



baygarden
RESTAURANT

ALL DAY DINING
MENU

ALL DAY DINING MENU

SMALLS

pita bread with marinated olives and tzatziki **\$14**

crispy chicken wings , chili caramel glaze **\$19**

lobster and prawn rolls, iceberg chiffonade, citrus mayo **\$24**

pork belly bites, spicy paprika salt, romesco **\$20**

soft shell taco, iceberg chiffonade, guacamole, black beans, corn slaw
choice of *slow cooked beef* **\$18** | *chili lime chicken* **\$16** | *pulled pork* **\$19**
| *grilled prawn* **\$22**

hand cut potato scallops *white balsamic and roasted garlic salt with house sauce* **\$14**

BOWLS

poke bowl, brown rice, quinoa, sriracha tofu, wakame, edamame, roasted sesame slaw, prawns, torched nori **\$28**

baygarden buddha bowl **\$20**

brown rice, quinoa, dukkha spiced cauliflower, sumac onions, maple roast pumpkin, nuts and seeds, black current and coconut yogurt dressing

burrito bowl

brown rice, black beans, guacamole, charred corn slaw, adobe aioli, smashed tortilla

ADD: *slow cooked beef* **\$22** | *chili lime chicken* **\$20** | *pulled pork* **\$22**

caesar bowl **\$15**

cos hearts, bacon, croutons, parmesan, anchovy dressing, shredded egg
ADD: *grilled chicken* **\$5**

ALL DAY DINING MENU

BIGS

fish and chips \$34

locally sourced fish, Willie the Boatman Beer Batter, served with chips, house sauce, fresh lemon and salad

Korean style crispy chicken burger \$24

Asian slaw, sesame aioli, toasted potato bun, shoestring fries

flame grilled beef burger \$26

grilled pineapple, beetroot, bacon, cheese, lettuce, tomatoes, onion and pickle, cheeseburger sauce, toasted potato bun, shoestring fries, onion rings

meat free burger \$26

flame grilled meat free pattie, slaw vegan bun, lettuce, tomato, corn slaw, chimichurri, smashed avocado, shoestring fries

sticky pork \$32

with garlic ginger rice and Asian greens

spaghetti bolognese \$25

classic pasta with rich tomato and beef sauce

GRILLS

All grills served with Chips, Ice Berg Wedge Salad, house dressing and choice of Sauce: jus | Mushroom | Pepper | Béarnaise | Citrus wasabi Dressing

300g Black Angus Ribeye \$63

220g Wagyu Rump 4+ \$37

220g Chicken Breast Supreme \$30

180g Tasmanian Salmon Fillet \$34

ALL DAY DINING MENU

SIDES \$10

fries with aioli

Greek salad

wedges, sour and sweet chili sauce

iceberg wedge with dill dressing, bacon bits, pimento

steamed greens

SWEETS

vegan raspberry and chocolate mousse, pistachio soil, fresh berries **\$15**

crème caramel, Persian fairy floss, biscotti **\$15**

selection of local cheese, beetroot and gin relish, grissini **\$28**

ice cream selection

1 Scoop **\$6**

2 Scoops **\$10**

3 Scoops **\$14**



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BEVERAGE MENU

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SPARKLING

moet chandon imperial nv champagne - / 135
champagne, france

bancroft bridge nv brut 7 / 32
riverina, new south wales

emeri nv pink moscato 9 / 38
griffith, new south wales

veuve ambal nv blanc de blancs - 15 / 55
burgundy france

ROSÈ

vin de provence aix rose - 14 / 55
aix-en-provence, france

DESSERT WINE

de beaurepaire coeur d'or
botrytis semillon - / 40
rylstone estate, new south wales

WHITE WINE

bancroft bridge semillon sauvignon 7 / 32

riverina, new south wales

plantagenet angevin riesling 8 / 36

mount barker, western australia

tai nui sauvignon blanc 9 / 38

marlborough, new zealand

catalina sounds sauvignon blanc - / 55

marlborough, new zealand

frogmore creek fume sauvignon - / 49

coal river valley, south tasmania

sticks chardonnay - / 42

yarra valley, victoria

debussy reverie chardonnay 9 / 38

pays d'oc, france

keith tulloch chardonnay - / 48

hunter valley, new south wales

savardo pinot grigio 10 / 40

breganze, italy

RED WINE

bancroft bridge cabernet merlot 7 / 32

riverina, new south wales

totara pinot noir 9 / 38

marlborough, new zealand

rockbare tempranillo - / 48

mclaren vale, south australia

save our souls sangiovese 11 / 45

yarra valley, victoria

oliver's taranga grenache - / 45

mclaren vale, south australia

paranga kir-yianna, merlot, cabernet, sauvignon - / 42

greece

dourthe no. 1 merlot, cabernet, sauvignon - / 50

bordeaux, france

sticks cabernet, sauvignon 9 / 38

yarra valley, victoria

plantagenet 'three lions' shiraz 9 / 38

barossa valley, south australia

**snake and herring 'blue monday'
grenache, mourvedre, shiraz - / 65**

frankland river, western australia

two hands gnarley dudes shiraz - / 55

barossa valley, south australia

AUSTRALIAN BEER

james boag's premium light 6

tasmania

hahn premium light 6

new south wales

xxxx gold 8

queensland

toohey's new 8

new south wales

toohey's old 8

new south wales

toohey's extra dry 8

new south wales

hahn super dry 9

new south wales

james boag's premium 9

tasmania

james squire pale ale 9

new south wales

stone and wood pacific ale 9

new south wales

IMPORTED BEER

heineken 9

the netherlands

corona 9

mexico

kirin 9

japan

peroni 9

italy

CIDER

james squire orchard crush 9

new south wales

SOFT DRINKS

favourites 4.8

coca-cola, coke zero, lift, sprite, dry ginger ale,
tonic water, soda water, lemon lime and bitters

juice 4.8

apple, cranberry, orange, pineapple, tomato

water

750ml 9

San Pellegrino sparkling

Acqua Panna still

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