



Spread The Love



SHARE MENUS



Celebrate

*with your nearest, dearest and
a deliciously tasty set menu,
made with love.*

Designed for all kinds of gatherings and get-togethers, our share-style menus include something lip-smackingly scrumptious for everyone to indulge and enjoy, so nobody misses out.

And because dishes are served family-style to the centre of your table, you'll feel instantly at home, but a lot more glam!

All of our set menus are for a minimum of ten guests.

Available for lunch Saturday 12- 5pm,
or dinner Thursday 5-10pm and on Friday
and Saturdays 5-11pm.

Book online at cloudland.tv/eat-drink/

Set Menu 39

All dishes are served share-style in the middle of the table.

- small plates** ————— House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)
Arancini, truffle mayo, pecorino (gf, v)
Calamari fritti, lemon myrtle mayo (df, gf)
- large plates** ————— 2GR Wagyu ragu, mafaldine pasta, pecorino (dfo)
Zucca pizza – mozzarella, butternut pumpkin, pancetta, rocket, chilli oil, pepitas (gfo/vo)
- sides** ————— Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)
Bitter leaf salad, grapefruit, toasted almonds (df, gf, veo, v)

Set Menu 49

- small plates** ————— House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)
Duck liver pâté, cornichons, baguette (gfo)
Calamari fritti, lemon myrtle mayo (df, gf)
- large plates** ————— 2GR Wagyu ragu, mafaldine pasta, pecorino (dfo)
Kinkawooka mussels, sobrasada, shallots, crusty bread (gfo, dfo)
Margherita pizza – tomato, mozzarella, basil, extra virgin olive oil (gfo/v)
- sides** ————— Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)
Steamed greens, pork fat labneh, macadamia (dfo, gf, veo, v)

Please be aware that our gluten free pizza bases are not suitable for coeliacs. If you have any special dietary requirements, please ask for options available. One bill per table.
(df) Dairy Free, (dfo) Dairy Free Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option

Set Menu 69

All dishes are served share-style in the middle of the table.

small plates

- Mount Zero olives, grissini (df, gfo, ve, v)
- House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)
- Natural oysters, vermouth mignonette, lemon (df, gf)
- Prosciutto San Daniele, focaccia, olives (df, gfo)

large plates

- Scallop and bug ravioli, crustacean sauce, lemon, bottarga
- Angus Pure flank steak MBS5+, shoestring fries, green peppercorn sauce
- Pork cotoletta, rocket, Parmesan, horseradish

sides

- Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)
- Bitter leaf salad, grapefruit, toasted almonds (df, gf, veo, v)

to finish

- Cannoli, buffalo ricotta, pistachio, bitter chocolate sauce

Set Menu 79

small plates

- House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)
- Tasmanian scallops, nduja, cauliflower, macadamia (dfo, gf)
- Duck liver pâté, cornichons, baguette (gfo)
- Prosciutto San Daniele, focaccia, olives (df, gfo)

large plates

- Scallop and bug ravioli, crustacean sauce, lemon, bottarga
- Roasted cauliflower, macadamia, raisin gel, sage (gf, veo, v)
- Angus Pure flank steak MBS5+, shoestring fries, green peppercorn sauce
- Mare e Monti pizza – tomato, mozzarella, prawns, pancetta, spicy XO sauce, basil (gfo)

sides

- Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)
- Bitter leaf salad, grapefruit, toasted almonds (df, gf, veo, v)

to finish

- Cannoli, buffalo ricotta, pistachio, bitter chocolate sauce
- Green apple sorbet, oat crumble, whipped cheesecake, toasted almonds (gfo)

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Gather & Feast

*For 10-15 guests
3 course share style dinner, 2 bottles of
house wine, and then retreat to an exclusive
Adam or Eve Pod for dessert and drinks on
your bar tab*

- small plates** ————— House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)
Duck liver pâté, cornichons, baguette (gfo)
Calamari fritti, lemon myrtle mayo (df, gf)
- large plates** ————— 2GR Wagyu ragu, mafaldine pasta, pecorino (dfo)
Kinkawooka mussels, sobrasada, shallots, crusty bread (gfo, dfo)
Margherita pizza – tomato, mozzarella, basil, extra virgin olive oil (gfo/v)
- sides** ————— Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)
Steamed greens, pork fat labneh, macadamia (dfo, gf, veo, vo)
- to finish** ————— Cannoli, buffalo ricotta, pistachio, bitter chocolate sauce

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Set Menu Beverages

2 Hours \$45 per person
Minimum of 10 guests

inclusions

Charles Ranville Crémant
De Bourgogne NV, France

Pasqua 'Le Collezioni' Pinot Grigio,
Veneto, Italy

First Creek Harvest Cabernet
Sauvignon, Hunter Valley, NSW

Valley Hops Diehards Original Lager

Valley Hops Diehards Dummy
Half Lager

Valley Hops Exhibitionist Tropical Ale

Valley Hops 21 Pubs Pale Ale

XXXX Gold

Byron Bay Lager

Boags Premium Light

Cider

Soft drinks

add on

Basic spirits \$20 per person

The drinks included are indicative only. They are changed regularly to keep things interesting but will be of similar styles and brands.

