

THE
BYRON
BATHERS
CLUB

Modern Australian cooking is a young & emerging cuisine that's lively, adventurous and ingredient led.
It is a vast canvas of bright, floral and fruity flavours which are perfectly matched to fresh seafood
shared amongst friends and family, in any beachside setting.

BEACH SNACKS

Edamame Sea salt or spicy gochujang sauce	39
Fries w. Shaved Black Truffle (G)(D) Parmigiano reggiano, truffle oil	49
Smashed Avo & Chips (G)(D) Plantain chips, coriander, lime, salt	48
Marinated Olives & Yarra Valley Feta (D) Red chilli, garlic, thyme, citrus	38
Taramasalata (S)(G) Salmon roe, Murray River sea salt lavash, extra virgin olive oil	48
Crispy Calamari (S) Lime salt, spicy gochujang sauce	62
Burrata w. Datterino Tomatoes (D) Rocket leaves, pomegranate, balsamic glaze	85
Miniature Lobster Rolls (S)(G)(D) (2pcs) Canadian lobster, bisque aioli, pickled red onions, chives	92
Fish Tacos (S)(G)(D) 2 pcs. Crispy coconut haddock fillet, tomato salsa, avocado mayo, aioli, white cabbage, chilli	84

SALADS

Greek Salad (D) Cucumber, tomato, bell peppers, Kalamata olives, Greek feta, mint, red onion, extra virgin olive oil	58
Lentil Salad (N)(D) Pumpkin, kale, pickled red onion, apple, bread crumbs, Parmigiano Reggiano, fresh herbs	58
Tomato & Feta Salad (D)(G)(N) Heirloom tomato, torn basil, toasted pine nuts, balsamic, croutons, Yarra Valley Persian feta	59
Caesar Salad (D)(S)(G) Baby gem lettuce, beef bacon, croutons, marinated anchovies, Caesar dressing <i>*Add prawns AED 42 • Add chicken AED 36</i>	68

RAW BAR

Market Oysters (S) Half or Full dozen. Served with traditional condiments	97 187
Salmon Crudo (S)(N) Yuzu, passion fruit, mango, avocado, red chilli	68
Tuna Tartare (S) French shallot, capers, horseradish, fresh herbs, Dijon mustard	78
Snapper Ceviche (S) Classic ceviche tiger sauce, grapefruit, green chilli, coriander	68
Byron's Prawn Cocktail (S) Coconut tiger sauce, red chilli, mango, red onion, coriander	89

HOT STARTERS

Roast Garlic Flat Bread (G)(D) Provolone, oregano, extra virgin olive oil	48
Wood Fired Saganaki Cheese (D) Saffron honey, orange marmalade, lemon	68
Wood Fired Prawns (S) Smoked paprika butter, garlic, parsley, lemon zest	96
Grilled Thai Coconut Chicken Skewers 3 pcs. Marinated chicken thighs, peanut satay, fresh herb	66
Chargrilled Squid (S) Chimichurri, lemon, rocket leaves, extra virgin olive oil	68
Chargrilled Octopus (S)(D) Cream fraiche, guajilo, lemon zest	92
Chargrilled Tuna (S) Tomato & caper sauce, grilled asparagus, salsa verde	96
Grilled Tiger Prawns (S) 3 pcs. Chilli, coriander, lime	88

MAINS FROM THE SEA

Grilled Sea Bass (S)(D) 1 or 2 fillets. Chimichurri or bernaïse sauce, rosemary fries or salad	85 155
Crispy Skin Salmon (S) Chilli-miso glaze, hot & sour eggplant, fresh herbs, sesame seeds	96
Byron's Fish & Chips (S)(G)(D) Beer battered Devonshire haddock, lemon, minted peas, pickled onion, tartar sauce, fries with rosemary salt	105
Seafood Risotto (S)(G)(D) Orzo sauce, shrimps, clams, squid, fresh herbs, Parmigiano Reggiano	125
Mussels from Kinkawook (S)(G)(D)(A) Soy-ginger thyme or white wine butter, caraway focaccia	129
Grilled Canadian Lobster (S) Half or Full. Chimichurri or bernaïse sauce, rosemary fries or salad	159 299
Lobster Linguine (S)(G)(D) Cherry tomatoes, lobster bisque	179



MAINS FROM THE LAND

Rendang Cashew Curry (PB) Coconut rice & sprout salad	72
Straciatella Spaghettoni (G)(D) Zucchini, semi-dried tomatoes, extra virgin olive oil	88
Byron's Burger (G)(D) 200g marinated stockyard beef burger, mature cheddar, house made ketchup, beef bacon, rosemary fries, lemon aioli	92
Byron's Aussie Chicken Parmigiana (G)(D) Mozzarella cheese, San Marzano tomato, rocket salad or rosemary fries	92
Truffle Tagliatelle (G)(D) Creamy sauce, fresh truffle, parmigiano	135
Black Onyx Rib Eye Steak (G)(D) 300g black angus rib eye, bearnaise or chimichurri sauce, rosemary fries or salad	225
Black Onyx Tenderloin Steak (G)(D) 200g black angus rib eye, bearnaise or chimichurri sauce, rosemary fries or salad	245

SHARED PLATTERS

Raw Bar Trio (S) Snapper ceviche, salmon crudo, tuna tartare	162
Byron's Seafood Tower (S) (serves 4) 2 tier: 12 oysters, 12 peeled prawns, raw bar trio of ceviche, crudo, tartare, taramasalata, Byron's sauces	559
Black Caviar Platter (S)(D)(G) 30g caviar; smoked salmon, cream fraiche, chives, shallots, crispy sourdough	335
Hot Seafood Platter (S) Whole grilled lobster, 6 grilled tiger prawns, 4 chargrilled squid, 2 chargrilled tuna, clams & mussels	799

WOOD FIRED PIZZA

Margherita (G)(D) Mozzarella, basil, San Marzano tomato, extra virgin olive oil	68
Truffle (G)(D) Fior di latte, mushroom, truffle pecorino, stuffed ricotta crust <i>*Add truffle AED 39</i>	96
Burrata (G)(D) Straciatella, fresh basil, San Marzano tomato, extra virgin olive oil	82
Roasted Pumpkin Mozzarella, San Marzano tomato, Greek feta Kalamata olives, salsa verde, rocket leaves	68
Chilli & Garlic Prawns (S)(G)(D) Preserved lemon, mozzarella, salsa verde, San Marzano tomato, extra virgin olive oil	84
BBQ Chicken (G)(D) Mango relish, habanero, smoked beef pancetta, mozzarella, San Marzano tomato, red onion	82
Spicy Beef Salami (G)(D) Rocket, chilli, bocconcini, San Marzano tomato	84
Byron's Marinara (G)(D) Clams, prawns, calamari, mussels, mozzarella, garlic cream, thyme, chilli, preserved lemon	96

SIDES

Rosemary Fries. Lemon aioli	35
Grilled Broccolini. Garlic oil	35
Grilled Asparagus. Lemon zest	35
Coconut Rice. Toasted coconut	20

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KID'S MENU

Crispy Chicken (G)	45
Fried breaded chicken with fries & salad or rice & broccoli	
Cheeseburger (G)(D)	45
Beef patty, cheddar, potato bun, fries & salad or rice & broccoli	
Angus Steak	85
100g of Angus tenderloin, fries & salad or rice & broccoli	
Pasta Napoletana (G)(D)	40
Tomato sauce, Parmigiano Reggiano, spaghetti pasta	
Grilled Sea Bass Fillet (S)(D)	45
Fries & salad or rice & broccoli	
Salmon Fillet (S)(D)	50
Fries & salad or rice & broccoli	
Kid's Pizza (D)(G)	45
Tomato sauce, mozzarella, extra virgin olive oil	

DESSERTS

Tarte Tatin (G)(D)	48
Pink Lady apple, puffed pastry, Madagascar vanilla ice cream	
Peach & Strawberry Pavlova (D)(E)	48
Lemon meringue, whipped sour cream, white peach sauce, 35% ivory white chocolate	
Ice Cream Profiterole (D)(G)(E)	48
Madagascar vanilla ice cream, chocolate sauce, lotus cookie crumbs	
Creme Brulee (D)	55
burned sugar	
Tropical Sorbets & Fruits	65
Assorted seasonal fruits selection	

Allergen Info. (S) Seafood • (G) Gluten • (D) Dairy • (N) Nuts • (A) Alcohol.
(GL) Glass • (B) Bottle • @byronbathersclub
All prices are in AED, inclusive of 5% VAT & subject to 7% Municipality Fees.

COFFEE & TEA

Americano	24
Cappuccino	26
Macchiato	22
Cafe Latte	26
Single Espresso	20
Double Espresso	22
Iced Latte	26
Tea. Ask your waiter for tea selections	26

NON-ALCOHOLIC BEVERAGES

Passion Mint	34
Passion fruit, lemonade, sugar mint, freshly pressed lemon	
Ginger & Pineapple	32
Rooibos & hibiscus tea, watermelon syrup ginger, lemon pineapple juice	
Ready To Tango	35
Mango, passion fruit, fresh orange juice, banana	
Lean Bean	35
Espresso, vanilla, banana, peanut butter, almond milk <i>*Add protein AED 15</i>	
Pineapple Yuzu Iced Tea	30
Peach Iced Tea	30
Choco Milk Shake	30

SOFT DRINKS & WATER

Coca Cola	22
Coca Cola Light	22
Sprite	22
Sprite Light	22
Ginger Ale	22
Ginger Beer	32
Red Bull	35
Still Water 75cl	28
Sparkling Water 75cl	28

WINE BY THE GLASS

WHITE WINE			
	GL	B	
Sauvignon Blanc, De Bortoli	50	225	South Australia
Chardonnay, Eaglehawk, Wolf Blass.	55	225	South Australia
Sauvignon Blanc, Wither Hills	60	250	Marlborough, New Zealand
Chardonnay, Bourgogne La Chablisienne.	65	300	South Australia
Pinot Grigio, Promessa Cavaliere D' Oro.	60	280	South Australia
Riesling, Peter Lehmann	80	375	South Australia
RED WINE			
	GL	B	
Merlot, Eaglehawk, Wolf Blass	55	225	South Australia
Malbec, Santa Julia Reserva	60	290	Uco Valley, Argentina
Bordeaux, Le Grand Chapelain Antoine Mouiex.	70	330	Bordeaux, France
Grenache/Shiraz, Peter Lehmann	50	225	Arcadian Shiraz, South Australia
Chianti Classico, Cavaliere D' Oro	80	380	Tuscany, Italy
Pinot Noir, Mud House	90	430	Central Otago, New Zealand
ROSE WINE			
	GL	B	
M De Minuty, Grenache-Cinsault	80	375	Côtes De Provence, France
Oh! By Omerade IGP	60	280	Domaines Fabre, France
Pink as Flamingo Pinot Grigio	53	220	Piedmont, Italy


**HAPPY HOUR IS BETTER
IN BATHERS!**
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ALL DAY HAPPY HOUR MONDAY
BOTTLED BEER • DRAFT BEER • HOUSE WINES
HOUSE SPIRITS • APEROL SPRITZ • IPA MULE
BYRON'S MOJITO

CHAMPAGNE & PROSECCO

	GL	B	
Da Luca Prosecco	55	250	Veneto, Italy
Da Luca, Prosecco Rosé	65	325	Veneto, Italy
Laurent Perrier Brut NV		750	Champagne, France
Torres Moscatel Oro Floralis, España Do.	55	400	Veneto, Italy
Taylor's Fine Tawny	55	455	

SUNSET HOURS

5PM TO 7PM • SUNDAY TO FRIDAY

Draft Beer	35
Bottled Beer	30
House Spirits	30
Red Wine	30
White Wine	30
Rosé Wine	30
Aperol Spritz	45
Byron's Mojito	45
IPA Mule	45

BEER BOTTLES & DRAFT

Heineken Bottle	45
Corona Bottle	50
Pure Blonde Lager Bottle	50
Mountain Goat Pale Bottle	50
Strongbow Apple Cider Bottle	48
Heineken Zero Bottle	35
Peroni Draft	55
Stella Draft	50
Heineken Draft	55
Brewdog Punk IPA Draft	65
Asahi Draft	50
Seasonal Draft	48