

From Farm Gate to Foreshore, our All Day Dining menu is a celebration of the Northern Rivers and the abundance that surrounds us. Settle in and savour a menu shaped by the seasons, where relaxed favourites meet fresh coastal flavours and native ingredients foraged from the grounds of Elements of Byron.

Think handmade sourdough pizzas from the clay-fired oven, locally caught fish, generous plates to share and something refreshing in hand.

Unhurried, uncomplicated and distinctly Byron — simply find a spot, settle into the surrounds and let the day unfold.

All Day Dining



We take dietary requirements seriously and take every reasonable precaution to minimise cross-contact. However, as allergens are handled throughout our commercial kitchen, we cannot guarantee that any dish is completely free from trace allergens. If you have a food allergy or specific dietary requirement, please advise your server prior to ordering so we can discuss the most suitable options.

GF – Gluten Free
DF – Dairy Free
NF – Nut Free
V – Vegetarian
VG – Vegan

All seafood served is Australian.

Non Alcoholic

Beauty Chef Elixir - Hydration Boost

A Bio-Fermented Elixir to Replenish Thirsty,
Lackluster Skin from Within and Nourish Your Gut Paired with
Yaru Wild Berry Soda

16

Beauty Chef Elixir - Collagen Boost

Probiotic Vegan Elixir Gives Skin a Healthy Bounce.
With Vitamin C and Zinc for Healthy Skin, Hair and Nails,
Paired with Yaru Finger Lime Soda

16

Lyre's Sparkling

Gls/Btl

Prosecco alternative

8/39

Fabio Soda

Madarin or Lemon

10

Northwall Kombucha

Apple, Tumeric, Ginger or Passionfruit

10

Soft Drinks

Coke, Coke Zero, Sprite, Tonic, Ginger Ale or Soda

6

Yaru Soda

Wild Berry, Blood Orange or Finger Lime

6

Non Wine Alternative

NON no.1

(0.0%) Cheltenham

15

NON no.3

(0.0%) Cheltenham

15

Light

Oysters Natural

Foraged Beach Herbs (DF, NF) **8 Each** 

House Baked Focaccia

Italian Herbs, Sea Salt, Extra Virgin Olive Oil, Aged Balsamic
(NF, V) **16** 

Mushroom Arancini

Preserved Lemon Aioli (NF, V) **22**

Rocket Salad

Walnut, Pecorino, Pear (V, GF) **24**

Fries

Confit Garlic Aioli (NF, V) **14**

Sweet Potato Fries

Rosemary Salt, Garlic, Shaved Parmesan (V, GF, NF) **20**

Crispy Sticky Chicken Wings

Chilli, Zesty Lemon, Mayonnaise (GF, NF) **28**

Sicilian Cauliflower

Sage Salt, Spicy Tangy Sauce (NF, V, GF, DF) **24**

Clay-Fired Pizza

Using our Handmade Slow Fermented Sourdough Pizza Base

Triple Smoked Ham Calzone

Triple Smoked Ham, Mozzarella, Pomodoro (NF, V) **26**

Margherita

Pomodoro, Mozzarella, Basil, Oregano (NF, V) **25**

Wild Mushroom

Confit Garlic, Stokers Siding Hinterland Mushrooms,
Mozzarella, Shaved Pecorino (NF, V) **28**

Quattro Fromaggi

Smoked Aged Cheddar, Mozzarella, Pecorino, Candied
Walnuts (V) **28**

Godfather

Smoked Pomodoro, Salami, Pepperoni, Leg Ham,
Caramelised Red Onion, Mozzarella (NF) **30**

Roasted Sweet Potato

Mozzarella, White Sauce, Blue Cheese, Caramelised Onions,
Chives (V, NF) **28**

Diavola

Pomodoro, Mozzarella, Spicy Sopressa, Nduja, Spanish
Onion, Kalamata Olives, Basil (NF, V) **30**

Pancho

Bacon, Potato, Smoked Cheddar, Confit Garlic, Shaved Pecorino,
Truffle Oil (NF) **28**

Bayside Garlic Prawn

Mozzarella, Cherry Tomatoes, Warrigal Greens,
Lime Zest (NF) **34** 

Gluten free + 4 (not suitable for coeliac guests)

Vegan cheese + 3

White

Gls

Catalina Sounds Sauvignon Blanc

2023, Marlborough, New Zealand

16

Mandrarossa Vermentino

2024, Sicily, Italy

16

La Pierrelee Chablis

2022, Chablis, France

33

Mountadam Vineyard Chardonnay

2023, Eden Valley

16

Gilbert Blanc

2022, Mudgee

15

Gambellara Monopolio Pinot Grigio

2025, Delle Venezie, Italy

16

Red

Tamar Ridge Pinot Noir

2023, Tamar Valley

21

Hesketh Cabernet Sauvignon

2021, Coonawara

16

Spinifex Bete Noir Shiraz

2022, Barossa Valley

23

Gilbert Rouge

2022, Mudgee

15

Rose

Gilbert Rose

2025, Mudgee

16

Mirabeau 'Classic' Rose

2024, Cotes de Provence, France

18

Beer on tap

Stone & Wood Pacific Ale	(4.4%)	13
Peroni	(5%)	13
Little Dragon Ginger Beer	(4.0%)	13
Stone & Wood Lager	(4.0%)	11

Beer - Bottles/Cans

Hiatus Larger	Can (less than 0.5%)	11
Peroni	Bottle (3.5%)	13
Balter Brewing XPA	Can (5.0%)	12
Balter Brewing Captain Sensible Pale Ale	Can (3.5%)	11
Yulli's Brews Seabass Lager	Can (4.7%)	12
Bentspoke Crankshaft IPA	Can (5.8%)	12
Wilde Beer Pale Ale (GF)	Can (3.6%)	11
Bertie's Cold Pressed Apple Cider	Can (4.6%)	12
Wandana Mullum Madness Hazy IPA	Can (6.2%)	12

Wine

Bubbles

La Gioiosa et Amorosa Organic Prosecco	Gls
Veneto, Italy	16
Pirie	20
Tamar Valley	
Charles Heidsieck Brut Reserve	
Reims, France	39

Classics

Foreshore Wagyu Beef Burger

Potato Bun, Rustic Caponata Mozzarella, Tomato Relish, Fries **26**

Mediterranean Lemon Chicken Burger

Herb Ciabatta, Rocket, Pear, Pecorino, Basil, Preserved Lemon Mayonnaise, Fries (NF) **26**

Mushroom Burger

Herb Ciabatta, Caramelised Onion, Heirloom Tomatoes, Italian Parsley, Basil Pesto, Fries (V, NF) **26** 

Italian Fish and Potato Scallops

Local Caught Fish, Peroni Beer Batter, Capers, Garlic Thyme Scallop Potato, Preserved Lemon Aioli (NF) **38**

To Share

Antipasto

Mixed Olives, Clay Fired Flatbread, Artichokes, Selection of Salamis, Cured and Smoked Meats, House Dips **42**

Cheese Board

Millefoglie al Marzemino, Gorgonzola Dolce, Taleggio, Mixed Olives, House Focaccia, Grapes (V) **38**

Foraged on the Property

Look out for our Foraged Icon which are Ingredients sourced from Elements of Byron.

Foraged Ingredients:

Finger Lime
Lemon Myrtle
Native Honeycomb
Pepperberry
Native Thyme
Warrigal Greens
Beach Herbs

Cocktails

Aperol Spritz

Aperol, Prosecco, Soda

22

Essenza

Vodka, Limoncello, Passion Fruit, Citrus

25

Espresso Martini

Vodka, Coffee Liqueur, Coffee, Sugar

25

Heat Wave

Tequila, Chilli, Mango, Agave, Lime

26

Mojito

White Rum, Lime, Sugar, Mint, Soda

24

Beach Affair

Rum, Vanilla, Pineapple, Coconut (\$5 Donated to
The Seabin Foundation for Plastic Free Oceans)



25

Old Fashioned

Bourbon, Sugar, Bitters

25

Cosmopolitan

Vodka, Cointreau, Lime, Cranberry Juice

24

Negroni

Dry Gin, Sweet Vermouth, Campari

25

Classic Margarita

Blanco Tequila, Cointreau, Lime

26

Tommy's Margarita

Reposado Tequila, Lime, Agave

26

Whisky Sour

Whisky, Lemon, Sugar, Aquafaba

25

Coastal Old Fashioned

Rum, Caramel, Bitters, Smoked Sea Salt

25

Pear and Raspberry Martini

Vodka, Pear, Raspberry, Citrus

25

Chilli Papa's Paloma

Gin, Grapefruit, Lime, Chilli Salt

25

Honey and Fig Whisky Sour

Whisky, Fig, Honey, Lemon, Aquafaba

26

Charred Pineapple Margarita

Tequila, Charred Pineapple, Lime, Agave

26

Mocktails

Amalfi Spritz

Lyre's Amalfi – Aperol Spritz Alternative

15

Virgin Amaretto Sour

Lyre's Amaretti, Lemon, Passion Fruit, Aquafaba

20

Virgin Beach Affair

Rum Alternative, Vanilla, Pineapple, Coconut

20

Virgin Charred Pineapple Margarita

Tequila Alternative, Charred Pineapple, Lime, Agave

20

Tropical Hibiscus Rum Punch

Rum Alternative, Hibiscus, Pineapple, Citrus

20