

bay's  
*edge*  
restaurant

# MENU



## Bread

<b>Garlic Bread</b>	<b>\$4.9</b>
<b>Pumpkin Fetta Bruschetta</b> <i>on toasted sourdough &amp; aged balsamic</i>	<b>\$8.0</b>

## Entrée

### Sydney Rock Oyster

*Choice of Natural(GF/DF), Killpatrick(GF), Mornay or Mixed.*

½ doz	<b>\$24.3</b>	1 dozen	<b>\$45.8</b>
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<b>Bake Boston Bay Mussels</b>	<b>\$19.8</b>
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*Garlic, herb crusted, tomato, parmesan*

<b>Seared Scallops</b>	<b>GF</b>	<b>\$23.5</b>
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*Cauliflower puree, green apple glaze, and Salmon Roe Oil*

<b>Garlic Butter Moreton Bay Bugs</b>	<b>GF</b>	<b>\$24.7</b>
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*Baby fennel, panache lettuce, orange segment, cherry tomatoes, lemon dressing*

<b>Prawn and Tasmanian Smoked Salmon Salad</b>	<b>GF</b>	<b>\$21.5</b>
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*Horseradish dill crème Fraiche, red onion, capers, gremolata, panache*

<b>Cold Seafood Plate</b>	<b>GF/DF</b>	<b>\$23.5</b>
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*Sydney rock oyster, Tasmanian Smoked Salmon and Cooked Qld Tiger Prawns with cocktail sauce*

<b>Crispy Prawn Cutlet</b>	<b>DF</b>	<b>\$21.0</b>
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*Bread crumbed, Aioli, baby panache, red onion, and nan jim sauce*

**Any dietary requirements please inform your waiter**

# Entrée

**1 Kg Boston Bay Mussels** **\$28.0**

*Your choice of Chilli napolitana sauce or creamy garlic with toasted sourdough*

**Salt and Pepper Calamari DF** **\$18.8**

*Panache and passionfruit glaze*

**Chicken Souvlaki** **\$18.5**

*Pita Bread, tomato & cucumber salsa with Tzatziki*

**Lamb Souvlaki** **\$19.9**

*Pita Bread, tomato & cucumber salsa with Tzatziki*

**Soup du jour** **\$13.5**

*Soup of the day served with toasted sourdough*

**Caesar Salad** **\$15.9**

*Cos lettuce, eggs, bacon, croutons, anchovies, parmesan cheese*

*Add Smoked Salmon or Chicken for* **\$4.50**

**Beetroot and Asparagus Salad** **\$14.9**

*Panache, cherry tomatoes, radish, feta cheese, walnuts, Balsamic dressing*

**Any dietary requirements please inform your waiter**

# Mains

**Grilled Tasmanian Salmon Fillets**      **GF**      **\$31.0**

*Mashed potato, Asparagus, lemon oil sauce*

**Grilled Barramundi Fillets**      **GF**      **\$31.0**

*Lemon Potato, Broccolini, hollandaise sauce*

**Whole Baby Snapper**      **GF**      **\$31.0**

*Crushed potato, green peas, tomato, and gremolata*

**Western Australia Rock Lobster 600g**      *Half*      **\$38.0**

*Choice of Mornay, Garlic Butter or Natural*      *Full*      **\$66.8**  
*served with Chips & salad*

**Spaghetti Prawn & Barramundi**      **DF**      **\$29.5**

*Garlic, chilli, olive oil, white wine, rocket leaves*

**Spaghetti Marinara**      **\$29.5**

*Napolitana sauce, Prawn, Scallops, Calamari, Barramundi, Mussel*

**Spaghetti Carbonara**      **\$22.8**

*Bacon, white wine cream, Grana Padano*

**Seafood Risotto**      **GF**      **\$29.5**

*Prawn, Scallops, Calamari, Barramundi, Mussel*

**Zucchini and Roasted Pumpkin Risotto**      **GF**      **\$22.8**

*Parmesan Crisp*

**Roasted Chicken Supreme**      **GF**      **\$25.5**

*Mashed Potato, broccolini, and Mushroom Sauce*

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# Mains

Steaks are Gluten Free, MSA certified Angus beef and sourced from NSW and Victoria region

**300g Pinnacle Rump Steak**      100% grass fed      **\$30.5**

**220g Southern Prime Eye Fillet**      100% grass fed      **\$39.9**

*all steaks served with cauliflower puree, crushed garlic potato and roasted mushroom  
Choices of sauces: Red wine, mushroom, pepper sauce or bearnaise*

**ADD HALF LOBSTER      \$29.80**

**Beer battered Fish**      **\$22.9**

*Served with chips, salad & tartare sauce*

**Chicken Parmigiana**      **\$25.5**

*Ham, mozzarella cheese, napolitana sauce chips and salad*

**Angus Beef Burger**      **\$20.5**

*Cheese, lettuce, tomato, beetroot, onion, tomato mayonnaise and chips*

**Chicken Schnitzel**      **\$23.5**

*Served with chips & salad with mushroom sauce on top*

## Platter

**Seafood Platter**      **\$98.9**

*Moreton bay Bugs, Cooked mussel tomato salsa, Smoked Salmon, Natural Sydney Rock Oysters, Cooked Prawns, Fried Salt & Pepper Calamari, Fried Prawn Cutlets, Fried Fish, Chips and Garden Salad*

**ADD HALF LOBSTER      \$29.80      FULL \$49**

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## KIDS MEAL

*(12 years old and under)*

**\$14.9**

*Crumbed chicken and chips*

*Battered fish with chips*

*Spaghetti with tomato sauce and parmesan cheese*

*With Vanilla Ice cream with chocolate topping for dessert*

## Sides

<b>Chips</b>	<b>\$6.0</b>
<b>Potato wedges</b>	<b>\$9.0</b>
<b>Garden Salad</b>	<b>\$11.0</b>
<b>Broccolini &amp; Asparagus with Lemon, olives oil and almond</b>	<b>\$13.9</b>
<b>Greek Salad</b>	<b>\$14.9</b>

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## Dessert

**Vanilla Panna Cotta**    **GF**    **\$13.9**

*Berry compote, Mixed berry Ice-cream, Almond Biscoti*

**Sticky Date Pudding**    **\$13.9**

*with butter scotch sauce, almond praline, and vanilla bean ice-cream*

**Apple and Mixed Berry Crumble Tart**    **\$13.9**

*Apples, mixed berries, streusel crumble with vanilla gelato*

**Chocolate cream cheese brownies**    **\$13.9**

*Almond praline and vanilla ice cream*

**Cheese plate**    **\$19.9**

*Selection of brie, cheddar, and blue cheese, fruit jam, mixed nuts, dried fruits, cracker and lavosh*

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