

Tapas

2 items for \$25

4 items for \$48 (excl. Charcuterie)

Seared Scallops cooked w/ chorizo, harissa, butter, herb salad (4)	\$17.00
Roast Lamb and mint croquettes served w/French onion puree (3)	\$13.00
Beetroot and goats cheese tartlets w/ balsamic drizzle (veg) (4)	\$14.00
Chipotle & lime charred street corn w/ parmesan veg) (4)	\$8.00
Honey rosemary & butternut pumpkin arancini balls w/ aioli (veg) (3)	\$14.00
Jalapeno poppers stuffed w/ cream cheese & salsa (veg) (4)	\$13.00
Calamari fritti ; lime pepper dusted calamari w/ dill aioli	\$16.00
Buttermilk fried chicken ; Cajun style fried chicken w/ chipotle mayo (3)	\$16.00
Buffalo cauliflower bites lightly dusted and fried w/ buffalo Veganaise (Vegan)	\$12.00
Trio of dips , house selection of dips served w/ charred pitta and olive oil (vegan option)	\$16.00
Grilled Saganaki served w/ a slice of lemon and chili oil (veg)	\$11.00
Haloumi chips served w/ siracha aioli and pomegranate molasses (veg)	\$10.00
Charcuterie board : Chefs selection of cured meats w/ onion jam, water crackers & pickled veg	\$26.00
Pulled lamb sliders , with slaw, pomegranate, and garlic sauce (2)	\$18.50
Loaded fries w/ pulled lamb & choice of sauces	\$11.00
Chips with Bay spice	\$8.00
Wedges with sour cream and sweet chili	\$9.50

Mains

Chicken Parma

300gm chicken schnitzel topped with smoked Virginian ham, Napoli, tasty & mozzarella cheese served with chips and salad best served with a pint of draught.

\$25.00

Fish & Chips

Furphy beer battered hake fillet fried till golden, served with chips, salad, dill pickle aioli, gluten free option available, best served with a glass of Morgan's Bay Sauvignon Blanc

\$25.00

Burgers

The Bay burger \$25

Angus beef patty chargrilled, American cheese, butter lettuce, tomato, flame grilled bacon, house pickles and dill aioli

Chicken Burger \$24

Marinated Chicken thigh, with your choice to be fried or flame grilled, served with a brioche bun, butter lettuce, harissa, aioli, & red onion jam

Lamb Burger \$25

Pulled lamb, home style slaw, garlic sauce, pomegranate, chopped mint with a brioche bun

Haloumi burger \$23

Butter lettuce, dusted haloumi then fried, w/ red onion jam, drizzled with pomegranate molasses. (veg)