

**MAIN<sup>ST</sup>**

**EAT GOOD.**



## BURGERS

### The Classic. 10

100% Grass Fed Beef Patty, Cheddar Cheese, Oak Leaf Lettuce, Pickles, Mustard Mayo & Ketchup.

(Double Up +6, Triple Up +12)

### Vegan Tofu. 14

Teriyaki Glazed Tofu, House Slaw, Crispy Onions, Oak Leaf Lettuce & Vegan Aioli.

### Old Skool Chook. 16.5

Crispy Fried Chicken Tenders, Garlic Mayo, Oak Leaf Lettuce & Tomato.

### The O.G. Beef. 16.5

100% Grass Fed Beef Patty, Double Smoked Bacon, Cheddar Cheese, Fresh Red Onion, Special Sauce, Lettuce + Tomato.

(Double Up +6, Triple Up +12)

### Spicy Chicken. 17

Southern Fried Chicken, House Slaw & Smoked Chipotle Mayo.

\*Make it hot, ask for Jalapeños\*

### The Fisho. 17

Panko Crumbed Flathead, Oak Leaf Lettuce, Fresh Red Onion, Tomato, Pickles & Aioli.

### Vegan Main St. 17

Homemade Vegetable Patty, Fresh Red Onion, Vegan Aioli, Smokey BBQ Sauce, Oak Leaf Lettuce, Tomato & Beetroot.

(Add Cheddar Cheese +2)

### Halloumi & Mushroom. 17

Local Byron Bay Halloumi, Roasted Mushroom, Tomato + Capsicum Relish, Beetroot, Tomato, Oak Leaf Lettuce & Truffle Aioli.

(Vegan Option Available)

### El Chanco. 18

Slow Roast Pulled Pork, House Slaw, Grilled Pineapple, Fresh Red Onion, Jalapeños, Crispy Corn Chips, Lettuce & Chipotle Aioli.

### Vegan Tricken Schnitty. 19

Plant Based Crumbed Schnitzel, Grilled Pineapple, Vegan Aioli, Oak Leaf Lettuce, Tomato & Fresh Beetroot.

### Brisket Bomb. 19

American Style BBQ Beef Brisket, Pickles, Cheddar Cheese, Special Sauce & Oak Leaf Lettuce.

### Mush Be Love. 19

100% Grass Fed Beef Patty, Beetroot, Roasted Mushrooms, Double Smoked Bacon, Cheese, Fresh Red Onion, Truffle Mayo, Oak Leaf Lettuce & Tomato.

## CHIPS & SNACKS

SHARING IS CARING

### Chips. 8

With Herb Salt & Aioli.

### Sweet Potato Fries. 9

With Aioli.

### Main St Side Salad. 9

### House Slaw. 7

### Fried Chicken Tenders. 14

With Lettuce & Aioli.

### Loaded Fries:

Chips, Cheese and a choice of:

Pulled Pork, BBQ Sauce & Jalapeños. 14

Brisket, Special Sauce & Pickles. 15

## EXTRAS

Rye Super Bun (Low Gluten). 1

Gluten Free Bun. 2

Fresh Tomato. 1.5

Fresh Red Onion. 1.5

Jalapeños. 1.5

Pickles. 2

Fresh Beetroot. 2

Cheddar Cheese. 2

Grilled Pineapple. 3

Roasted Mushrooms. 4

Double Smoked Bacon. 4.5

100% Grass Fed Beef Patty. 6

Southern Fried Chicken. 7

= Vegan

## SALAD

SHUN THE BUN

Steamed Green Beans, Carrot, Edamame Beans, Fresh Cherry Tomatoes, Curly Kale, Red Cabbage & Oak Leaf Lettuce. With Spiced Sherry Dressing & Crispy Fried Onions.

With a choice of -

- Vegan Teriyaki Tofu. 21
- Homemade Vegetable Patty. 23
- Southern Fried Chicken. 23
- Chipotle Pulled Pork. 23
- Panko Crumbed Flathead. 24
- Halloumi & Roasted Mushrooms. 24
- Vegan Crumbed Schnitzel. 25
- American BBQ Beef Brisket. 25

## KIDS MENU

KIDS BURGERS

### Kids Cheeseburger. 10

100% Grass Fed Beef Patty & Cheese. (Ask Staff For Ketchup!)

### Kids Chicken Burger. 10

Crispy Fried Chicken Tenders, Mayo & Lettuce.

### Kids Halloumi Burger. 10

Local Halloumi, Mayo & Lettuce.

### Kids Vegan Burger. 11

Vegan Pattie, Vegan Aioli & Lettuce.

\*\*Please inform staff of any allergies\*\*

15% Surcharge applies on public holidays

10% Surcharge on Sundays

# DRINKS

# DRINK GOOD.

## COCKTAILS

### Espresso Martini. 18

Byron Bay Vodka & Coffee Liqueur, Salted Caramel & Espresso.

### Bloody Mary. 18

Vodka, Main St. Blend of Hot Sauces & Spices, Lemon & Tomato Juice.

### Byron Mule. 18

Brookies Slow Gin, Ginger Beer & Lime.

### Negroni. 19

Byron Bay Dry Gin, Campari & Sweet Red Vermouth.

### Pornstar Martini. 18

Passionfruit Liqueur, Passionfruit Puree & Lime Topped with Prosecco.

### Amaretto Sour. 18

Disaronno Amaretto Liqueur, Lemon, Angostura Bitters & Aquafaba.

### Classic Margy. 18

Jose Cuervo Reposado Tequila, Cointreau & Lime.



## HAND CRAFTED SODAS

### Seasonal Ginger Beer. 8

An Epic Ginger Hit That Adapts It's Flavour To Match The Season.

Add Havana 3 Rum +6

### Spring Loaded Lemonade. 8

Lemon, Jasmine, Elderflower, Cucumber, Garden Herbs & Apple Vinegar.

Add Beefeater Gin +6

### Celebration Squash. 8

Pink Grapefruit, Orange + Lemon Squash with a Hint of Vanilla.

Add Espolon Tequila +6

### Outback Passion. 8

Passionfruit, Bush Orange, Lemon Myrtle, Fresh Lime.

Add Wyborowa Vodka +6

## BEER

### ON TAP

We use our mates  
Stone & Wood on tap,  
plus a guest tap.

Ask our staff  
what's pouring!

## CLASSICS &

## CRAFTY TINNIES

Young Henrys Stayer Mid. 8

VB Tinnie. 8

Tooheys New. 8

Corona Bottle. 8

Yullis 'Margot' Cider. 8

Stone & Wood Lager Bottle Mid. 8

Yullis 'Dolly' Sour. 8

Stone & Wood Cloud Catcher. 8.5

Young Henrys Newtowner. 8.5

7 Mile Cali Cream. 9

Yullis 'Amanda' IPA. 10



## MILKSHAKES

### Vanilla & Malt. 10.5

Add Amaretto Liqueur +6

### Vegan Coconut & Oreo. 12.5

Add Malibu +6

### Cookies & Cream. 11

Add Baileys +6

### Salted Caramel & Shortbread. 11

Add Kahlua +6

### Spiders. 8.5

Choose a can from the fridge



## WINE

### Dog Ridge Sav Blanc,

McLaren Vale, SA

Glass. 12 Bottle. 46

### Clementine Pinot Noir,

Orange, NSW

Glass. 13 Bottle. 50

### Apple Tree Flat Rose,

Mudgee, NSW

Glass. 12 Bottle. 46

### Prosecco Collevento,

Veneto, Italy

Glass. 12 Bottle. 48

### Rob Hall Chardonnay,

Yarra Valley, VIC

Bottle. 50

### Koltz Dog Day Shiraz,

McLaren Vale, SA

Bottle. 46

