

SHAWS BAY HOTEL

SNACKS TO SHARE

MARINATED MIXED OLIVES 🌿 🍃 13
citrus, thyme and chilli

**BREAD SOCIAL ORGANIC
SOURDOUGH** 10
smoked butter

WOOD FIRED PUFF BREAD 🍃 15
served with olive oil and vincotto

WOOD FIRED GARLIC BREAD 16

**WOOD FIRED, CHEESY GARLIC
AND HERB BREAD** 20

ROAST PUMPKIN HUMMUS 🌿 🥒 🍃 12

CHICKEN LIVER PÂTÉ 24
toasted brioche, cornichons and onion jam

POTATO SCALLOPS 17
malt vinegar, salt, aioli and lemon

**SLOW COOKED DARLING DOWNS
PASTURE FED LAMB RIBS** 🌿 27
sesame and coriander

SOUTHERN FRIED CHICKEN WINGS 24
hot sauce, buttermilk sauce and pickles

CHARCUTERIE PLATE 46
Wagyu bresaola, sopressa Milano, mortadella,
parma ham, chicken liver paté, pickles, local cheese,
hummus, olives and Bread Social sourdough

SEAFOOD BAR

BALLINA PRAWN ROLL (A)
iceberg, citrus mayo, furikake and fried shallot
24

FRESHLY SHUCKED OYSTERS 🌿 (A) 34 / 60
natural with mignonette or nahm jim

SALT AND PEPPER CALAMARI (I) 26
fennel salt, lime and choice of aioli or nahm jim

YELLOWFIN TUNA TOSTADA (4) 🌿 (A) 30
lime mayo, avocado, cucumber and pickled ginger

**BUCKET OF COOKED BALLINA
KING PRAWNS 400g** 🌿 (A) 46
lemon and cocktail sauce

MIXED SASHIMI 🌿 (A) 30
salmon, hiramasa kingfish and yellowfin tuna, soy,
pickled ginger and wasabi

**TUNA, KINGFISH AND SALMON
CRUDO** 🌿 (A) 30
capers and lemon oil

CHARGRILLED OCTOPUS (M) 30
Chorizo, olives, grapes and salsa verde

CHILLED SEAFOOD PLATE 🌿 (A) 62
Ballina prawns, oysters, half shell scallops, daily crudo,
cocktail sauce and lemon

DELUXE SEAFOOD PLATTER 🌿 (M)
WA lobster, king prawns, oysters, marinated octopus,
Balmain bug, hot smoked Mackerel rillettes, squid, battered
fish, potato scallops, Spanish white anchovies, mixed sashimi,
Bread Social sourdough, Pepe Saya cultured butter, fresh lemon,
Mary Rose sauce and chips
198

WOODFIRED PIZZA

Our pizzeria operates independently of our main kitchen.
Pizzas may arrive separately to your other dishes.

MARGHERITA 28
San Marzano tomato, buffalo mozzarella and basil

EGGPLANT 29
San Marzano tomato, roasted eggplant, buffalo mozzarella,
olives, stracciatella and basil

SAN DANIELE PROSCIUTTO 34
fior di latte, San Marzano tomato, pecorino romano, basil,
rocket and olive oil

ROSSO (I) 29
local tomato, caper, olive, Ortiz anchovy, stracciatella, garlic,
basil and oregano

FOUR CHEESE 27
mozzarella, stracciatella, parmesan, roast garlic and
Nimbin blue cheese

PEPPERONI 31
Byron Bay hot salami, pomodoro, mozzarella, pepperoni,
and oregano

CAPRICCIOSA 31
smoked ham, mozzarella, mushroom, artichoke and black olive

MEAT FEAST 32
Italian sausage, pepperoni, Byron Bay salami, prosciutto di
Parma, mozzarella and BBQ sauce

GAMBERESSA (A) 33
Ballina King Prawns, local tomato, mozzarella, peppers, basil
and fermented chilli

DIAVOLA 🍃 34
Salumi Australia nduja, salami picante, fior di Latte,
San Marzano tomato, Grumpy Grandma kalamata olives

GLUTEN FREE BASE + 6
VEGAN CHEESE + 5

PASTA

LOBSTER LINGUINI (I) 42
cherry tomato, chilli, butter, lemon, garlic and basil

BALLINA PRAWN LINGUINI (M) 38
handmade squid ink linguini, gremolata, chilli, caviar
and lemon butter sauce

VEGETARIAN RIGATONI 🥒 32
roast pepper sauce, salsa verde, ricotta salata, zucchini
and pine nuts

🌿 Gluten Free 🥒 Contains Nuts 🍃 Vegan 🥬 Contains Legumes 🍂 Spicy
(A) Australian (I) Imported (M) Mixed Australian & Imported

1.5% surcharge for MasterCard and Visa payments, 3% for American Express.
15% surcharge on public holidays.

Shaws Bay Hotel endeavours to accommodate requests from customers with food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free or gluten free. Please see our friendly staff for dietary requirements.

PLEASE TURN OVER 🍷

SHAWS BAY HOTEL

SHAWSY CLASSICS

ANGUS BEEF BURGER cheese, pickles, onion, sliced beetroot, burger sauce, lettuce and fries + make it a double 7 + bacon 5	30
FRIED CHICKEN BURGER cheese, bacon, tomato, burger sauce, lettuce and fries + make it a double 7	30
GRILLED MUSHROOM BURGER salsa verde, haloumi and fries	28
GLUTEN FREE BURGER BUN AVAILABLE	+ 5

CRUMBED CHICKEN SCHNITZEL 300g dusted with grana padano, slaw and fries with choice of one sauce + make it a Parmì 4	32
GRILLED EGGPLANT SCHNITZEL Napoli sauce, mozzarella, slaw and fries	28
NACHOS SUPREME 🌿 🥬 mozzarella, guacamole, refried beans, sour cream and pico de gallo + achiote Bangalow pulled pork 8	28
BAJA FISH TACOS (3) (A) fried local fish, pickled slaw, pico de gallo, purple cabbage, avocado and pebre salsa	29
PALE ALE BATTERED MARKET FRESH FISH (A) fries, lemon and tartar sauce + local greens salad 4	34

SALADS

VEGAN POKE BOWL 🌿 🥬 avocado, pickled cucumber, radish, sesame, cabbage and seasoned rice	26
SHAWS' CAESAR (I) lettuce, anchovy, herb croutons, soft boiled egg, pancetta and parmesan + grilled chicken 9	26
BYRON BAY BURRATA 🌿 local tomato and basil, black olive vinaigrette	27
SOBA NOODLE SALAD 🥬 edamame, wakame, pickled ginger, soft herbs, cucumber and fried shallots with toasted sesame dressing + chicken 9 + tuna sashimi 13 (A) + salmon sashimi 12 (A)	27

CHEF SIGNATURES

PAN ROASTED DAINTREE BARRAMUNDI 🌿 (A) sauté greens, lemon vermouth crème, caviar and chives	41
CHAR GRILLED CAULIFLOWER 🌿 🥬 salsa verde, almonds, date and tahini dressing + make vegan 🥬	32
GRILLED LAMB SOUVLAKI PLATE pita, tzatziki, Greek salad and seasoned fries	40
SHAWS BAY SEAFOOD CHOWDER (M) Smoked salmon chowder with clams, prawns and squid served with local baguette	37
FROM THE GRILL with choice of one sauce 🌿	
300G BLACK ANGUS RUMP MBS2+ (150 DAY GRAIN FED) salad and fries	44
200G PASTURE FED TENDERLOIN salad and fries	50
300G PASTURE FED SCOTCH FILLET salad and fries	52
800G GRAIN FED OP RIB-EYE on the bone to share, salad and fries	110
UPGRADE TO SWEET POTATO FRIES	+ 5

EXTRA SAUCES

AIOLI	MUSHROOM
RED WINE JUS	PEPPERCORN
SHAWS GRAVY	DIJON MUSTARD
SAUCE DIANE	TARTAR
4	

Further Chefs Signatures available on our Specials Board

KIDS

12 years and under
Includes one scoop of ice cream

KIDS CHEESE BURGER and chips	22
CHICKEN NUGGETS and chips	20
HAM AND PINEAPPLE PIZZETTA	20
RIGATONE PASTA tomato and cheese	20
FISH and chips (A)	20
ICE CREAM SCOOP	6

SIDES

FRIES aioli 🌿	15
SWEET POTATO FRIES chilli mayo 🌿	16
GREEN SALAD citrus vinaigrette 🌿 🥬	10
STEAMED GREENS extra virgin olive oil, garlic and lemon 🌿	13
DUCK FAT POTATOES rosemary and thyme salt 🌿	15
CAULIFLOWER GRATIN macaroni and cheese	17

DESSERTS

AFFOGATO ESPRESSO 🥰 Espresso, vanilla bean ice-cream, chocolate crumb + add shot Frangelico, Kahlua, Amaretto 10	16
TIRAMISU OF THE DAY 🥰 coffee, marsala, savoiardi, mascarpone and cocoa	17
STEAMED GINGER AND DATE PUDDING 🥰 butterscotch sauce and caramel ice cream	18

🌿 Gluten Free 🥰 Contains Nuts 🥬 Vegan 🥬 Contains Legumes 🌶️ Spicy
(A) Australian (I) Imported (M) Mixed Australian & Imported

Shaws Bay Hotel endeavours to accommodate requests from customers with food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free or gluten free. Please see our friendly staff for dietary requirements.

1.5% surcharge for MasterCard and Visa payments, 3% for American Express.
15% surcharge on public holidays.

PLEASE TURN OVER 🔄