FILLET \$45

350GM | Pinnacle 100% grass-fed | Tasmania

WAGYU RUMP \$42

400GM | DMC BLACK 360-day grain-fed | South-East Queensland

T-BONE \$47

500GM | Nolan's Private Selection 120-day grain-fed | Gympie, Queensland

SIRLOIN \$42

300GM | Yardstick 100-day grain-fed | Beef City, Queensland

CHOICE OF SIDES: creamy mash potato & seasonal veges | chips & house slaw | chips & garden salad CHOICE OF SAUCE: red wine jus | mushroom | dianne | pepper (all gf) | extra sauce \$2.80

• 14-HOUR SLOW ROASTED RIB FILLET • \$45

The Chopping Block Special | Available on Friday until sold out