

SHARE

GARLIC BREAD	6.9
CHEESY GARLIC BREAD	7.9
BEER BATTERED CHIPS garlic aioli	7.9
SWEET POTATO WEDGES (V,GF) sour cream, sweet chilli	9.9
LOADED FRIES bacon, cheese, house burger sauce, fried onions	9.9
BRUSCHETTA (V) cherry tomatoes, onion, basil, feta, balsamic pearls	13.9
KOREAN FRIED CHICKEN WINGS house ketjap manis, pickled daikon slaw, sambal mayo	14.9
BUCKET OF FRESH KING PRAWNS (GF) cocktail sauce, lemon	24.9

FRESH LOCAL OYSTERS

½ Dozen / Dozen

NATURAL w/ chardonnay mignonette	18.9 / 29.9
KILPATRICK	20.9 / 30.9

SALADS

CHICKEN CAESAR cos lettuce, soft boiled egg, bacon, parmesan, croutons, house dressing	19.9
THAI BEEF marinated sirloin, mesclun leaves, capsicum, cherry tomatoes, bean sprouts, cucumber, cashews, coriander, crispy noodles, soy chilli & lime dressing	21.9
PRAWN & PICKLED PEAR (GF) grilled prawns, house pickled pear, cos lettuce, capsicum, onion, carrot, coriander, chilli & lime dressing	21.9
ROAST PUMPKIN & QUINOA (V) tuscan kale, beetroot, coconut ricotta, maple vinaigrette	18.9
BEETROOT & RUM CURED OCEAN TROUT pearl cous cous, baby spinach, pomegranate, cherry tomatoes, cucumber, olives, lemon oil	21.9

SENIORS

Served with vegetables & mash or salad & chips

CHICKEN SCHNITZEL	13.9
BEER BATTERED FISH	13.9
CRUMBED LAMBS BRAINS w/ bacon	16.9
PRAWN CUTLETS (6)	17.9
RUMP STEAK 200G	20.9

TWO HANDS

Served with beer battered chips

Gluten free bun add \$2

THE BAYVIEW CHEESE BURGER	19.9
wagyu beef pattie, bacon, American cheese, lettuce, tomato, house sauce	
KATSU FRIED CHICKEN BURGER	18.9
crunchy slaw, cheese, aioli	
PORTUGUESE CHICKEN BURGER	18.9
bacon, lettuce, tomato, sambal mayo	
FALAFEL BURGER (V)	17.9
homemade falafel, lettuce, tomato, beetroot hummus	
STEAK SANDWICH	19.9
150g scotch fillet, rocket, tomato, cheese, beetroot, onion, tomato relish, aioli	

PIZZA

Gluten free base add \$4 | Vegan mozzarella add \$2

MARGHERITA	16.9
tomato, basil, mozzarella cheese	
SMOKED DUCK	21.9
mushroom, capsicum, spring onion, pickled red cabbage, coriander, hoisin sauce, mozzarella cheese	
PROSCIUTTO	19.9
cherry tomatoes, red onion, feta, olives, rocket, balsamic, mozzarella cheese	
PERI PERI CHICKEN	19.9
bacon, capsicum, onion, parsley, mozzarella cheese, sambal mayo	
GARLIC PRAWN	22.9
cherry tomatoes, spinach, mozzarella cheese, avocado, pesto, lime aioli	
HERBIVORE (V)	17.9
roast sweet potato, capsicum, mushroom, baby spinach, olives, mozzarella cheese, basil pesto	
CARNIVORE	20.9
chorizo, pepperoni, bacon, chicken, green chilli, mozzarella cheese	

THE BAYVIEW FAVOURITES

KOSCIUSZKO PALE ALE BATTERED FISH & CHIPS	20.9
salad, chips, tartare sauce	
SALT & PEPPER SQUID	21.9
salad, chips, lime aioli	
CRISPY SKIN HUON SALMON	29.9
salad, chips, bearnaise sauce, lemon	
CHICKEN SCHNITZEL	
panko crumbed in house	
PLAIN - lemon, choice of sauce	20.9
PARMI - nap sauce, bacon, mozzarella cheese	22.9
MEXICAN - chilli beef, guacamole, sour cream, corn chips	23.9
THE BAYVIEW - smoked salmon, garlic sauce, brie cheese	24.9

MAINS

MARKET FISH	29.9
see specials board	
CONFIT PORK BELLY (GF)	28.9
seared Hokkaido scallop, fennel & citrus salad, crispy prosciutto, cauliflower puree	
MISO BRAISED BEEF SHORT RIB	28.9
creamy mash potato, asian greens, chimichurri	
OVEN ROASTED CHICKEN SUPREME (GF)	27.9
herb roasted chat potatoes, charred broccolini, dutch carrots, truss cherry tomatoes, mustard brulee, red wine jus	
PRAWN & CHORIZO LINGUINE	27.9
tomato, baby spinach, garlic, chilli, white wine	
SEAFOOD PLATE FOR 1	32.9
salt & pepper squid, battered fish, crumbed prawn cutlets, local oysters, fresh prawns, smoked salmon, fennel & citrus salad, chips, cocktail sauce	
VEGAN FALAFEL BOWL (V)	23.9
tuscan kale, roasted sweet potato, cucumber, beetroot hummus, vegan aioli	

FROM THE GRILL

Served with vegetables & mash or salad & chips plus your choice of sauce

SIRLOIN - 200G	26.9
SCOTCH FILLET - 300G	34.9
SIRLOIN - 300G	33.9
T-BONE - 400G	35.9
UPGRADE TO SURF & TURF	+6

SAUCES (ALL GF)

GRAVY, MUSHROOM, DIANNE, GREEN PEPPERCORN, BEARNAISE, GARLIC CREAM	2
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ANKLE BITERS

12 years & under | Includes ice cream

CHICKEN NUGGETS	11.9
w/ vegetables or chips	
HAM & CHEESE PIZZA	11.9
BATTERED FISH	11.9
w/ vegetables or chips	
CHEESE BURGER	11.9
w/ chips	

THE
BAYVIEW

(V) = Vegetarian (GF) = Gluten Free

WHITE WINES

	150ML	250ML	BOTTLE
SPARKLING			
CHAIN OF FIRE BRUT CUVÉE South East	7		23
AURELIA PROSECCO South East	9		35
JOSEF CHROMY SPARKLING ROSE Relbia, TAS			50
CLOVER HILL TASMANIAN CUVÉE Pipers River, TAS			60
PIPER HEIDSIECK BRUT NV Champagne, FRANCE			95
REDBANK EMILY BRUT CUVÉE 200ML King Valley, VIC			9
CRAIGMOOR SPARKLING ROSE 200ML Mudgee, NSW			9
WHITE			
FIORE MOSCATO Mudgee, NSW	8	12	31
LINKE RIESLING Eden Valley, SA	8.5	12.5	32
ARA SINGLE ESTATE PINOT GRIS Marlborough, NZ			35
POCKETWATCH PINOT GRIS Mudgee, NSW	8	12	32
PIKES 'VALLEYS END' SAUVIGNON BLANC SEMILLON Clare Valley, SA			35
SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ	8	12	22 500ML
MARKVIEW SAUVIGNON BLANC South East	7	9.5	23
SHELTER BAY SAUVIGNON BLANC Marlborough, NZ	9.5	13.5	36
BIMBADGEN RIDGE SEMILLON SAUVIGNON BLANC Hunter Valley, NSW	8	12	30
TINKLERS SCHOOL BLOCK SEMILLON Hunter Valley, NSW			36
MOLLIE & MERLE VERDELHO Langhorne Creek, SA			32
MARTY'S BLOCK CHARDONNAY South Australia	7	9.5	23
THE MILL CHARDONNAY Cowra, NSW			32
CAPE BANKS CHARDONNAY Adelaide Hills, SA	10.5	16	42

RED WINES

	150ML	250ML	BOTTLE
RED			
PHILLIP SHAW 'THE WIREWALKER' PINOT NOIR Orange, NSW			42
TOBACCO ROAD PINOT NOIR King Valley, VIC	8.5	12.5	32
EARTHWORKS TEMPRANILLO Barossa Valley, SA			27
MAVERICK BREECHENS GRENACHE Barossa Valley, SA			38
ARGENTO MALBEC Mendoza, ARGENTINA			35
REDBANK 'LONG PADDOCK' MERLOT King Valley, VIC			28
BEACH HUT CABERNET MERLOT Central Ranges, NSW	7	9.5	23
PEDESTAL CABERNET MERLOT Margaret River, WA			38
WEST CAPE HOWE CABERNET SAUVIGNON Mt Baker, WA	8	12	30
JIM BARRY CABERNET SAUVIGNON Coonawarra, SA			36
HANCOCK & HANCOCK SHIRAZ GRENACHE McLaren Vale, SA			38
CIRCA 1858 SHIRAZ Mudgee, NSW	7	9.5	23
LINKE SHIRAZ Barossa Valley, SA	9	13	35
HENTLEY FARM SHIRAZ Barossa Valley, SA			52
ROSE			
SQUEALING PIG ROSE Marlborough, NZ	8	12	22 500ML
PIG IN THE HOUSE ORGANIC SANGIOVESE ROSE Cowra, NSW	9.5	14.5	36
VALLON DES CIGALES ROSE Provence, FRANCE			50

SIGNATURE COCKTAILS

KISS ME KETUT Like a sunrise.... Midori melon liqueur & Paraiso Lychee Liqueur is charged with pineapple juice & strained onto a bed of cranberry juice	16
MANGO RAMBO A house specialty the Mango Tango is comprised of house-made mango syrup & pineapple juice shaken until icy cold with vodka & mango liqueur served in a martini glass	16
TEQUILA MOCKINGBIRD A sultry twist on the traditional Margarita, cucumber muddled with Sauza Gold Tequila & Cointreau, a good dash of our house-made passionfruit syrup, shaken until chilled & double strained into a martini glass	16
THE WEIS BAR Let's go Tropical! Coconut liqueur built with mango liqueur, loaded with mango nectar, garnished with fresh cream & shredded coconut, Aloha!	16
A-BOMB A personal favourite, Alize' Bleu & Bombay Sapphie Gin are muddled with fresh lime then shaken until icy cold with a dash of pineapple juice & built tall into a hurricane glass with chilled cranberry juice	16
PLEASE ASK STAFF FOR OUR FULL COCKTAIL LIST	

DAILY BISTRO SPECIALS

MONDAY	
CHICKEN & PRAWNS chicken breast topped w/ prawns in creamy garlic sauce	16
TUESDAY	
T-BONE STEAK w/ chips & salad	16
WEDNESDAY	
CHICKEN SCHNITZEL crumbed in house w/ chips & salad	14
THURSDAY	
RUMP STEAK 250g rump w/ chips & salad	15
SUNDAY	
ROAST w/ all the trimmings	15

THE
BAYVIEW

KITCHEN TRADING HOURS

Monday to Friday | 11.30am - 2.30pm | 5.30pm - 8.30pm
Saturday & Sunday | 11.30am - 9pm | ALL DAY DINING