

LIGHT

HOUSE BAKED FOCACCIA 16

italian herbs, sea salt, extra virgin olive oil,
aged balsamic 📍

CONFIT GARLIC FLAT BREAD 20

native pepper, chives, garlic oil **(NF, V)** 📍

MUSHROOM ARANCINI 22

preserved lemon aioli **(NF, V)**

OYSTERS NATURAL 8 EACH

foraged beach herbs **(NF, DF)** 📍

ROCKET SALAD 24

walnut, pecorino, pear **(V, GF)**

SEASONAL MIXED VEGETABLES 16

cultured herb butter **(NF, V, GF)**

CAPRESE 26

heirloom tomatoes, buffalo mozzarella, basil,
balsamic glaze **(NF, V)**

BYRON BAY BURRATA 28

pistachio, basil, pomegranate, baby peppers,
house focaccia, lemon truffle oil **(V)**
add prosciutto **+5**

FRIES 14

confit garlic aioli **(NF, V)**

SWEET POTATO FRIES 20

rosemary salt, garlic, shaved parmesan
(NF, V, GF)

CRISPY STICKY CHICKEN WINGS 28

chilli, zesty lemon, mayonnaise **(NF, GF)**

SICILIAN CAULIFLOWER 24

sage salt, spicy tangy sauce **(NF, V, GF, DF)**

SHARED

ANTIPASTO 42

mixed olives, clay fired flatbread, artichokes,
selection of salamis cured and smoked meats,
house dips

ITALIAN CHEESE BOARD 38

millefoglie al marzemino, gorgonzola dolce,
taleggio, mixed olives, house focaccia,
grapes **(V)**

PASTA

FUNGHI TRUFFLE RISOTTO 36

stokers siding hinterland mushrooms, garlic, grana padano **(NF, V)** 📍

BEEF RAGU PAPPARDELLE 38

24hr slow braised wagyu beef brisket, grana padano **(NF)**

PRAWN AND BUG LINGUINE 45

dill, crustacean bisque, double cream **(NF)** 📍

LA PUTTANESCA TAGLIATELLE 35

garlic, capers, cherry tomatoes anchovies, grano padano **(NF)**

SPAGHETTI CARBONARA 36

cured bacon, pecorino romano, egg yolks **(NF)**

POTATO GNOCCHI 36

gorgonzola, walnuts, pecorino **(V)**

CASUAL CLASSICS

CHICKEN PARMESAN 32

capers aioli, sage, parmesan, fries **(NF)**

VEAL MILANESE 52

crumbed veal cutlet, charred lemon, vine cherry tomatoes, sage, lemon pecorino, rocket

FORESHORE WAGYU BEEF BURGER 26

potato bun, rustic caponata mozzarella, tomato relish, fries

MUSHROOM BURGER 26

herb ciabatta, caramelised onion, heirloom tomatoes, italian parsley, basil pesto , fries **(V, GF)** 📍

MEDITERRANEAN LEMON CHICKEN BURGER 26

herb ciabatta, rocket, pear, pecorino, basil, preserved lemon mayonnaise, fries **(NF)**

ITALIAN FISH AND POTATO SCALLOPS 38

local caught fish, peroni beer batter, capers, garlic thyme scallop potato, preserved lemon aioli **(NF)**

NF - nut free, **V** - vegetarian, **VGN** - vegan, **GF** - gluten free, **DF** - dairy free

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



📍 **FORAGED ON THE PROPERTY**
ALL SEAFOOD SERVED IS AUSTRALIAN



PIZZA

MARGHERITA 25

pomodoro, mozzarella, basil, oregano **(NF, V)**

WILD MUSHROOM 28

confit garlic, stokers siding hinterland
mushrooms, mozzarella, shaved pecorino **(NF, V)** 📍

QUATTRO FORMAGGI 28

smoked aged cheddar, mozzarella, pecorino,
candied walnuts **(V)**

GODFATHER 30

smoked pomodoro, salami, pepperoni, leg ham,
caramelised red onion, mozzarella **(NF)**

PANCHO 28

bacon, potato, smoked cheddar, confit garlic,
shaved pecorino, truffle oil **(NF)**

ROASTED SWEET POTATO 28

mozzarella, white sauce, blue cheese,
caramelised onions, chives **(NF, V)**

DIAVOLA 30

pomodoro, mozzarella, spicy sopressa, nduja,
spanish onion, kalamata olives, basil **(NF, V)**

BAYSIDE GARLIC PRAWN 34

mozzarella, cherry tomatoes, warrigal greens,
lime zest **(NF)** 📍

TRIPLE SMOKED HAM CALZONE 26

triple smoked ham, mozzarella, pomodoro
(NF, V)

DESSERTS

TIRAMISU 19

allpress coffee, mascarpone, marsala **(NF, V)**

HOMEMADE SICILIAN CANNOLI 19

filled with mascarpone ricotta with candied peel
or valrhona dark chocolate cream **(V)**

AFFOGATO 19

espresso, vanilla bean ice-cream, liquor **(V)**

ITALIAN GELATO 21

seasonal al bacio rotating flavours **(V, GF)**

FORESHORE ITALIAN



PIZZA · PASTA · SPRITZ

SPARKLING	
LA GIOIOSA ET AMOROSA ORGANIC PROSECCO treviso, italy	16/86
WHITE	
GAMBELLARA MONOPOLIO PINOT GRIGIO delle venezie, italy	16/70
MANDRAROSSA VERMENTINO sicily, italy	16/70
MOUNTADAM VINEYARDS CHARDONNAY eden valley, sa	16/72
ROSÉ	
GILBERT ROSE mudgee, nsw	16/70
RED	
TAMAR RIDGE PINOT NOIR tamar valley, tas	21/95
GILBERT ROUGE (PINOT NOIR, SHIRAZ, PINOT MEUNIER) mudgee, nsw	15/65
HESKETH CABERNET SAUVIGNON coonawarra, sa	16/69
MIRAFIORE DOLCETTO D'ALBA 2022 piedmont, italy	32/150
BEER - ON TAP	
STONE & WOOD PACIFIC ALE (4.4%)	13
STONE & WOOD LAGER (4.0%)	11
LITTLE DRAGON GINGER BEER (4.0%)	13
PERONI (5.0%)	13
BEER – BOTTLES/CANS	
PERONI bottle (3.5%)	13
WANDANA MULLUM MADNESS HAZY IPA can (6.2%)	12
HIATUS LAGER can (less than 0.5%)	11
BALTER BREWING XPA can (5.0%)	12
BALTER BREWING CAPTAIN SENSIBLE PALE ALE can (3.5%)	11
YULLI'S BREWS SEABASS MEDITERRANEAN LAGER can (4.7%)	12
BENTSPOKE CRANKSHAFT IPA can (5.8%)	12
WILDE BEER PALE ALE – GLUTEN FREE can (3.6%)	11
COLONIAL BREWING BERTIE'S COLD PRESSED APPLE CIDER can (4.6%)	12

SPRITZ	
FORESHORE sundrift aperitivo, prosecco, soda, rosemary	22
LIMONCELLO limoncello, prosecco, soda	22
APEROL aperol, prosecco, soda	22
HUGO elderflower liqueur, prosecco, soda	22
CLASSIC	
COASTAL NEGRONI gin, sweet vermouth, campari	26
AMARETTO SOUR amaretto, lemon, aquafaba	25
TUSCAN MARTINI vodka, dry vermouth, olive, sea salt	25
<i>all classics available – ask your attendant</i>	
SIGNATURES	
ESSENZA vodka, limoncello, passion fruit, citrus	25
HEAT WAVE tequila, chilli, mango, agave, lime	26
BEACH AFFAIR rum, vanilla, pineapple, coconut	25
DIGESTIVES	
LIMONCELLO 14 AMARO 14 GRAPPA 15	
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, pineapple, coconut	20
NON ALCOHOLIC	
LYRE'S SPARKLING – prosecco alternative	8/39
FABIO SODA – mandarin/lemon	10
NORTHWALL KOMBUCHA apple, turmeric, ginger/passion fruit	10
COKE/COKE ZERO/SPRITE/TONIC/ GINGER ALE/SODA	6
YARU SODA – wild berry/finger lime	6
HYDRATION – BEAUTY CHEF ELIXIR nourishes lacklustre skin and gut health, paired with yaru wild berry soda	16
COLLAGEN – BEAUTY CHEF ELIXIR berry flavoured elixir to support collagen production, paired with yaru finger lime soda	16