

# Starters

<b>Crusty Cob Loaf</b>	<b>14</b>
Whipped butter and smoked salt	
<b>Baked Prosciutto</b>	<b>24</b>
Wrapped brie cheese and asparagus, dried cranberry, toasted pinenut and micro herb salad (gf, vo)	
<b>Seared Scallops</b>	<b>24</b>
Truffle pea puree, baby king brown mushrooms, red vein sorrel (gf)	
<b>Salt and Pepper Loligo Squid</b>	<b>20</b>
Lemon mayo	
<b>Crispy Beer Battered Local Prawn</b>	<b>24</b>
Sauce romesco	
<b>Roast Pumpkin in Sage Butter</b>	<b>20</b>
Crumbled goats cheese, walnut salad with honey (gf, v)	
<b>Mini Grilled Chicken Taco</b>	<b>23</b>
Avocado, tomato and red onion salsa	
<b>Mooloolaba King Prawn Bucket</b>	<b>34</b>
500g, with lemon and seafood sauce (gf, df)	
<b>Oysters</b>	
Natural Half/Doz	<b>24 / 46</b>
Kilpatrick Half/Doz	<b>27 / 48</b>

# Main

**Crispy Skin Barramundi Fillet** 40

Smoked garlic skordalia, heirloom carrots, crispy garlic flakes (gf)

**Pappardelle Boscaiola** 32

Speck, portobello mushroom, truffle pecorino cheese (vo)

**250g Black Onyx Sirloin Steak** 49

Café de paris butter, hasselback potato, grilled leeks (gf)

**Fresh Local Sword Fish** 44

Lemon and pea risotto, seared scallops, Mooloolaba king prawns, micro pea tendrils and parmesan cheese (gf)

**Potato Gnocchi** 30

Heirloom cherry tomato, kalamata olive, fresh basil and bocconcini cheese (v)

**Garlic and Rosemary Roasted Lamb Loin** 43

Roasted beetroot, peach and buffalo mozzarella salad (gf)

**Confit Duck Leg** 39

Cherry and black pepper compote, potato gratin, heirloom carrots and broccolini (gf)

**SIDES**

**Chunky Chips** 12

**Dressed Leaves** 12

**Roasted Heirloom Carrots and Broccolini** 16

# Dessert

<b>Toasted Waffles</b>	16
White chocolate and caramel sauce, fresh minted summer berries	
<b>Apple and Rhubarb Crumble</b>	16
Vanilla bean ice cream rhubarb compote	
<b>Lemon Meringue Tart</b>	16
Passionfruit coulis, white chocolate curls	
<b>Baked New York Cheesecake</b>	16
Fresh raspberries, chantilly cream	
<b>Self-Saucing Chocolate Fondant</b>	16
Sea salt and caramel ice cream, chocolate curls	

v | vegetarian

gf | gluten free

gfo | gluten free option

df | dairy free

dfo | dairy free option

\*Please note this is a seasonal menu  
and subject to change\*

# Wine

		G	B			G	B
<b>CELLAR SELECTIONS</b>				<b>SPARKLING</b>			
<b>Duval-Leroy Brut Reserve</b> Champagne, FRA			<b>112</b>	<b>Jansz NV</b> Tamar Valley, Tasmania	<b>13.50</b>		<b>66</b>
<b>Joel Gott Barrel Aged Chardonnay</b> California, USA			<b>65</b>	<b>Angas Brut Premium Cuvée</b> Riverland, South Australia	<b>10</b>		<b>40</b>
<b>Joel Gott 815 Cabernet Sauvignon</b> California, USA			<b>65</b>	<b>Lost Farm Pinot Chardonnay</b> Tamar Valley, Tasmania	<b>13.75</b>		<b>67</b>
<b>Angove Medhyk Old Wines Shiraz</b> McLaren Vale, South Australia			<b>80</b>	<b>Charles Pelletier Blanc De Blancs</b> Burgundy, France	<b>10.50</b>		<b>42</b>
<b>Lost Farm Pinot Noir</b> Tasmania, Australia			<b>60</b>	<b>Redbank Prosecco</b> King Valley, Victoria	<b>10.50</b>		<b>42</b>
<b>RED</b>				<b>WHITE</b>			
<b>SHIRAZ</b>				<b>SAUVIGNON BLANC</b>			
<b>Wirra Wirra Scrubby Rise Shiraz</b> McLaren Vale, South Australia	<b>11.25</b>		<b>45</b>	<b>Lambrook Sauvignon Blanc</b> Adelaide Hills, South Australia	<b>12.75</b>		<b>51</b>
<b>Basileus Shiraz</b> Barossa Valley, South Australia	<b>11.25</b>		<b>45</b>	<b>Bridgewood Sauvignon Blanc</b> McLaren Vale, South Australia	<b>9.75</b>		<b>39</b>
<b>Bridgewood Shiraz</b> McLaren Vale, South Australia	<b>9.75</b>		<b>39</b>	<b>Mount Riley Sauvignon Blanc</b> Marlborough, New Zealand	<b>10</b>		<b>40</b>
<b>MERLOT</b>				<b>Nautilus Sauvignon Blanc</b> Marlborough, New Zealand			
<b>Les Peyrautins Merlot</b> Languedoc, France	<b>11.50</b>		<b>46</b>	<b>CHARDONNAY</b>			
<b>CABERNET SAUVIGNON</b>				<b>Rochford Latitude Chardonnay</b> Yarra Valley, Victoria			
<b>Hopes End</b> Aged Cabernet Sauvignon McLaren Vale, South Australia	<b>10</b>		<b>40</b>	<b>Wirra Wirra Scrubby Rise Chardonnay</b> McLaren Vale, South Australia	<b>11.25</b>		<b>45</b>
<b>PINOT NOIR/GRENACHE</b>				<b>PINOT GRIS/GRIGIO</b>			
<b>Rochford Latitude Pinot Noir</b> Yarra Valley, Victoria	<b>11</b>		<b>44</b>	<b>Mount Riley Pinot Gris</b> Marlborough, New Zealand	<b>11</b>		<b>44</b>
<b>Angove Family Crest Grenache</b> McLaren Vale, South Australia	<b>11.50</b>		<b>46</b>	<b>Talis Pinot Grigio</b> Veneto, Italy	<b>10.50</b>		<b>42</b>
<b>ROSE</b>				<b>RIESLING</b>			
<b>Lambrook Seed Rosé</b> Adelaide Hills, South Australia	<b>12.75</b>		<b>51</b>	<b>Basileus Riesling</b> Clare Valley, South Australia	<b>11.25</b>		<b>45</b>
<b>Les Peyrautins Rosé</b> Languedoc, France	<b>11.50</b>		<b>46</b>				

# Premium



## Pol Roger NV

*Epernay, France*

**\$168**

Tasting note - Elegant Champagne with green apples, citrus, brioche, and almond notes. Creamy palate, fine bubbles, crisp acidity, and long finish.



2021

## Wirra Wirra RSW Shiraz

*McLaren Vale SA*

**\$116**

Tasting note - Opulent Shiraz with dark berries, plum, spice, mocha and cedar. Full-bodied, velvety tannins, balanced structure, and an enduring finish.



2023

## Brokenwood Indigo Chardonnay

*Beechworth vic*

**\$114**

Tasting note - Cool climate Chardonnay showcasing white peach, citrus, nectarine, flinty minerality, and subtle oak. Vibrant, acidity, medium-bodied, with a clean finish.



# Drinks

## TAP BEER

	SCH	PINT
Balter XPA	<b>12.60</b>	<b>16.50</b>
Great Northern Original	<b>9.50</b>	<b>12.70</b>
Peroni (Glass 400ml)	<b>11.90</b>	
Great Northern Super Crisp	<b>8.80</b>	<b>11.90</b>
4 Pines	<b>10.55</b>	<b>14.00</b>
Brookvale Union Ginger Beer	<b>11.55</b>	<b>15.10</b>
Asahi (Glass 400ml)	<b>14.10</b>	<b>18.95</b>
Carlton Dry	<b>10.35</b>	<b>13.70</b>

## STUBBIES

Corona	<b>9.60</b>
Stone & Wood	<b>11.20</b>
Byron Bay Larger	<b>9.10</b>
Hahn Gluten	<b>9.20</b>
Pure Blonde	<b>9.60</b>
Cascade Premium Light	<b>8.40</b>
Great Northern Zero	<b>5.50</b>
Carlton Zero	<b>5.50</b>
Somersby Cider (Apple & Pear)	<b>9.60</b>
XXXX Bitter	<b>9.50</b>
XXXX Gold	<b>8.20</b>
Guinness	<b>13.00</b>

## BOTTLED WATER

Sparkling 250ml	<b>5.50</b>
Sparkling 750ml	<b>9.00</b>

## JUICE

Orange, cranberry, pineapple and tomato	<b>4.20</b>
Apple	<b>4.40</b>

## COFFEE

Cappuccino, Flat White, Latte Mocha, Hot Chocolate, Long Black Cup	<b>4.50</b>
Mug	<b>4.90</b>
Espresso   Piccolo	<b>3.50</b>
Pot of Tea (Serves 1) English Breakfast Peppermint Chamomile Lemon & Ginger	<b>4</b>

## LIQUEUR COFFEE

<b>Each</b>	<b>12</b>
Irish Cream   Baileys Italian   Frangelico Irish   Jameson Mexican   Kahlua Jamaican   Tia Maria	
All served with espresso & cream	

# Cocktails

## CLASSICS

**Malfy Gin & Tonic** 18

Malfy premium Italian gin  
choice of: Originale, Limone, Rose, Arancia  
Indian tonic water

**Mojito** 18

Bacardi white rum, lime, mint, soda

**Margarita** 18

Cointreau, tequila, lemon sour, lime wedge

**Pink Summer Punch** 18

Pink gin, strawberry liqueur, cranberry juice, ginger ale

**Espresso Martini** 19

Vodka, coffee liqueur, espresso

**Toblerone** 18

Frangelico, Baileys, coffee liqueur, chocolate syrup

**French Martini** 18

Vodka, Chambord, pineapple juice

**Frozen Cocktail** 17

See staff for flavours

## SPRITZ

**Aperol Spritz** 16

Aperol & Redbank prosecco

**Lychee & Elderflower Spritz** 19

Elderflower & lychee liqueurs, Redbank prosecco, soda

**Pink Grapefruit Spritz** 19

Gin, Campari, Redbank prosecco, soda

**Bellini Peach Spritz** 19

Peach liqueur, Redbank prosecco, berry purée,  
lemon juice, soda

*Thank you*

FOR VISITING  
BAYVIEW

