

THE BYRON BATHERS CLUB

BAR & BISTRO MENU

BEACH SNACKS

Edamame Sea salt or spicy chilli garlic sauce	39
Fries w. Shaved Black Truffle (G)(D) Parmigiano Reggiano, truffle oil	49
Smashed Avo & Chips Plantain chips, coriander, lime, salt	48
Marinated Olives & Yarra Valley Feta (G)(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)(G) Lime salt, spicy gochujang sauce	62
Fried Whitebait (S)(G) Pink pepper, Murray River sea salt, lemon aioli	48
Burrata w. Datterino Tomatoes (D) Rocket leaves, pomegranate, balsamic glaze	85
Dynamite Shrimps (S)(G) Tangy sauce, chives	76
Miniature Lobster Rolls (S)(G)(D) (2pcs) Canadian lobster, bisque aioli, pickled red onions, chives	92
Fish Tacos (S)(G) 2 pcs. Crispy coconut cod fillet, tomato salsa, avocado mayo, aioli, white cabbage, chilli	84

WEEKENDS ARE BETTER AT BATHERS!



FRIDAY TO SUNDAY • 159 AED
4 DRINKS & 1 MAIN COURSE FROM
OUR CURATED MENU

UPGRADE TO PROSECCO OR
MEISKEN DRAFT FOR 995 AED

FROM 3PM ONWARDS



Allergen Info. (S) Seafood • (G) Gluten • (D) Dairy • (N) Nuts
(PB) Plant Based • (A) Alcohol. All prices are in AED, inclusive of
5% VAT and subject to 7% Municipality Fees. @byronbathersclub

SHARED PLATTERS

Raw Bar Trio (S)(G) Snapper ceviche, salmon crudo, tuna tartare	162
Byron's Seafood Tower (S)(N) (serves 4) 2 tier: 12 oysters, 12 peeled prawns, raw bar trio of ceviche, crudo, tartare, taramasalata, Byron's sauces	559
Hot Seafood Platter (S) (serves 4) Whole grilled lobster, whole sea bass fillet, 8 grilled prawns, 4 chargrilled squid, 2 chargrilled tuna, clams & mussels, Byron's sauces	799

SALADS

Greek Salad (D) Cucumber, tomato, bell peppers, Kalamata olives, Greek feta, mint, red onion, extra virgin olive oil	58
Kale Salad w. Goat Cheese (N)(D) Dry fig, caramelized walnuts, pomegranate, lemon dressing	64
Lentil Salad (D) Pumpkin, kale, pickled red onion, apple, Parmigiano Reggiano, fresh herbs	64
Watermelon & Feta Salad (D) Australian watermelon, mint, extra virgin olive oil	68
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

COLD STARTERS

Market Oysters (S) Half or Full dozen. Served with traditional condiments	97 187
Salmon Crudo (S) 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
Octopus Carpaccio (S)(N) Pomegranate, parsley, red onion, muhammara, lemon	75

Byron Bathing Club

BUSINESS LUNCH

Choose from a selection of starters, mains & desserts.
for 125 AED per person from 12pm to 3pm.

STARTERS

Smashed Avo & Chips (G)
plantain chips, coriander & lime sea salt

Crispy Calamari (S)(G)
lime salt, spicy gochujang sauce

Salmon Crudo (S)
yuzu, passion fruit, mango, avocado, red chilli

Beet & Lentil Salad (N)(D)
Du Puy lentil, roasted beetroots, pistachio, Meredith Goat's Cheese, orange, rocket

Octopus Carpaccio (S)(N)(G)(E)(D)
pomegranate, parsley, red onion, muhammara, lemon, sumac



MAINS

Chargrilled Tuna (S)
tomato & caper sauce, salsa verde, citrus zest, asparagus

Mud Crab Risotto (S)(D)
bisque sauce, parmigiano reggiano, fresh herbs

Clam Fettuccine (S)(G)(D)(E)(N)
beurre blanc, roasted garlic, chilli, pangrattato

Rendang & Cashew Curry (N)
butternut squash, eggplant, cashews, bok choy, coconut rice, sprout salad



DESSERTS

Peach & Strawberry Pavlova (D)(E)
lemon meringue, whipped sour cream, 35% ivory white chocolate, white peach sauce

Ice Cream Profiterole (D)(G)(E)
Madagascar vanilla ice cream, lotus cookie crumbs, chocolate sauce

Tropical Sorbets & Fruits

Allergen Info: (S) Seafood - (G) Gluten - (D) Dairy - (N) Nuts - (E) Egg
All prices are inclusive of 5% SST & 7% Municipality fees

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
Chilli & Garlic Prawns (S)(G)(D) Preserved lemon, mozzarella, salsa verde, San Marzano tomato, extra virgin olive oil	84
Spicy Beef Salami (G)(D) Rocket, chilli, bocconcini, San Marzano tomato	84

SIDES

Rosemary Fries Lemon aioli	35
Sauteed Vegetables Broccoli, asparagus, carrot, capsicum	35
Coconut Rice Toasted coconut	20
Baby Leaf Salad (G)(N) Fresh greens, cucumber, tomatoes, lemon dressing	25

DESSERTS

Ice Cream Profiterole (D)(G) Madagascar vanilla ice cream, lotus cookie crumbs, chocolate sauce	42
Tropical Sorbets & Fruits Assorted seasonal fruits selection	65

THE BYRON BATHERS CLUB

KID'S MENU

Crispy Chicken (G) Fried breaded chicken with fries & salad or rice & broccoli	45
Cheeseburger (G)(D) Beef patty, cheddar, potato bun, fries & salad or rice & broccoli	45
Kid's Spaghetti Bolognese (G)(D) Shredded beef brisket, tomato sauce, Parmigiano	55
Pasta Napoletana (G)(D) Tomato sauce, Parmigiano Reggiano, spaghetti pasta	40
Grilled Sea Bass Fillet (S)(D) Fries & salad or rice & broccoli	45
Salmon Fillet (S) Fries & salad or rice & broccoli	50

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SUNDAY TO FRIDAY - FROM 5 PM ONWARDS
4 DRINKS & 1 MAIN COURSE FROM OUR
CURATED MENU FOR 169 AED

UPGRADE TO PROSECCO OR HEINEKEN DRAFT
FOR 225 AED

PADDLE & BREAKFAST WEDNESDAY TO SUNDAY - 139 AED

Book your reservations via call
+971 4 373 7378

HAPPY HOUR - 5PM TO 7PM SUNDAY TO FRIDAY

*Bottled Beer • Draft Beer • House Wines
House Spirits • Aperol Spritz • Byron's Mojito
IPA Mule*

BUSINESS LUNCH - 12PM TO 3PM MONDAY TO FRIDAY - 125 AED



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THE BYRON BATHERS CLUB

ULU'S & TIGERLILY'S BEACH MENU

BEACH SNACKS, STARTERS & SALADS

Edamame Sea salt or spicy chilli garlic sauce	39
Fries w. Shaved Black Truffle (G)(D) Parmigiano Reggiano, truffle oil	49
Smashed Avo & Chips Plantain chips, coriander, lime, salt	48
Crispy Calamari (S) Lime salt, spicy gochujang sauce	62
Fried Whitebait (S)(G) Pink pepper, Murray River sea salt, lemon aioli	48
Dynamite Shrimps (S) Tangy sauce, chives	76
Grilled Chicken Skewers (N) (3 pcs.) Coconut glaze, peanut satay sauce, coriander, chives	66
Fish Tacos (S)(G)(D) 2 pcs. Crispy coconut cod fillet, tomato salsa, avocado mayo, aioli, white cabbage, chilli	84
Greek Salad (D) Cucumber, tomato, bell peppers, Kalamata olives, Greek feta, mint, red onion, extra virgin olive oil	58
Kale Salad w. Goat Cheese (N)(D) Dry fig, caramelized walnuts, pomegranate, lemon dressing	64
Watermelon & Feta Salad (D) Australian watermelon, mint, extra virgin olive oil	68
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Salmon Crudo (S) Yuzu, passion fruit, mango, avocado, red chilli	68
Tuna Tartare (S) French shallot, capers, horseradish, fresh herbs, Dijon mustard	78

MAINS FROM THE SEA & LAND

Chargrilled Tuna (S) Tomato & caper sauce, grilled asparagus, salsa verde	96
Grilled Prawns (S) (5 pcs.) Prawns, chilli, coriander, lime, garlic <i>*Add guacamole AED 18</i>	90
Grilled Sea Bass (S)(D) 1 or 2 fillets. Chimichurri or bernaise sauce, rosemary fries or salad	85 155
Byron's Fish & Chips (S)(G)(D) Beer battered cod fillet, lemon, minted peas, pickled onion, tartar sauce, fries with rosemary salt	105
Grilled Canadian Lobster (S) Half or Full. Chimichurri or bernaise sauce, rosemary fries or salad	159 299
Byron's Burger (G)(D) 200g marinated stockyard beef burger, mature cheddar, house made ketchup, beef bacon, rosemary fries, lemon aioli	92
Aussie Chicken Parmigiana (G)(D) Mozzarella cheese, San Marzano tomato, ham, mix salad, rosemary fries	92

THE BYRON BATHERS CLUB

BREAKFAST

Bakery Selection Daily choice of breakfast pastries	
Acai Bowl (N)(G) Banana, strawberry, blueberry, homemade granola	68
Chia Pudding (N)(G)(D) Coconut & almond milk, topped with berries & fruits	50
Continental Breakfast (N)(G)(D) Homemade granola, fresh fruit, jams & butter, toasted sourdough <i>*Ask your waiter for milk selections</i>	50
Banana & Ricotta Pancakes (G)(D) Fresh mascarpone, passion fruit, maple syrup	54
Eggs on Toast (G)(D) Parmigiano Reggiano & black pepper; poached, fried or scrambled <i>*Add smoked salmon AED 28 or;</i> <i>*Add fresh truffles AED 49</i>	38
Omelette of Your Choice (G)(D) Onion Mushrooms Zucchini Tomatoes Ham Bell Pepper Parmigiano. Served with toasted sourdough & butter	59
Smashed Avo (G)(N)(D) Persian feta, dukkah, salsa verde, fresh lime, coriander, toasted sourdough	59
Turkish Eggs (G)(D)(N) Chorizo sausage, poached eggs, confit peppers, dukkah, smoked chilli flakes, sumac yoghurt, cherry tomato sugo, toasted sourdough	72
Byron's Benedict (G)(D) • Smashed avo, chives • Shredded beef brisket, crispy onion • Smoked salmon, rocket, pickled onion, fried capers	58 77 79
Mushroom & Black Bean Quesadilla (G)(D) Yarra Valley Persian feta, fried egg, chilli, fresh tortilla, coriander, smashed avo	68
Tropical Fruits & Sorbets Assorted seasonal fruit selection	58
Watermelon Platter	45

KID'S BREAKFAST

Eggs & Bacon on Toast (G)(D) Scrambled eggs, beef bacon, toasted sourdough	38
Banana Pancakes (G)(D) Banana, maple syrup	38
Smashed Avo on Toast (G)	32
Cheese Omelette (D) Parmigiano Reggiano	34
Toast with Jams & Butter (G)(D) Jams & butter, toasted sourdough	32
Acai Bowl (N)(G) Mixed berries, banana, homemade granola	44
Tropical Fruits Bowl Assorted seasonal fruit selection	35



BREAKFAST SIDES

2 Eggs Any Style	18
Sliced Avocado	18
Beef Bacon	18
Mixed Mushrooms	10
Grilled Halloumi	18
Sauteed Spinach	17
Roasted Tomatoes	10
Grilled Asparagus	25
Hash Browns	10

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