



DINNER AT BAYSIDE

SNACKS

HOUSE BAKED FOACACCIA (V) \$8
Rosemary and salted cultured butter

PORK AND FENNEL SAUSAGE ROLL \$8
Apple relish

ENTREE

CHARCUTERIE PLATE GFO \$26
Mortadella, prosciutto, salami, peperonata, caper berries and crostini

CRISPY PORK BELLY (GF) \$25
Green bean, bean shoot, spring onion salad, orange and ginger dressing

ATLANTIC SALMON RILETTE GFO \$20
Poached Atlantic salmon with creme fraiche, lemon, dill with pickled cucumber and soda bread

CAROLINA FRIED CHICKEN WINGS \$20
Chilli honey sauce, herb and buttermilk dressing

CHICKPEA PANISSE (PB) (GF) \$18
Chargrilled broccolini, toasted almond ricotta, basil marinated chickpeas, confit shallot & lemon dressing

SALT AND PEPPER CALAMARI (GF) \$22
Marinated zucchini and lemon mayonaise

MAINS

CHICKEN PARMIGIANA \$34
Free range chicken schnitzel, tomato, ham and mozzarella served with skin on fries and dressed leaves

PORTERHOUSE STEAK (GF) \$50
Galiciana porterhouse 300g, triple cooked potatoes, mushroom sauce, dressed leaves

PORTOBELLO MUSHROOM RAGU PBO \$32
Rigatoni pasta, pecorino

PAN SEARED MARKET FISH \$42
Pumpkin dumpling, sauté rainbow chard with caper, cider vinegar and burnt butter dressing

BRAISED LAMB SHANK (GF) \$44
Pommes anna, grilled broccolini, tomato confit

BANGERS AND MASH \$38
English pork sausage, buttered mash potato, onion gravy

DESSERT

STICKY DATE PUDDING \$14
Salted caramel sauce and vanilla gelato

APPLE AND BLACKBERRY LATTICE PIE \$14
Vanilla creme anglaise

WARM CHOCOLATE SPONGE CAKE \$14
Milk chocolate sauce and mascarpone cream

CHEESE PLATTER \$34
Three Victorian cheese and condiments, house parmesan sable and house crackers

(PB) Plant Based

(V) Vegetarian

(GF) Gluten Free

(N) Contains Nuts