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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

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

Sushi - Maki & Nigiri

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

Small Plates

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

Yakitori Skewers

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

Large Plates

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

From the Grill

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

Sides

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

Desserts

Chocolate Fondant v	12
Black sesame ice cream	
Blueberry Matcha Cheesecake v	12
Toasted coconut crumb	
Ginger Crème Brûlée v	10
Lemongrass sorbet & fresh berries	
Churro S'mores v	10
Cinnamon sugar, torched italian meringue & hot chocolate	
Assiette of Sorbet & Ice Cream v	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