

ITALIAN

AT THE PACIFIC

FOOD • WINE • PEOPLE

Food, Wine, People...

Nestled in The Beach Hotel, Byron Bay, 'Italian at the Pacific' provides a bustling, atmospheric restaurant, dishing up contemporary inspired Italian cuisine which will please foodies, gourmands & casual diners alike.

At Italian at the Pacific we're introducing an exciting menu created by our head chef, William Ennis. This new menu of taste plates, antipasti, fresh pastas & main dishes showcases some of the region's finest produce, making our restaurant even more memorable. Our aim at Italian at the Pacific, with our new ocean view bar is to ensure all our guests have the opportunity to enjoy some of Byron's finest cocktails & wine, in a warm, relaxed & inviting environment.



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SIT DOWN LUNCH & DINNER MENUS

\$60 per person feasting menu

Choice of 3 starters 3 mains & 2 desserts
(all dishes placed in the centre of table)

STARTERS

Bruschetta
Traditional Italian bruschetta
Cured kingfish
Lightly cured kingfish served with fresh tomato, candied lemon & soft herbs
Roast Pumpkin & Goats curd salad
Roast Pumpkin, fresh apple, walnuts, celery, mix leaves and topped with crumbled goats cheese
Crispy Bangalow pork belly
Crispy Bangalow pork belly, apple, caramelised walnuts & apple balsamic reduction
Seared scallops
Pan roast scallops, pancetta, cauliflower & trufe vinaigrette
(supplement of \$2 per person)
Prosciutto
Grilled flat bread, basil & confit garlic oil

MAIN

Snapper
Pan roast Red Snapper, lemon crushed potatoes & tomato herb dressing
Beef fillet, truffle potatoes, soft onions & a porcini jus
Scotch fillet
Pumpkin risotto
Topped with fresh rocket parmesan & caramelised hazlenut salad
Chicken breast
Served with lentils, root vegetables & fresh herbs
Spaghettini
Zucchini flower grape tomato garlic & a hint of chilli

DESSERT

Moist flourless chocolate cake
70% cocoa flourless chocolate cake served with fresh vanilla ice cream
Seasonal Crème Brulee
Tiramisu
Traditional italian recipe
Fresh berries & vanilla ice cream
Soaked almond sponge fresh berries aged balsamic & vanilla ice cream

\$70 per person feasting menu

2 entrees, 3 starters, 3 mains, 2 deserts
Feasting starters & entrees then a choice of mains, alternating desserts, also available as a complete feasting menu

ENTREE

Oysters - natural or grannysmith granita
Cracked olives
Aubergine & anchovy crostini
Roast Capsicum & goats curd crostini

STARTERS

Bruschetta
Traditional Italian bruschetta
Cured kingfish
Lightly cured kingfish served with fresh tomato, candied lemon & soft herbs
Roast Pumpkin & Goats curd salad
Roast Pumpkin, fresh apple, walnuts, celery, mix leaves and topped with crumbled goats cheese
Crispy Bangalow pork belly
Crispy Bangalow pork belly, apple, caramelised walnuts & apple balsamic reduction
Seared scallops
Pan roast scallops, pancetta, cauliflower & trufe vinaigrette
(supplement of \$2 per person)
Prosciutto
Grilled flat bread, basil & confit garlic oil

MAIN

Snapper
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Scotch fillet
Pumpkin risotto
Topped with fresh rocket parmesan & caramelised hazlenut salad
Chicken breast
Served with lentils, root vegetables & fresh herbs
Spaghettini
Zucchini flower grape tomato garlic & a hint of chilli

DESSERT

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70% cocoa flourless chocolate cake served with fresh vanilla ice cream
Seasonal Crème Brulee
Tiramisu
Traditional italian recipe
Fresh berries & vanilla ice cream
Soaked almond sponge fresh berries aged balsamic & vanilla ice cream

ADDITIONAL INFORMATION

- All menus include sides of green salad & chilli, garlic green beans
- We are able to cater for dietary requirements - please give a minimum of one week notice
- These menus are subject to change based on seasonality of produce, please use as a guide only

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SIT DOWN LUNCH & DINNER MENUS

\$80 per person feasting menu

3 entrees, 3 starters, 3 mains, 2 deserts

Feasting starters & entrees then a choice of mains, alternating desserts, also available as a complete feasting menu

ENTREE

Oysters - natural or grannysmith granita

Cracked olives

Aubergine & anchovy crostini

Roast Capsicum & goats curd crostini

STARTERS

Bruschetta

Traditional Italian bruschetta

Cured kingfish

Lightly cured kingfish served with fresh tomato, candied lemon & soft herbs

Roast Pumpkin & Goats curd salad

Roast Pumpkin, fresh apple, walnuts, celery, mix leafs and topped with crumbled goats cheese

Crispy Bangalow pork belly

Crispy Bangalow pork belly, apple, caramelised walnuts & apple balsamic reduction

Seared scallops

Pan roast scallops, pancetta, cauliflower & trufe vinaigrette

(supplement of \$2 per person)

Prosciutto

Grilled flat bread, basil & confit garlic oil

MAIN

Snapper

Pan roast Red Snapper, lemon crushed potatoes & tomato herb dressing

Beef fillet, truffle potatoes, soft onions & a porcini jus

Scotch fillet

Pumpkin risotto

Topped with fresh rocket parmesan & caramelised hazlenut salad

Chicken breast

Served with lentils, root vegetables & fresh herbs

Spaghettoni

Zucchini flower grape tomato garlic & a hint of chilli

DESSERT

Moist flourless chocolate cake

70% cocoa flourless chocolate cake served with fresh vanilla ice cream

Seasonal Crème Brulee

Tiramisu

Traditional italian recipe

Fresh berries & vanilla ice cream

Soaked almond sponge fresh berries aged balsamic & vanilla ice cream

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