

## ENTRÉE

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**GARLIC & CHEESE PIZZA** (V) 9,5  
Mozzarella Cheese on a pizza base drizzled with a Parmesan & Garlic oil.

**CALAMARI FRITTI** (GF) 16  
Lime pepper dusted Calamari, gremolata & a Dill Pickle Aioli.

**BUTTERMILK FRIED CHICKEN STRIPS** (GF) 16  
Marinated Chicken Tenders coated in The Bays special Herbs and spices, fried till golden served with Jalapeno Mayo & Pickled Veg.

**TRIO DIPS & PITA** (V) 16  
House made Dips served with Pita Bread  
See specials board for today's Dips.

**PULLED PORK SLIDERS** 15  
Pork shoulder slow cooked in a house made Bourbon BBQ Sauce served in a brioche bun with Asian slaw.

**SOFT SHELL CRAB SLIDER** 18  
Soft shell crab lightly dusted in lime pepper flour served with slaw and pickle mayo.

**NACHOS** (GF) (V) 15  
Corn Chips Salsa, Cheese, Sour Cream Guacamole.

**OYSTER OR NATURAL KILPATRICK** ½ 20,5  
Sydney rock oysters with bacon and Worcestershire sauce. ½ 19

## SALADS

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**SUPER FOOD SALAD** (V)(VG) 22  
Charred broccolini, freekeh, puy lentil, mixed nuts, pomegranate, radish, pickled onion, kale, orange segments finished with a lime coriander vinaigrette.

**Add Chicken or Calamari** 4

**CALAMARI SALAD** (GF) 23  
Calamari Fritti resting on a bed of Mizuna Lettuce citrus fruit segments red onion, Cherry Tomatoes, herb Aioli.

**CHICKEN SALAD** (GF) 24  
Chargrilled Chicken Tenders, Wild Roquette, Roasted Pumpkin, Roasted Beetroot, Candied Walnuts, Danish Feta dressed in a Tahini Yoghurt Dressing, freeze dried raspberry.

**CAESAR SALAD** 22  
Romaine lettuce, anchovies, shaved parmesan, poached egg, maple bacon, garlic croutons with a creamy house made Caesar dressing.

## BURGERS

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**CHEESE BURGER** 22  
Angus Beef Patty Chargrilled topped with American Cheese, Shallots house pickles ketchup and mustard.

**THE BAY BURGER** 25  
Angus Beef Patty Chargrilled, American cheese, lettuce, Tomato, Maple Bacon, house pickles, Tomato Relish & Aioli.

**CHICKEN BURGER** 24  
Marinated Chicken Breast with your choice to be fried in the Bays special herbs and spices or flame grilled, served in a Brioche Bun with Lettuce, tomato, onion and Jalapeño Mayonnaise.

**PULLED PORK BURGER** 25  
Otway Pork Shoulder Slow cooked in a Bourbon BBQ Sauce served in a brioche bun and an Asian slaw.

**FALAFEL BURGER** (VG) 24  
Roasted falafels with smashed avocado, beetroot hummus, baby cos, fresh tomato, veganise on a matcha bun.

## MAINS

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**BEEF CHEEK** (GF) 28  
Gippsland Beef Cheek Slow cooked in a Pinot Sauce, resting on a bed of garlic mash potato topped with a Horse Raddish Gremolata and carrot chips.  
Best served with glass of Mike Press Merlot.

**CHICKEN PARMA** 25  
300g Chicken Schnitzel topped with smoked Virginian Ham, Napoli, Tasty & Mozzarella Cheese served with chips and salad.  
Best served with pint of Bay Draught.

**FISH & CHIPS** (GF) 25  
Furphy Beer Battered Hake Fillets fried till golden, served with Chips, Salad, dill pickle Aioli  
Gluten Free Option available.  
Best served with glass of Asher Pinot Gris.

**CRISPY SKIN SALMON** (GF) 29  
Crispy Skin Atlantic salmon served on sautéed medley tomatoes, dill, beetroot, finished with radish balsamic glaze and micro herb salad.  
Best served with glass of Sevita Sauvignon Blanc.

**SCOTCH FILLET 300G** 35  
300g YG Gippsland Platinum Range scotch fillet.  
Best served with glass of Mt Monster Shiraz.

**EYE FILLET 300G** 41  
300g Gippsland Platinum Range Eye Fillet Medallion with a marble score of 3.  
Best served with glass of Mt Monster Shiraz.

*Both steaks served with a Potato Fondant, Broccolini topped with Danish Feta, topped with your choice of sauce.*

*Pepper, Mushroom, Pinot Jus (GF), Garlic Butter (GF) Café de Paris butter.*

## PASTA

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**GARLIC PRAWNS** 28  
Australian tiger Prawns tossed in a pan with a white wine garlic cream sauce served on a bed of basmati rice and served with a fresh summer salad.

**SEAFOOD LINGUINI** 29  
Prawns, calamari, mussels, salmon, clams, & blue swimmer crab in a garlic, chilli broth finished with EVO & micro herbs.

**CARBONARA** 24  
Linguini, bacon, mushroom, cream finished with egg yolk & Parmesan Cheese.

**SUMMER PENNE** (V) (VGO) 23  
Tri colored penne w/ Sautéed Cherry tomato, olives, tossed in a light Napoli sauce finished with roquette.  
**Add Chicken** 4

**BEETROOT RISOTTO** 23  
Creamy beetroot risotto, with baby beets, crumbled Danish fetta, mint, lemon finished with a roquette parmesan balsamic salad.

## SIDES

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**CHIPS WITH BAY SPICE** (GF)(V) 7  
**WEDGES WITH SOUR CREAM & SWEET CHILI SAUCE** 7  
**GARLIC MASH POTATO** (GF)(V) 6  
**BROCCOLINI & DANISH FETA** (GF)(V) 7  
**HOUSE SALAD** (GF)(V)(VG) 7  
**PITA BREAD** (V) 3  
**EXTRA SAUCE** 2

## LITTLE ONES

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**PENNE BOLOGNAISE** 10  
**FISH & CHIPS** 10  
**CHICKEN NUGGETS** 10  
**CHICKEN PARMA** 10  
**CHEESE BURGER** 10  
*Option of Chips or (Trees) Broccolini as sides*

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