

FBRUSSELS NOT BEFF

HAPPY HOUR 5-6pm

\$12 Cocktails
Floral Fairy
Kokoro No Tomo
Johnny Meloncamp

\$6 Beer

4 Pines Kolsh Stone & Wood Garden Ale Mercury Draught Apple Cider

House Wines ask staff what's available

No Bones is based on the belief that great food should be enjoyed by everyone.
Our motivation has always been to create a more sustainable future alongside serving good food and good drinks.

We opened No Bones to make a difference, to be part of a movement and create a real change in the way people eat and enjoy food.

We invite you to join us on our expedition to save the Earth one Brussel Sprout at a time.

Spread the word.

#plantpowered
@nobonesbyronbay

INFIDEL

Tired of the same old? Why not try this irresistibly refreshing, crisp Green Apple Sour. White Rum, Fresh Lime and Orgeat. It'll be our little secret. 18

SMOKED OLD FASHIONED

This punched up Old Fashioned gets a kick from Smoked Rum, Chocolate Bitters and our White Rabbit Dark Ale Reduction. 19

RASPBERRY BERET

Our sexiest cocktail yet. A Raspberry and Coconut Pisco Sour that's bound to get you wet. 19

KOKORO NO TOMO

Meaning Soul Mate. This Sake Sour will have you searching for love at the bottom of your glass. Grapefruit and Ginger notes topped with Szechaun Pepper. 18

BLAZING SADDLE

Shmoke and a pancake? Bong and a Blintz?
No, you need our world famous Blazing Saddle!
Ruby Grapefruit, Lime Maraschino, Jalapeño and of course, Mezcal, for your smoky cravings. 20

AZTEC PRIDE

A wonderfully vibrant combination of Tequila, Apricot and Lemon. If you could drink the sunset as it sinks into the sea, this is what it would taste like. 18

JOHNNY MELONCAMP

Byron Bay's own Brookie's Slow Gin, Apple Brandy, Fortified Wine, Fresh Watermelon and Citrus. 18

CHEAP THRILLS

We thought there was nothing better than fresh grated Ginger, Citrus and Kaffir Lime until we mixed them with some alcohol for a thrill like you've never enjoyed. Gin based with Apple and Maraschino combined to make even the best combos better. 21

BLOODY GOOD SOUR

One for the Whiskey lovers. Rye Whiskey, Solerno Blood Orange Liqueur, Lemon and our White Rabbit Dark Ale Reduction. Bloody good mate! 20

FLORAL FAIRY

Healthy and Hypnotic. Gin, Absinthe and Local 'Good Happy' Kombucha, filled with Herbaceous and Floral notes. 18

THE GRATEFUL UNDEAD

A delicious take on your classic grave reviving zombie. Two Rums, a dash of Cinnamon, Orange and Pineapple. One will revive the dead. Two may take you back. 18

BEER + CIDER

- We only sell beers brewed in Australia -

Stone & Wood Cloud Catcher. Byron Bay, NSW 9
White Rabbit Dark Ale. Geelong VIC. 11
4 Pines Kolsch. Brookvale, NSW. 9
Little Creatures Bright Ale. Geelong VIC 9
Feral Sly Fox Tinnie. Baskerville, WA. 9
Stone & Wood Lager. Byron Bay, NSW. 9
Stone & Wood Garden Ale. Byron Bay, NSW. 8
Fixation IPA. Collingwood VIC. 12
Wilde Pale Ale (Gluten Free). NSW. 8
Mercury Draught Apple Cider. Hobart, TAS. 9
Hills Pear Cider. Adelaide Hills, SA. 10

NON ALCOHOLIC

Pineapple and Kaffir Lime Mocktail. 12
Fresh Watermelon Mocktail. 12

Organic Soda - Ginger Beer, Holy Grapefruit, Cola. 6 House Made Lemonade or Lemon, Lime + Bitters. 7 Local 'Good Happy Kombucha' - Turmeric or Berry. 8

NATURAL WINES

SPARKLING	
Holly's Garden 'Uberbrut' NV. Whitlands, Vic.	14 / 75
Holly's Garden Rosé NV. Whitlands, Vic.	14 / 75
Cygnet Cava (sin sulfitos) D.O. Cava, Spain	16 / 82
ROSÉ	
Schwarz Wine Co. (Grenache) 2017. Barossa, S.A.	12 / 55
Hochkirch (Shiraz) 2018. Henty, Vic.	15 / 70
WHITE	
Vanguardist 'La Petite Vanguard' Riesling 2018. Clare Valley, S.A.	13 / 60
L.S. Merchants Pinot Gris 2018. Margaret River, W.A.	14 / 65
Good Intentions Wine Co. 'Floppy Giggle Day' Semillon Sauvignon Blanc 2018. Margaret River, W.A.	15 / 70
Revelation Wines Semillon (no sulfates) 2018. Margaret River, W.A.	18 / 88
Billy Button 'Bianco' White Blend 2018. Alpine Valleys, Vic.	12 / 55
Clyde Park Chardonnay 2018. Geelong, Vic.	13 / 60
Cobaw Ridge Chardonnay 2016. Macedon Ranges, Vic.	22 / 100
RED	
Good Intentions Wine Co. 'Relatively Red' Shiraz, Semillon (served chilled) 2017. Mount Gambier, S.A.	15 / 70
Delinquente 'Roxanne the Razor' Montepulciano and	
Nero D'Avola 2018. Riverland, S.A.	12 / 55
Between 5 Bells Pinot Noir 2018. Geelong, Vic.	14 / 65
Cobaw Ridge Pinot Noir 2015. Macedon Ranges, Vic.	22 / 100
Dune 'Tirari' Shiraz Blend 2017. McLaren Vale, S.A.	13 / 60
Schwarz Shiraz 2018. Barossa, S.A.	14 / 65

All our food is designed to be shared. We will bring the food out as it's ready - Enjoy!

Warm Marinated Olives. 7 @ Local Sourdough Garlic Bread. 8 Konjac Calamari Strips, Caper Mayo. 16 🖃 Roast Miso Broccoli, Home Made Gomashio. 14 🖃 Vegan Prawn Dumplings (5), Ponzu Sauce. 18 Thai Cucumber Salad, Peanuts, Chili Coconut Sauce. 12 🖃 French Fries, House Garlic Aioli. 9 🖃 "Duck" Pancakes, Cucumber, Spring Onion, Hoisin \$4 each (minimum order 3) Rocket Salad - Pear, Almond Ricotta, Toasted Walnuts. 14 @ Whole roasted stuffed Onion with house made Miso Macadamia Cheese, Truffle Oil and Toasted Sourdough. 17 Tacos - Teriyaki Pulled Mushrooms, Guacamole, Salad 7 each (minimum order 2) Vegan Carbonara - House Made Creamy Cashew Sauce with White Wine Reduction, Faux Bacon, Mushrooms. 29 Burger - No Bones Pattie, Vegan Cheddar, Caramelised Onion Pickles, Tomato, Lettuce, Special Sauce, French Fries. 27 House Made Ravioli - We like to change things up, ask for details Chefs Special - Sometimes big, sometimes small, always epic!

Please let the staff know of any allergies
15% Surcharge on Public Holidays / 1.8% Eftpos Surcharge

Can be Gluten Free

GF Gluten Free