



MENU

BREADS

GARLIC BREAD v 6.0
CHEESY GARLIC BREAD v 9.0
ADD BACON 3.0

CLASSIC BRUSCHETTA v 14.0
Grilled sourdough topped w vine ripened tomatoes, Spanish onion, marinated bocconcini, olive oil, torn basil & a drizzle of vincotto

CHARCUTERIE BOARD GF M 26.0
Assortment of cured meats, cheeses, artisan breads, house marinated rainbow olives, chutneys, pickles, fruits & nuts

THE KOMO SEAFOOD BOARD GF M 95.0
A SELECTION OF HOT & COLD LOCALLY SOURCED SEAFOOD
Oysters, prawns, calamari, Moreton Bay bug, Hervey Bay scallops, Moreton Bay bug roll, battered snapper, smoked salmon, tartare & cocktail sauce, slaw, fruit

THE KOMO BOARD GF M 45.0
Rotisserie street tacos, chicken wings, tostadas & trio of dips, chips

KIDS MEALS ALL 9.5

KIDS CHEESEBURGER
w chips

BATTERED FISH w chips
FRIED CHICKEN WINGS
w chips & tomato sauce

NUGGETS & CHIPS
SPAGHETTI BOLOGNAISE
HAM & CHEESE PIZZA

KIDS DESSERTS ALL 5.0

KIDS ICE CREAM
w choice of topping
JELLY
lime or raspberry

OYSTERS

NATURAL GF
KILPATRICK GF
Bacon, worcestershire, BBQ sauce & a dash of tabasco

GRANITA GF
Refreshing & zesty watermelon & lemon granita

MANGO GF
Mango chilli salsa w Japanese horseradish mayo

STARTERS

SCALLOP [1/2 SHELL] GF 5 / 10
Herb & lemon butter grilled Hervey Bay scallops w pistachio crust 19.0 / 36.0

BOWL OF CHIPS v GF 8.0
w aioli

SWEET POTATO FRIES v GF M 12.0
w guacamole, dukkha

TOSTADAS & TRIO OF DIPS v GF 13.0
Corn chips w tapenade, tomato chipotle salsa & hummus

SMOKED BRISKET BURNT ENDS GF M 14.0
Slow cooked brisket, sticky caramelised burnt ends in our signature bourbon bbq sauce. Served w smokey slaw & banette bread

1KG SOUTHERN FRIED CHICKEN WINGS 19.0
Buttermilk marinated chicken wings w your choice of buffalo, ranch or bbq sauce

ARANCINI BALLS v 16.0
Hand rolled beetroot & feta arancini served w beetroot hummus & freshly shaved parmesan

BUCKET OF PRAWNS 250G GF 25.0
Locally, sustainably sourced prawns w cocktail sauce & lemon

CHARCOAL ROTISSERIE STREET TACOS [3] 18.0

CHICKEN [1] GF
Charcoal chicken, guacamole, pico di gallo & Oaxaca cheese

FISH [1] GF M
Cajun spiced grilled swordfish, mango salsa, coriander, lime mayo

PORK [1] GF
Charcoal pork, fattoush, green chilli salsa verde & Oaxaca cheese

CALAMARI GF 16.0
Tender Australian bush spice coated calamari w lemon & thyme aioli

SESAME CRUSTED TUNA 18.0
Medium rare sesame crusted tuna w wakame seaweed salad, Kewpie mayo & furikake

1/2 DOZ / DOZ
19.0 / 35.0

20.0 / 38.0

20.0 / 38.0

20.0 / 38.0

PIZZA

MARGHERITA VEM 15.0
Fior di latte, pecorino, fresh torn basil & olive oil on a rich homemade tomato base

FUNGI v VEM 18.0
Wild mushrooms, fior di latte, sautéed onions, rosemary salt & pecorino on a truffle base
ADD BRISKET 5.0

CAPRICCIOSA 19.0
Mushroom, ham, olives, artichoke on a Napoli base

MEAT LOVERS 20.0
Pepperoni, charcoal rotisserie bacon, double smoked ham, pork & fennel sausage mince & fior di latte on a BBQ base

ADD CHARCOAL ROTISSERIE PROTEINS 6.0
chicken, brisket or pork

GLUTEN FREE BASES AVAILABLE 3.0

VEGAN CHEESE 3.0

BURGERS + ROLLS

WAGYU BEEF BURGER 20.0
Succulent Wagyu beef pattie, crisp iceberg lettuce, tomato, beetroot, caramelised onion, pickles, American cheddar & our secret burger sauce. Served w chips

PB PROTEIN BURGER VE 20.0
Vegan beetroot & carrot patty w lettuce, onion, tomato & beetroot w vegan smoked aioli on a pink sesame seeded bun. Served w chips

CHICKEN BURGER 20.0
Southern fried chicken burger with maple bacon, avocado, tomato, lettuce, pickle & chipotle aioli on a milk bun

MORETON BAY BUG ROLL 21.0
Delicate Moreton Bay bug meat, dill & chive crème fraîche, shallots, iceberg lettuce, fresh lime. Served w chips

BRISKET BURGER GF M 21.0
Slow cooked beef brisket with our signature bourbon BBQ sauce, smokey slaw & pickles on a milk bun

GO NAKED
GLUTEN FREE OPTION AVAILABLE WITH A LETTUCE WRAP FOR ALL BURGERS & ROLLS



MENU

SALADS

BUDDHA BOWL **VE**

Organic beetroot & citrus kraut, quinoa, black wild rice, chickpea, avocado, radish, greens, tofu & tahini dressing

CAESAR **GFM**

Baby cos leaves, maple bacon, croute, parmesan, anchovies, flowing egg yolk & caesar dressing

PUMPKIN & CANDIED WALNUT **V GF**

Roasted butternut pumpkin, delicious candied walnuts, rocket leaves, crumbled Greek feta w zesty orange & lemon vinaigrette

WATERMELON SALAD **V GF**

Rocket, mint, pickled watermelon rind, preserved lemon, red onion and fetta with a lemon infused olive oil

ADD CHARCOAL ROTISSERIE PROTEINS

Chicken, brisket or pork

OTHER TOPPERS

TOFU 4.0 / AVOCADO 4.0

CALAMARI 6.0 **GF** / PRAWNS 8.0 **GF** / SMOKED SALMON 8.0 **GF**

DESSERTS

ALL 12.0

HOMEMADE GOOEY CHOCOLATE BROWNIE

w salted caramel popcorn & vanilla ice cream

STRAWBERRIES & CREAM SUNDAE **GF**

Fresh local strawberries, strawberry coulis, strawberry ice cream & wafers

COCONUT MOUSSE **VE**

Vegan friendly coconut mousse on roasted pineapple & fresh passionfruit

LEMON BRULEE

Classic lemon brulee, with house-made pistachio biscotti

CHARCOAL ROTISSERIE

CHICKEN **GF**

with the "best gravy"

Smokey slow cooked charcoal chicken w our signature rub

SERVED WITH

Jacket potato & roast vegetables **OR** chips, smokey slaw & gravy

PORCHETTA 300G **GF**

Succulent slow charcoal roasted rolled & seasoned pork belly, mouth-watering crackle

SERVED WITH

Potato salad & apple sauce **OR** chips, smokey slaw & gravy

BRISKET PLATE **GFM**

400g slow cooked beef brisket w our signature bourbon BBQ sauce

SERVED WITH

House made corn bread & charred corn **OR** chips & smokey slaw

PUB CLASSICS

CHICKEN PARMIGIANA

Hand panko crumbed chicken breast, Napoli sauce, double smoked ham & our own 3 cheese blend. Served w chips

BATTERED FISH

Snapper battered in our signature Byron Bay Lager batter, homemade tartare sauce, smokey slaw & chips

CRISPY SKIN SALMON **GF**

Fresh Atlantic salmon served w a cucumber & dill chipotle salad & herb roasted potatoes

SPANISH PAELLA **GF**

Prawns, clams, chorizo & smokey charcoal chicken, saffron rice, cooked in a cast iron skillet

SAND CRAB MORNAY SKILLET

Blue swimmer crab meat in our unique mornay sauce, served rustic, in a bubbling hot skillet w crusty bread

CHARCOAL ROTISSERIE CHICKEN CARBONARA

Chicken & bacon from our charcoal rotisserie, tossed through fresh egg fettuccine w mushroom, garlic & white wine sauce, topped w parmesan

ZUCCHINI CANNELLONI **V GF**

Dill cream cheese & preserved lemon rolled in charred zucchini ribbons, served w house made Napoli sauce & topped w freshly shaved parmesan

SQUID INK LINGUINE

w tender chargrilled octopus, w smoked tomato & chorizo sauce

PEA & HERB RISOTTO **V VEM GF**

Fresh vibrant summer pea & mint risotto w lemon zest & fresh grated parmesan



GRILL

SIRLOIN 300G **GF**

Grain fed Thousand Guineas sirloin

RIB FILLET 300G **GF**

Yardstick beef cube roll is produced from 150-day grain-fed cattle from Rockdale, NSW. A high consistent marbling profile ensures a rich flavour & tender finish

LAND & SAND

8 - 9 marble score, 250g rump, garlic Moreton Bay Bug, garlic shellfish voloute

EYE FILLET 250G **GF**

The best locally sourced tenderloin from pasture-fed cattle

RUMP 400G **GF**

Beef City Platinum 120 day grain fed beef

CHOICE OF SAUCE **ALL GF**

RED WINE JUS / PEPPER / MUSHROOM

DIANNE / GARLIC BUTTER / RAS EL HANOUT SPICE RUB

CHOOSE FROM

CHIPS & SMOKEY SLAW

OR JACKET POTATO, PUMPKIN & GREENS

SIDES **ALL GF**

CORN BREAD

3.0

SMOKEY SLAW

4.0

CHIPS **V**

4.0

SWEET POTATO FRIES **V**

5.0

ROTISSERIE CORN **V**

6.0

STEAMED GREENS W ALMOND FLAKES

5.0

ROAST PUMPKIN

5.0

JACKET POTATO W SOUR CREAM & CHIVES

5.0

CREAMY POTATO SALAD

5.0

CREAMY GARLIC PRAWNS

10.0

REEF TOPPER - 1/2 BUG + 2 PRAWNS

10.0

BUG TOPPER - WHOLE BUG TAIL

10.0