

# b e e f & b e a c h

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

\$64 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](http://www.beefandbeach.com.au)

### Byron Bay

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