

b e e f & b e a c h

STEAK SEAFOOD

Antipasto Board

Antipasto w oil & salt crusted panini bread

local Salumi cured meats w Australian cheddar,
French farmhouse brie, oven roasted fennel olives
w balsamic vinegar/extra virgin olive oil, hummus,
& spiced beetroot relish

Mains

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g

truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin,
baby spinach, Broccolini, green garden beans, salsa
verde & roasted red pepper sauce

\$49 per person

Please ask for our dessert & cheese menu

Full wine, beer, spirit & cocktail list available

Lennox Head

First Floor Lennox Hotel 6687 5769
www.beefandbeach.com.au

Byron Bay

First Floor Mercato Shopping Centre 5628 7070
10% Surcharge on Public Holidays

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STEAK SEAFOOD

Antipasto & Seafood Boards

Antipasto w oil & salt crusted panini bread

local Salumi cured meats w Australian cheddar,
French farmhouse brie, oven roasted fennel olives
w balsamic vinegar/extra virgin olive oil, hummus,
& spiced beetroot relish

Seafood Board

in house marinated black mussels, fresh king prawns,
hot smoked NZ king salmon croute & fresh pacific oysters

Mains

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g

truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin,
baby spinach, broccolini, green garden beans, salsa
verde & roasted red pepper sauce

\$59 per person

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STEAK SEAFOOD

Breads

Mix breads – garlic & panini
served with balsamic vinegar/extra virgin olive oil,
hummus & spiced beetroot relish

Mains

Grass fed porterhouse steak 300g
creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken
w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g
truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day
nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake
w baked pecorino cauliflower & zucchini gratin,
baby spinach, broccolini, green garden beans, salsa
verde & roasted red pepper sauce

\$39 per person
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STEAK SEAFOOD

Share Plates

Bread roll w butter

Beetroot & gin salmon gravlax croutes w dill horseradish cream, eshallots & capers

Caramelised onion & goats cheese tartlets w fresh herbs

Oysters natural, Tuscan or Kilpatrick w fresh lemon

Japanese beef salad w salted onions, oyster sauce, cucumber ribbons & shallot chips

Confit duck & mushroom arancini w hoisin dipping sauce

Local fresh tempura prawn tales w soy, lime sesame dipping sauce

Mains

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g

truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin,
baby spinach, broccolini, green garden beans, salsa
verde & roasted red pepper sauce

\$69 per person / Maximum 50 people

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STEAK SEAFOOD

Desserts

Select 2 served alternate drop

Passionfruit crème brulee

rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti
(GF without biscotti,V)

Rich Belgium chocolate ganache

in a short crust cup w double cream, berry compote & fresh berries **(V)**

Date walnut pudding loaf (warm)

w mascarpone, salted caramel, vanilla bean ice cream
& orange cinnamon marmalade **(V)**

Raw coconut chocolate cake

w almond date base, coconut yoghurt & cherry jam **(GF,VE)**

Maccagato

vanilla bean ice cream, Brookies macadamia liquor,
Bun coffee short black & macadamia & lemon myrtle praline **(GF,V)**

Cheese Boards

Served platter style

Tasmanian heritage farm house double brie **(GF,V)**

Maffra cheddar **(GF,V)**

Milawa Australian blue **(GF,V)**

w fresh apple, muscatels, quince paste & crackers.

\$16 per person

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