

breakfast

available 8am – 10.30am

croissant, sourdough or sour cherry toast with preserves and cultured butter	8.5
bircher-style muesli with cloudy apple juice, yoghurt, grated apples and organic milk	11
fresh fruit plate with honeycomb and lush organic yoghurt	12
portobello mushroom with wilted spinach, goats cheese and toasted brioche	16.5
kangaroo island free-range eggs any style with roasted tomato, chipolata, bacon and sourdough toast	18.5

children's menu

available 11am – 4pm

bayside lunch box: sandwich, yoghurt, juice, muesli bar, piece of fruit	11
crumbed fish and chips	9
spaghettoni with chunky tomato sauce and cheese	9
fresh fruit salad with ice cream	6

afternoon delights

bayside lounge high tea \$29.00 per person
available 1pm – 4pm wednesday to sunday

duck confit pie with eschalots and merlot jus
crystal bay prawn and cucumber bruschetta
smoked chicken and asparagus finger sandwich
valrhona chocolate torte with clotted cream
white chocolate pistachio éclair
orange and vanilla crème brûlée
macarons

lunch

available 11am - 4pm

palm sugar-cured ocean trout with tatsoi leaves, bean shoots and sesame tamarind dressing	22
summer salad of baby carrots, zucchini flowers, sweet corn, young cress and yoghurt dressing	19
caesar salad with poached free-range egg and grilled chicken tenderloin	21
serrano ham and cherry tomato bruschetta with eggplant and basil aioli	18
rib eye steak sandwich on vienna with caramelised onion, heidi raclette, mizuna and potato wedges	21
grilled chicken burger with spiced aioli, chopped iceberg, vine tomato and fries	18
wood-fired pizza – garlic prawns, pancetta, sweet potato, green olive tapenade and wild rocket	26
bayside lounge tasting box selection of tasting samples served in a traditional bento box	28
chorizo, leek and goats cheese tortellini with enoki mushrooms, calamari and pumpkin purée	26
spaghettini tossed in garlic with cherry tomatoes, olives, parsley, chilli and lemon oil	21
wild-caught barramundi with smoked potato gnocchi, shaved greens and preserved lemon beurre noisette	32
slow-cooked mirrool creek lamb scotch fillet with baby beetroot, fennel, mint chutney and pomegranate jus	30

sides

bowl of chips with aioli	6
young rocket and parmesan salad with caramelised balsamic	9
roasted kalamata olives, red pepper dip, marinated feta and sourdough crostini	16

note: all dishes may contain traces of nuts

something sweet

available 11am – 4pm

petit four plate	9
vanilla buttermilk bavarois with spiced apple crumble, apple jelly and rhubarb gelato	12
torched fig and white chocolate tart with passionfruit sorbet and hazelnut crisps	14
dessert tasting platter for two	29
cheese plate served with fig paste, fresh pear and crispbread	27

coffee, tea & chocolate

coffee

the bayside lounge serves illy® coffee

espresso, macchiato, long black	3.5
cappuccino, café latte, flat white	3.6
espresso doppio	4.0
affogato	4.5

chai & hot chocolate

chai latte	3.6
hot chocolate, mochaccino	4.5

leaf teas

english breakfast, earl grey, white tea and rose petals, tea party, chamomile, peppermint, warm spicy, berry green, apple tree, fruity tutti, green tea, relaxation	5.0
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pasticceria of the day	4.5
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