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## A LA CARTE MENU

SPRING 2025



*A love letter to  
Byron Bay...*

Live piano sessions Thursday, Friday & Saturday

Inspired by the echanting glow of Byron Bay, step inside The Piano Bar and you'll feel it immediately, a place that lives in perpetual golden hour.

Join us for cocktails, music, and conversation around our gleaming white baby grand, softly lit beneath a canopy of amber lanterns.

*Welcome to the Piano Bar*

### Raw Bar

<b>Gillardeau Oysters</b>	7/each
Smoked umami vinegar & chilli daikon	
<b>Tuna, Shrimp &amp; Salmon Ceviche</b>	16
Galangal, roasted garlic, tiger milk & toasted macadamia nut	
<b>Tuna Tartare</b>	16
Crispy Reggio lattice, lime dashi & Oscietra caviar	
<b>Otoro Tuna Carpaccio</b>	19
Truffle, clementine blossom & crisp wafer	

### Sushi - Maki & Nigiri

<b>Gunkan Selection</b>	15
6pcs - tuna, quail egg, salmon	
<b>Alaskan King Crab Dragon Roll</b>	18
Avocado & Alphonso mango	
<b>Tempura Chicken Roll</b>	12
Cucumber, pomegranate, pomelo aioli	
<b>Seared Salmon Roll</b>	13
Prawn tempura, Sriracha kewpie & avocado	
<b>Scorched Spicy Tuna &amp; Shiso Roll</b>	15
Burnt goma & sweet apple gochujang	
<b>Avocado &amp; Vegetable Roll ve</b>	12
Vegetables, avocado, pickled daikon & sweet soy	

### Small Plates

<b>Japanese Milk Bread v</b>	6
Whipped wasabi & chimichurri butter	
<b>Padron Peppers ve</b>	7
Yuzu and sweet miso sauce, lime zest, & kombu salt	
<b>Chicken Karaage</b>	12
Sticky chilli honey	
<b>Crispy Duck</b>	16
Toasted milk brioche, pickled cucumber, spring onion & cherry hoisin	
<b>Lobster Popcorn</b>	19
Yuzu Aioli	

### Yakitori Skewers

<b>Australian Beef Wagyu</b>	20
Oyster sauce & burnt onion	
<b>Korean Chicken</b>	14
Green chilli & coriander sauce	
<b>Key Lime Salmon</b>	14
Jalapeño honey	
<b>Mixed Asian Vegetables ve</b>	12
Sweet teriyaki glaze	

### Large Plates

<b>Black Pepper Beef</b>	32
Wok-seared sirloin, crushed Kampot peppercorn, fermented black bean, spring onion & caramelised garlic	
<b>Steamed King Crab Leg</b>	72
Tarragon butter, chimichurri & coconut satay	
<b>Slow-cooked, Sticky Beef Short Rib</b>	32
Vegetable chips, wasabi mash & sweet umami glaze	
<b>Steamed Seabass</b>	26
Pineapple red curry	
<b>Dashi Spring Onion Silken Tofu Stir Fry ve</b>	18
Kombu dashi, spring asian veg, ginger broth & sesame	

### From the Grill

<b>Beef Ribeye 250g</b>	36
Teriyaki	
<b>Dry Aged Sirloin 280g</b>	40
Black garlic sauce	
<b>Tomahawk 700g</b>	84
Served with grilled mixed vegetables, frites & a selection of sauces	
<b>Churasco Lamb Cutlets</b>	29
Toasted coconut & black garlic crumb	
<b>Fire Roasted Baby Chicken</b>	23
Honey-mustard miso & lemongrass	
<b>Gochujang Miso Black Cod</b>	42
Korean pepper sauce	
<b>Grilled Teriyaki Salmon</b>	19
Sticky miso	
<b>Grilled Half Lobster</b>	37
Tarragon, lemon & black garlic butter	

### Sides

<b>Charred Tenderstem &amp; Asparagus ve</b>	9
Burnt sesame	
<b>Miso Grilled Aubergine ve</b>	7
Amaranth popcorn	
<b>Truffle Fried Rice v</b>	16
Wild mushrooms, english truffle	
<b>Egg Fried Rice v</b>	7
Steamed Jasmine Rice ve	
<b>Kombu Salt Frites ve</b>	7
Truffle mayo	
<b>Green Papaya Salad ve</b>	9
Crushed roasted peanuts	

### Desserts

<b>Chocolate Fondant v</b>	12
Black sesame ice cream	
<b>Blueberry Matcha Cheesecake v</b>	12
Toasted coconut crumb	
<b>Ginger Crème Brûlée v</b>	10
Lemongrass sorbet & fresh berries	
<b>Churro S'mores v</b>	10
Cinnamon sugar, torched italian meringue & hot chocolate	
<b>Assiette of Sorbet &amp; Ice Cream v</b>	9
Ask your server for today's selection	

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

An optional 12.5% service charge will be added to your bill