



AFTERNOON BAR MENU

Warm olive oil bun, macadamia butter	5
Rock oysters, escabeche mignonette	6
Mt Zero olives, red wine vinegar, bay	9
Bay of Fires cheddar and kimchi croquettes	14
Northern Rivers bottarga, Bilambil zucchini, fried garlic	16
Ortiz anchovies, green olives, guandillas, crisps	36
Wagyu bresola, Bilambil turnip, manjimup truffle	30
Local yellowfin tuna crudo, starfruit, mitsuba, calamansi	34
Smoked kangaroo tartare, egg yolk, Monte Forte Reserve, crisps	30
French fries	12
Mozzarella & heirloom radicchio salad, persimmon, pistachio	32
Wood-fired, Glass House Mountains chicken	13
Crispy green rice king prawns, papaya & herb salad	34
Ballina pippi, spelt spaghetti, cafe de paris butter, greens	36
Chicken katsu burger, yuzu kosho, pickle, salad, fries	32
Paper Daisy prawn & avocado sandwich	32
Halcyon cheeseburger, fries	33
Halcyon Magnum ice cream – Husk rum, smoked grapes	15



Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%. Please note a 10% surcharge applies on weekends and 15% on public holidays.