

EAT GOOD

All our burgers come on a locally baked **Organic** soft bun from Sol Breads. Our patties are made with only **100% Grass Fed Beef**. We use **Double Smoked Bacon** from the Byron Bay Hinterland and we only serve **Free Range** Chooks and Eggs.



BURGERS!

Classic Cheeseburger. 10
100% Grass Fed Beef Pattie,
Aged Cheddar Cheese, Main Street
Special Sauce, Oak Leaf Lettuce
Add Westmont Pickles +2

Main Street Beef. 15
100% Grass Fed Beef Pattie,
Double Smoked Bacon, Caramelised
Onion, Cheese, Smokey BBQ Sauce,
Garlic Mayo, Lettuce and Tomato

Spicy Chicken. 14
Spiced Buttermilk Fried Chicken,
House Slaw, Smoked Chipotle
Mayo and Jalapeños

Old School Chook. 12
Crispy Chicken Tenders, Garlic
Aioli, Oak Leaf Lettuce + Tomato
Add Double Smoked Bacon +3

Vego Pattie. 13
Mushroom, Parmesan and Quinoa
Pattie, Truffle Mayo, Raw
Beetroot, Fresh Tomato + Lettuce

Miso Ramen Tofu. 12
Main Street 'Ramen' Glazed Tofu,
Garlic Mayo, Bean Sprouts,
Lettuce and Tomato

Vegan Jackfruit. 14
Mexican Braised Jackfruit, Black
Beans + Corn, Smashed Avocado,
Lettuce and Fresh Tomato.

Southern Style Pulled Pork. 17
Slow Roasted BBQ Pork Shoulder,
Chipotle Mayo, House Slaw and
Pickled Jalapenos

Fancy Joe. 22
Double Beef, Double Cheese, Double
Smoked Bacon, Caramelised Onion,
Raw Beetroot, Truffle Mayo,
Oak Leaf Lettuce and Fresh Tomato

KIDS MENU.

Cheeseburger. 9
100% Grass Fed Beef and Cheese

Classic Chicken. 9
Crispy Chicken, Mayo & Lettuce

Vego Burger. 9
Veggie Pattie, Mayo & Lettuce

EXTRAS.

Gluten Free Bun. 2
Rye Super Bun (Low Gluten). 2
Jalapenos. 1.5 | Cheese. 1.5
Westmont Pickles. 2
Caramelised Onion. 2
Double Smoked Bacon. 3
Add Beef Pattie. 5
Smashed Avocado. 2.5

SNACKS.

SHARING IS CARING!

**Free Range Buffalo Chicken
Wings. 5 for 12 | 10 for 20**
New York Hot Sauce

Arancini. 12
Please ask staff what flavour

Mac n Cheese Croquettes. 12
Smokey Tomato Relish

Beer Battered Onion Rings. 7
Cajun Salt and House BBQ

Corn on the Cob. 8
Chipotle Mayo, Parmesan
Cheese, Fresh Lime & Shallots

Buttermilk Fried Chicken. 10
Smoked Chipotle Mayo

Chips. 7
Herb Salt, Garlic Mayo

Sweet Potato Fries. 8
Smoked Chipotle Mayo

House Slaw. 6

Main Street Side Salad. 8



SALAD.

SHUN THE BUN!

Energy Bowl. 20
Spice Roasted Sweet Potato,
Chickpeas, Kale, Cherry
Tomatoes, Leaves, Sherry
Vinegar Dressing topped with
Toasted Seeds

With your Choice of:

- * Ramen Glazed Tofu
- * Mexican Jackfruit
- * Vego Pattie
- * Crispy Fried Chicken
- * Pulled Pork

SWEET STUFF.

Ice Cream. 4
Vanilla Ice Cream
with Chocolate or
Caramel Sauce



Main Street Sundae. 12
Chocolate and Vanilla Ice
Cream, Caramel and Chocolate
Sauce, Brownies, Pretzels,
Roasted Peanuts & Whipped Cream

Affogato. 8
Vanilla Ice Cream and a shot
of 'Laughing Pug' Espresso
Add Liquor +4

15% Surcharge on Public Holidays
PLEASE INFORM STAFF OF ALLERGIES**

DRINK GOOD

SODAS.

Add Booze +6

All sodas are hand crafted in Byron Bay by the Flavour Fountain, a project of two local bartending brothers.

Seasonal Ginger Beer. 7

A delicious ginger hit that adapts it's flavours to match the season

Add Captain Morgan Rum +6

Spring Loaded Lemonade. 7

A lemonade like no other made with Local Lemons, Elderflower, Jasmine, Cucumber and Thyme

Add Bombay Dry Gin +6

Celebration Squash. 7

A Pink Grapefruit and Lemon Squash accompanied by the Gentle Tang of Champagne Vinegar with a hint of Vanilla

Add Jose Cuervo 100% Agave Tequila +6

Outback Passion. 7

Passionfruit, Bush Orange, Lemon Myrtle, Fresh Lime.

Add Finlandia Vodka +6

Cherry Crush Cola. 7

An original cola. Fresh Citrus Zest and hand ground Spices brewed in Organic Cherry Juice

Add Old Forester Bourbon +6

SHAKES.

Add Booze +6

Vanilla & Malt. 8

Add Amaretto Liquor +6

Main Street Snickers. 9

Add Caramel Vodka +6

Strawberry. 8

Add Marshmallow Infused Tequila +6

Vegan Bounty. 9

Add Coconut Rum +6

Kirks Spiders. 6

Vanilla Ice Cream topped with your favourite Soda



LETS BE FRIENDS :)

www.mainstreetburgerbar.com

Byron Bay (02) 6680 8832

Broadbeach (07) 5531 7703

BEERS.

ON TAP.

We sell 1.5lt JUGS, PINTS and SMIDDYS of Craft Beers Born in Byron Bay from 'Stone & Wood' and 'Square Keg'. Ask what's pouring!

FROM THE FRIDGE.

Stone & Wood Garden Ale (3.5%). 7
Mountain Goat Organic Steam Ale. 10
Two Birds Sunset Amber Ale. 9
Two Birds Taco Ale. 11
Dos Blockos Pale Lager. 9
Corona. 7
Wilde Pale Ale (G.F) 9
Pabst Blue Ribbon 470ml TInnie. 8
Hills Pear Cider. 9

WINE.

821 Sauvignon Blanc 9
Marlborough, NZ

T'Gallant Pinot Grigio 10
Mornington Peninsula, VIC

Matua Merlot 9
Hawkes Bay, NZ

Little Berry Shiraz 10
McLaren Vale, SA

Truvée Rose 9

Bolla Prosecco 9
Veneto Region, Italy

Les Petites Vignettes Brut 55
NV, Burgundy, France

COCKTAILS.



Martinis. 17

There are many ways to enjoy a martini, here are a few of our favourites

Espresso | Lychee | French

How'd You Like Dem Apples. 14

Spiced Rum, Cinnamon Whiskey, Apple Snapps, Fresh Lemon and Apple Juice

Purple Haze. 17

Northern Rivers Ink Gin, Elderflower Liqueur and Fresh Lemon

Passionfruit Sour. 16

Licor 43, Passionfruit Vodka, Lemon, Lime and Sugar Rim

Strawberry and Lychee

Caipirinha. 18

Local Pure Cane Rum, Muddled Strawberry + Lychee, Fresh Lime

Jalapeño Margarita. 16

House infused Jalapeño Tequila, Cointreau, Fresh Lime Juice and Black Salt Rim

Main Street Long Island. 18

We like to change with the seasons. Ask our staff what the flavour is!

Brookies Gin Negroni. 20

Byron Bays own Brookies Gin, Antica Formula, Campari and Orange Peel

Glass of Sangria. 10

A blend of Red Wine, Port, Fruits and Spices, topped with Lemonade