

beef & beach

STEAK SEAFOOD

The beef and beach prides itself on utilizing the freshest local & imported produce available. The menu is designed to offer a large variety of options that can be shared through the whole experience or selected as an individual meal, you as the guest are able to select different garnishes to go with your meats & seafoods giving you the ability to taste different combinations of dishes.

We also provide a selection from the menu all day (first two pages, desserts & kids) & serve an array of cocktails, wines & beers to compliment the food...

Thank you for dining with us & please enjoy.....

Josper Charcoal Grill

Originating from Spain, Josper has been around for 80 years producing high quality charcoal fired char grill ovens. Using no electricity or gas, the charcoal heats the heavy steel oven up to 500 degrees celsius. This allows the large variety of meats on the menu to be sealed very fast & cooked for a shorter time keeping in all the moisture making the food super juicy, the rendering fats drip onto the charcoal creating delicious smoky flavours that permeate up into the meat. The flavour is a reminder of years past you can smell the timber aroma in the food. Some of the most well-known chefs that use a Josper are Heston Blumenthal, Gordon Ramsey & Jamie Oliver. There are only a small amount of Jospers in Australia to date & 2 of them are here at the beef and beach Byron & Lennox, as you can see we are in good company may you enjoy the difference of our food cooked in the Josper.....Be sure to tell all of your friends about it!

Open 7 Days from 12 noon till late
No split bills please

Instagram – @beefandbeach
FB - www.facebook.com/beefandbeach/

Lennox Head

First Floor Lennox Hotel 6687 5769
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Byron Bay

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Breads

Oven baked crispy home-style garlic bread – 10.5 (V)

Crusty oven baked panini olive oil & balsamic, hommus & spiced beetroot relish – 12 (V)

Side of slow oven roasted fennel & herb olives a great accompaniment to panini – 8 (VE)

Starters

Wild mushroom aruncini w a rich blue cheese sauce & vincotto – 18 (V)

Australian Black Wagyu 9+ Japanese beef plate rare sliced wagyu,
salted onions, rich sauce, cucumber, ginger & fried shallots – 34 (GF)

Cured NZ King salmon board (gravlax) in-house beetroot & gin cured salmon,
toasted turkish, horseradish cream, fig chutney, cornichons, sliced eshallots,
capers, fresh lemon & baby herbs – 28

Antipasto board w oil, crusty oven baked panini bread cured local meats,
Australasian cheddar, creamy farmhouse double brie, slow oven roasted fennel
& herb olives, balsamic vinegar & extra virgin olive oil – 28

Fresh oysters sourced from the best growers in Australia	½ dozen	dozen
natural w a side champagne mignonette & fresh lemon	24	44 (GF)
kilpatrick - worcestershire sauce & double smoked rasher bacon	26	48 (GF)
tuscan baked - mascarpone cheese, fresh herbs & lemon zest crust	26	48
crumbed, tonkatsu sauce, Japanese mayonnaise & pickled ginger	26	48

Daily selected market fresh sashimi pickled ginger, soy sauce & wasabi – 26 (GF)

Ceviche of market fresh fish served with crispy sesame rice wafers, flavour
changes daily see specials – 28

Salad Plates

Cumin charred pumpkin w pickled vegetables & garden herbs fetta cheese,
rocket, pickled carrots & radish, fresh basil, parsley w toasted nuts & seeds – 24 (V,GF)
w smoked chicken – 28 (GF)

Sweet roasted pear & local crisp smoky bacon salad rocket, confit asparagus,
goats cheese, caramelised eshallots & olive oil balsamic dressing – 24
w smoked chicken – 28 (GF)

Thai coconut chicken breast coconut poached, fresh coriander, mint & basil,
Sliced eshallots & red peppers, roasted peanuts & a fresh chilli, lime,
garlic coconut sauce – 28 (GF)

Cider braised pork belly braised & seared sweet pork on salad of fresh apple,
pickled red cabbage, fresh coriander, sweet fig chutney, caramelised onion
& desoto vinaigrette – 26 (GF)

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The Standards

Creamy seafood chowder w crispy bread smooth potato, cream & fish stock puree, fresh local prawn, scallop, squid, fish & spring onions – 26 (one size only) **(GF without bread)**

Crispy spiced chicken breast burger & chips lettuce, coleslaw, tomato, cheese, guacamole & harissa aioli – 24

Angus pure fillet burger & chips lettuce, tomato, cheese, onion tomato relish, garlic & pesto aioli – 24

Wagyu beef burger & chips seared wagyu bacon pattie, fresh rocket, tomato, battered onion rings, smoked eggplant semi dried tomato chutney, cheddar cheese & garlic aioli – 28

Beer battered barramundi fillet & chips fresh garden salad, coleslaw, caper aioli & lemon – 28

Chicken parmigiana & chips napoli sauce topped, shaved leg ham, mozzarella cheese, fresh garden salad, coleslaw & lemon – 28

Vegetarian

Roasted beetroot & rosemary kipfler potato salad spinach, green beans, walnuts, fresh pear, parsley, goats cheese & lemon olive oil dressing – 24 **(GF,V)**

Crisp polenta cake baked pecorino cauliflower & zucchini gratin, broccolini & green garden beans w salsa verde & roasted red pepper sauce- 24 **(V)**

Crispy tomato & parmesan risotto cake caramelised pear, asparagus, basil & rocket salad w blue cheese sauce – 28 **(V)**

Roasted cumin pumpkin & sour cherry silver beet dupuy lentils (Vegan) pickled carrots, confit asparagus, snow pea tendrils, parsley & basil salad w hommus & toasted seeds – 28 **(GF,VE)**

Sides

Garden salad tomato, cucumber, carrot, capsicum, spanish onion, radish, parsley & seeded mustard dressing – 9 **(GF,VE)**

Rocket & parmesan salad balsamic dressing – 9 **(GF,V)**

Mixed vegetables selection of seasonal vegetables tossed in olive oil – 9 **(GF,VE)**

Creamy Paris mash potato – 6 **(GF,V)**

Sweet potato chips w aioli – 9 **(V)**

Chips w garlic aioli, gravy or tomato sauce – 9 **(V)**

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Josper Starters

- Seared Rodriguez chorizo caramelised shallots & sweet red grapes – 16 **(GF no bread)**
- Garlic marinated squid harissa spiced aioli & fresh lemon – 18 **(GF)**
- Grilled octopus tentacles steamed kipfler potatoes & side of black olive tapenade – 20 **(GF)**
- Caramelised garlic scallops fresh lemon – 22 **(GF)**
- Garlic seared prawns local Australian prawns – 24 **(GF)**

Seafood

- Fresh black chilli mussels & crispy garlic bread tomato chilli sauce, fresh basil – 30 **(GF no bread)**
- Local snapper & king prawn pie smooth chive tarragon fish veloute, flaky puff top – 46
- Moreton Bay bug tails in a garlic mustard parsley butter – market price
chef's suggestion – garnish g or h **(GF)**
- Lobster tail Josper seared in creamy garlic sauce w fresh lemon – market price
chef's suggestion – garnish d or g **(GF)**
- Josper fired fish of the day – sourced fresh from local seas daily – market price

Poultry & Game

- 280g crispy skin chicken breast brie & pine nut filled, sous vide & Josper seared – 38
chef's suggestion – garnish b or d **(GF)**
- 350g portuguese Josper fired boneless half chicken inhouse spice rubbed – 38
chef's suggestion – garnish g or h **(GF)**
- 220g crispy skinned duck breast seared & served medium rare to medium – 39
chef's suggestion – garnish b or c / cooked chef's preference rested medium rare **(GF)**
- 300g confit duck leg marinated w spices/aromats, slow confit 18 hrs Josper seared
w skin crisped – 36 / two legs – 48 / chef's suggestion – garnish b or f **(GF)**
- 220g kangaroo loin fillet marinated in rosemary, garlic & chilli Josper fired
& served rare to medium rare – 38
chef's suggestion – garnish e or g / cooked chef's preference **(GF)**

Pork

- 250g pork & fennel sausage local salumi Italian style handmade – 26
chef's suggestion – garnish b or c **(GF)**
- 280g pork neck scotch fillet steak local farmed Bangalow Sweet Pork
cook medium to medium well – 36 / chef's suggestion – garnish c or e **(GF)**
- 350g pork rib cutlet w crackling local farmed Bangalow Sweet Pork
well-rested medium to medium well – 38 / chef's suggestion – garnish b or c **(GF)**

Share Meat Boards / choose any meats & ask for them to be served as
"share meat board" down the middle of the table. Each person selects a
garnish that is served to them on their own main plate. The meats are placed
in the middle for everyone to share w each meal price as stated on the menu.

N.B. Garnishes to the right can be ordered separately as a meal or side – 20

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Lamb

350g lamb rump cap on / pasture fed flavour / medium rare to medium well - 42
chef's suggestion - garnish c or e / N.B. has extra fat covering (cap) (GF)

350g lamb rack cap on / pasture fed flavour / medium rare to medium well - 44
chef's suggestion - garnish c or d / N.B. fat covering protects bones in josper (GF)

Braises & Ribs

200g braised beef cheek premium grain fed 18 hour slow braised in rich sauce - 38
chef's suggestion - garnish b or f (GF)

Rosemary pepper braised lamb shank 12 hour slow braised in red wine sauce - 38
chef's suggestion - garnish b or c (GF)

Sticky BBQ pork spare ribs & beef short ribs American style w sweet potato
chips sour cream, guacamole w lime - 48 / extra ribs per half serve - 24
(extra ribs only available as an extra with full serve of ribs) (GF)

Beef Steaks Traditional / on the Bone / Wagyu

300g rump steak / grass fed / med rare to med well - 30 (GF)

300g porterhouse steak / grass fed / blue to med - 38 (GF)

250g scotch fillet / grass fed / Barcoo Bangalow / rare to med well - 40 (GF)

200g fillet steak / grass fed / blue to med well - 44 (GF)

500+g ribeye on the bone / grass fed Barcoo Bangalow / med rare to med well - mp (GF)

250g rump cap wagyu 420-day grain fed 6+ m/s ABW / rare to med well - 48 (GF)

350g scotch fillet wagyu 420-day grain fed 6+ m/s ABW / rare to med well - 68 (GF)

Garnish Options

Most meats have a garnish from below included (excludes mussels, snapper prawn pie & American ribs)

a/ select any 2 - chips or kipflers or mash or vegetables or fresh garden salad
select 1 - pepper, mushroom, gravy, béarnaise, port jus, blue cheese,
creamy garlic or red pepper (VE) (all sauces are GF)

b/ creamy paris mash, pancetta wrapped beans, honey roasted baby carrots
& béarnaise sauce (GF)

c/ truffled shallot & potato gratin, buttered macadamia crusted gourmet
mushrooms, charred asparagus spears & madeira port jus

d/ crispy polenta, baked pecorino cauliflower & zucchini gratin, buttered brocolini
& roasted red pepper sauce (V)

e/ roasted rosemary kipfler potatoes, beetroot, parsley, green bean, walnut salad
& blue cheese sauce (GF,V)

f/ sticky duypuy lentils, crisped pancetta lardons, sour cherries, silver beet
& rich sauce (GF)

g/ preserved lemon risotto, Josper roasted peppers, confit fennel & green Sicilian
olives w salsa verde (GF,V)

h/ sweet potato chips w an heirloom tomato, garden leaves, pickled eshallots,
lemon & olive oil dressed salad w roasted garlic aioli (V)

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Desserts

Passionfruit crème brulee rich smooth crème with crunchy toffee top, fresh berries & pistachio biscotti – 18 **(GF without biscotti,V)**

Rich Belgium chocolate tart w double cream, crunchy vanilla shortbread crumb & berry compote – 18 **(V)**

Date walnut pudding loaf (warm) w mascarpone, salted caramel, vanilla bean ice cream, & orange cinnamon marmalade – 18 **(V)**

Maccagato vanilla bean ice cream, Brookies macadamia liquor, Bun coffee short black & macadamia & lemon myrtle praline – 18 **(GF,V)**

Cheese

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

Maffra cheddar **(GF,V)**

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

Cheese of the week

w fresh apple, muscatels, quince paste & crackers.

One cheese 50g of the cheese of your choice – 16

Two cheese 100g of the cheese of your choice – 24

Three cheese 150g of the cheese of your choice – 32

Kids Menu – 12 years & under only

Please let staff know if you would like kid's meals served first
Salad or vegetables available with kid's meals on request

Spaghetti – tomato & cheese **(V)**/ bolognese w cheese – 9

Pizza – margarita **(V)**/ ham & cheese / ham & pineapple pizza – 12

Chicken tenders & chips – 12

Battered fish & chips – 12

Cheese burger w tomato sauce & chips – 12

Beef & beach kids steak & chips – 12

Kids Desserts

Chocolate frog in the snow, ice cream – 8

Chocolate frog in the pond, jelly – 8

Ice cream & topping – chocolate, strawberry or caramel – 8

Kids Soft Drinks & Juices

Coke, Coke Zero, Sprite, Fire engine, Squash 250ml – 3

Orange, Apple & Pineapple Juice 250ml – 3.5

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