

# BAYVIEW

Restaurant & Bar

Lunch

## STARTERS

### **Tuna Crudo 30**

Tomato water, fennel , chilli-infused oil (GF DF)

### **Mooloolaba Prawn Skewers 26**

Smoked yoghurt, harissa, preserved lemon (GF)

### **Slow-Cooked Lamb Croquettes 25**

Whipped feta, coriander oil, chilli honey

### **Focaccia Bruschetta 22**

Marinated & candied tomato, mozzarella cream, rocket pesto, prosciutto

### **Seared Hervey Bay Scallops 28**

Spicy Calabrian pork, corn cream, pickled onion (GF)

## SHARE PLATES

Antipasto board, pickles, crackers, cheeses, cured meats, caramelised shallots (GFO) **20**

Warm bread, red pepper & chickpea dip, crispy chilli oil (GFO DF) **12**

House-marinated olives, orange & thyme (GF DF) **12**

Daily oysters (half or doz) **28/44**

## SIDES

Grilled zucchini, whipped ricotta (GF) **14**

Fries, house herb salt & parmesan (GF DFO) **14**

Broccolini, lemon dressing (GF DF) **14**

Roasted root vegetables, honeyed goat's cheese, hazelnut crunch (GF DFO) **16**

Rocket, seared peaches, pistachio, balsamic reduction (GF) **14**

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# Lunch

## MAIN

### **Fisherman's Basket 36**

Grilled Mooloolaba prawns, crispy baby squid, battered QLD whiting, mojo verde, chips

### **Crispy Local Prawn Sando 26**

Herbed iceberg & cabbage slaw, prawn bisque mayonnaise, salmon roe

### **Lemon & Oregano Chicken 34**

Seared baby gem, fresh leaves, pecorino dressing, pan-dripping jus (GF DFO)

### **Lamb Loin Skewers 36**

Eggplant cream, spiced summer vegetables, labneh (GF DFO)

### **Crumbed Pork Burger 40**

Brioche, peri-peri aioli, macerated onion, crisp leaves, fries

### **Seared Daintree Barramundi 44**

Fire-roasted pepper, caper & tomato sugo, pilaf rice (GF DF)

## DESSERT

### **Mandarin Panna Cotta 18**

Caramelised white chocolate, red wine-poached pear, granita (GF)

### **Charred Pineapple Carpaccio 18**

Coconut snow, chocolate caramel (GF VGN)

### **Budino Al Riso 18**

Vanilla rice pudding, roasted peaches, strawberry sorbet, basil oil (GF)

### **Selection of Ice Cream (GF DFO VGNO) 4**

# Dinner

## MAIN

### **Slow-Cooked Pressed Lamb Shoulder 44**

Eggplant cream, yoghurt, pickled cucumber, pomegranate jus (GF DFO)

### **Chicken Saltimbocca 38**

Potato cream, crispy sage, vermouth jus (GF DFO)

### **Pork Cotoletta 40**

Confit fennel purée, lemon-shredded cabbage, sweet & sour shallots

### **Mooloolaba Prawn Risotto 39**

Saffron butter, preserved lemon, gremolata (GF)

### **Seared Daintree Barramundi 44**

Fire-roasted pepper, caper & tomato sugo, pilaf rice (GF DFO)

### **Fish of the Day MP**

Mojo verde, ras el hanout oil, lemon kipfler potatoes (GF DFO)

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