



PLEASE ORDER AT THE COUNTER

BREAKFAST 7–11am

Avocado toast, green za'taar, whipped tahini, mint and preserved lemon (VG)	19
Bircher, poached fruit, yoghurt, house granola (GF, N, V)	15
Lamb masala sausage and egg breakfast roll, relish and pickle	19
Spiced baked beans and provenir beef mince on toast, pickled chilli	24
Hummus plate	26
Turkish bread, boiled egg, herb and onion salad, pickles, green olives, hummus, fried eggplant (V)	
Cilbir	19
Herbed yoghurt, red pepper butter, poached eggs, braised greens (V)	
Woodfired local beetroot, pistachio, honey, pomegranate, cashew cream, herbs (V, N, GF)	20
TOAST	6
— with butter/jam/oomite	+ 1.5
— with fried or poached egg	+ 4.5
— with scrambled eggs	+ 5
— with bacon	+ 6
— with Byron Bay haloumi	+ 6
— with avocado	+ 6
— Swap with Almond Road gluten free bread	+ 2

(V) Vegetarian (VG) Vegan (GF) Gluten Free (N) Contains Nuts



DRINKS

COFFEE

Black	4
White	4 / 5
Batch	4 / 5
Mörk 70% cocoa hot chocolate	4 / 5
Iced coffee	5
Iced chocolate	5
Single O	4.5

EXTRAS

Extra shot	0.5
Decaf	0.5
Coco Quench, Macamilk, Happy Soy, Oat	1

TEAS by Mayde Tea Byron

English Breakfast, Earl Grey, Restore, Serenity, Digest	6
Sticky brewed chai latte	6

SODAS

Karma Cola, Lemmy Lemonade, LLB, Ginger Ale	6
Somersault Ruby Grapefruit & Ginger, Raspberry Vanilla	6
Beloka Still or Lightly Sparkling 330mL / 500mL	4 / 6
Fountain of Youth Coconut Water	6

JUICE by Simple Juice Company

Straight Orange, Cloudy Apple, Cleanse, Afterglow, Hemp Green	8
---	---

PLEASE ORDER AT THE COUNTER

BARRIO

FROM THE KITCHEN from 11am

RAW

Native Rock Oysters	4.5 each	25 ½ Doz	49 Doz
Tuna kibbeh			16

CURED

Smoked mussels			9
Kingfish pastirma / tuna bacon 50g			9
Beef pastirma / venison salami / lonza			8
Mixed cured fishes plate 120g			22
Mixed cured meats plate 120g			21

DIPS

Hummus			6
Tzatziki			6
Muhammara			7
Tarama			7

MARINATED VEGETABLES

Falafel, almond tarator, hot sauce			12
Jerusalem artichokes, chermoula			7
Carrots, citrus labneh, fenugreek			7
Mixed grains, apricot, pistachio			7
Tabouleh			6
Roasted cabbage in seaweed			6
Fava bean with bitter greens			7

FROM THE GRILL from 11am

MEAT 150G

Lamb kebab	18
Provenir beef	21
Sausage	19
Meat plate	47

VEGETABLES

Eggplant and tahini yoghurt	16
Grilled mushrooms souvlaki	19
Smoked pumpkin with seeds	13
Vegetable plate	41

SHELLFISH/FISH 150G

Mussels	20
Fish kebab	19
Octopus, harrissa	18
Fish plate	49

EXTRAS

Handcut za'atar fries	9
Pickle plate	8
Green leaves, mustard dressing	5.5
Everything flatbread	6

DESSERT

Baklava, cultured cream, orange, pistachio	14
--	----

COCKTAILS

Another Bloody Negroni	21
Tequila, mezcal, Campari, blood orange	
Shiraz Gin Martini	21
Four Pillars Shiraz Gin, vermouth, lemon drops	
Moscow Mule	21
Absolut Elyx, ginger beer, lime	
Penny Lane Pom	21
Havana Club 3yr, Pama Pomegranate Liqueur, lime	
* Classics available on request	

BOTTLED & CANNED BEER

S & W 'East point' light - 2.7%	6
Black hops "Tropic like its hot" sour - 4.2%	9
Yulli's 'Seabass' mediterranean lager - 4.2%	8
Seven Mile Cali cream ale - 4.5%	9
Black hops 'Hornet' IPA - 4.8%	8
4 Pines 'Nitro' stout - 5.1%	11
Little dragon alcoholic ginger beer - 4%	9

TAP BEER

	Middy	Schooner
Stone & Wood, Pacific Ale - 4.2%	7	9
Balter, XPA - 5%	7	9
Yulli's Amanda, IPA - 6.7%	8	10

BOTTLED CIDER

Pagan Cider, Apple Cider - 4.5%	10
Pagan Cider, Cherry Cider - 8%	11

FEED ME MENU

Ask our staff about our set menu and let us send you a selection of our favourite dishes

BARRIO

ROSÉ & ORANGE

		Glass	Bottle
2018	Chateau de L'Aumerade, Rosé		14 64
2020	Commune of Buttons, Nebbiolo Rose		89
2019	Guttarolo 'Violet' Rosato		129
2019	La Petite Mort VMR (orange)		17 80
2019	Gazzetta Bianco 'Australia Macerato' Vino Bianco		105
2020	Jauma 'Why Try So Hard', Chenin Blanc Blend		79

WHITE

		Glass	Bottle
2019	Hochkirch, Riesling		15 72
2017	Kuhlig Gillot Qvinterra, Troken Riesling		80
2019	Michael Gindl 'Flora', Riesling Blend		87
2020	Amo Vino 'Tino' Vermentino		58
2018	Borgo Matilda, Pinot Grigio		13 62
2019	Range Life, Garganega		48
2020	Sigurd 'White Blend'		78
2019	Giacomo Boveri 'Piccolo Derthona', Timorasso		92
2019	Vino Volta 'Funky Fearless', Chenin Blanc		74
2020	Latta 'Quartz' Bianco		17 80
2020	Scorpo 'Aubaine', Chardonnay		16 78
2018	Michel Laroche 'Terroirs' Chardonnay		108
2019	Bindi 'Kostas Rind', Chardonnay		125

SPARKLING

		Glass	Bottle
NV	Cester Camillo, Prosecco		12 55
2019	La Violetta 'Spunk Nat' Shiraz, Riesling		75
NV	Delamere, Sparkling Cuvee		18 89
NV	Donson, Blanc de Noirs, Champagne		130
NV	Charles Dufour 'Bulles de Comptoir #8'		190
NV	Laherte Freres, Rosé de Meunier		210

RED & CHILLED RED

		Glass	Bottle
2017	Payten & Jones, Pinot Noir		15 70
2017	Scorpo 'Estate', Pinot Noir		115
2019	Cantina Giardino, Aglianico Magnum (chilled)		16 165
NV	Jilly 'White Wolf of Cumbria', Red Blend (chilled)		14 65
2019	Dubost, Gamay		16 78
2017	Cirelli, Montepulciano		14 65
2018	Vinuva, Nero D'Avola		46
2019	Ministry of Clouds, Grenache, Tempranillo		17 80
2017	Cascina Roccalini, Barbaresco		190
2017	Smallfry 'Estate', Shiraz		68
2020	Good intentions "Frankie" Cabernet Franc		86
2015	Castagna, 'Genesis' Syrah		150
2016	Arpepe, Valtellina Superiore, Pettirosso		145