



DINNER AT BAYSIDE

SNACKS

HOUSE BAKED FOCACCIA (V) 8
Rosemary, salted cultured butter

PORK AND FENNEL SAUSAGE ROLL 8
Apple relish

ENTREE

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

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

ATLANTIC SALMON RILETTE GFO 20
Flaked Atlantic salmon with creme fraiche, lemon, dill with pickled cucumber, soda bread

CAROLINA FRIED CHICKEN WINGS 20
Chilli honey sauce, herb & 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, lemon aioli

MAINS

CHICKEN PARMIGIANA 34
Crumbed free range chicken breast, tomato, ham and mozzarella, skin on fries, dressed leaves

PORTERHOUSE STEAK (GF) 50
Grass fed porterhouse 300g, triple cooked potatoes, mushroom sauce, dressed leaves

PORTOBELLO MUSHROOM RAGU (V) 32
Handmade cavatelli pasta, pecorino PBO

PAN SEARED MARKET FISH MP
Pumpkin & ricotta dumpling, sauté rainbow chard with caper, cider vinegar, burnt butter dressing

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

BANGERS AND MASH (GF) 38
English style pork sausage, buttered mash potato, onion gravy

DESSERT

STICKY DATE PUDDING 14
Salted caramel sauce, vanilla gelato

APPLE AND BLACKBERRY LATTICE PIE 14
Vanilla creme anglaise

FLOURLESS CHOCOLATE CAKE (GF) (N) 14
Chocolate sauce, mascarpone cream

CHEESE PLATTER 34
Three Victorian cheeses and condiments, house parmesan sable & crackers

(PB) Plant Based

(V) Vegetarian

(GF) Gluten Free

(N) Contains Nuts