

BREADS

CHEESY GARLIC FOCACCIA (4) (v)	14
TRIO OF DIPS (gfo) Chef's selection with toasted flatbread	16
BRUSCHETTA (gfo) Prosciutto, cherry tomato, basil, goats cheese, vincotto, watercress, sourdough	22

ENTREES

BEEF CHEEK CROQUETTES Carrot puree, salsa verde, pickled radish, parsley, Grana Padano	24
OYSTERS (A) (Minimum 4) Natural (gf) (df) Kilpatrick (gf) (df) Mornay Finger lime & ponzu (df)	7.5ea
MAPLE GLAZED CHICKEN WINGS (df) Black sesame, pickled cucumber, miso mayonnaise	24
GRILLED PRAWNS (A) (gf) Cauliflower puree, confit tomato, Nduja butter, charred sourdough	26
LINGUINE PASTA (A) East coast prawns, chilli, garlic, parsley, saffron butter, parmesan	E 26 M38

BAYSIDE  AND GRILL
Fresh Flavours, Coastal Vibes

GUEST
WIFI



15% surcharge is applicable on all Public Holidays.

(v) vegetarian | (vo) vegetarian option | (vg) vegan | (vgo) vegan option | (gf) gluten free | (gfo) gluten free option
(A) All seafood on this menu is Australian and sourced sustainably

MAINS

BEER BATTERED FISH (A)	34
Smashed peas, preserved lemon and caper aioli, heirloom tomato, avocado and fetta salad. Served with chips	
HERB & PARMESAN CRUSTED CHICKEN SCHNITZEL	32
Heirloom tomato, avocado and fetta salad. Served with chips and a side of gravy	
BLACK ANGUS BEEF BOURGUIGNON POT PIE	42
Red wine braised beef, mushrooms, bacon, eschalots, Paris mash, baby carrots	
BRAISED LAMB SHOULDER	46
Sweet potato mash, peas, pickled eschalot, mint gremolata, lamb jus (gf)	
PUMPKIN CHICKPEA CURRY	28
Served with basmati rice & papadam (vg) (v) (gfo)	
	Add chicken 10
	Add prawns (A) 16
ROCKET, PINE NUT, PECORINO & PEAR SALAD	24
Sherry vinaigrette	
	Add grilled chicken 10
	Add prawns (A) 16
PANZANELLA SALAD	26
Oxheart tomato, bocconcini, basil, cucumber, red onion, Nana Glen lettuce, garlic croutons, sherry vinaigrette	
	Add grilled chicken 10
	Add prawns (A) 16

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FROM THE GRILL

SOUTHERN GRAIN mb4+ GRAIN FED SCOTCH FILLET 250g 69

36 DEGREE SOUTH mb3+ GRAIN FED SIRLOIN 250g 59

DARLING DOWNS mb3+ WAGYU RUMP 200g 49

All steak served with Dorriggo potato gratin (gf) and your choice of:

- Charred Broccolini
- Peas, speck, eshalot (gf)
- Heirloom tomato, avocado, fetta, mixed leaf salad (gf)

And paired with your choice of:

- Shiraz jus, pink peppercorn jus, mixed mushroom sauce (gf)

BURGERS

BLACK ANGUS BEEF BURGER 28

Caramelised onion and bacon jam, cheese, lettuce, tomato, Bayside burger sauce. Served with chips

SOUTHERN FRIED CHICKEN BURGER 28

Iceberg lettuce, tomato, pickled onion, cheese, chipotle aioli, served on a milk bun. Served with chips.

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SIDES

CHIPS & GRAVY	14
SEASONED WEDGES	16
Served with sweet chilli and sour cream	
PEAS	12
Speck, pickled eshalot (gf)	
CHARRED BROCCOLINI	16
Labna, hazelnuts (gf)	
HEIRLOOM TOMATO, AVOCADO & FETTA SALAD	16
Mixed leaf, sherry vinaigrette (gf)	

KIDS MEALS

16

All meals include a kids ice cream with topping / sprinkles

HAM & PINEAPPLE PIZZA

CHICKEN NUGGETS, CHIPS & SALAD

BATTERED FISH, CHIPS & SALAD (A)

SPAGHETTI BOLOGNAISE

CHEESEBURGER & CHIPS

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BAYSIDE PIZZAS

MARGHERITA	26
Fior de latte, basil	
PEPPERONI	28
Fior de latte, basil	
CAPRICCIOSA	28
Ham, mushroom, artichoke, olives, fior de latte	
ROAST ZUCCHINI	26
Eggplant, olive, capsicum, capers, fior de latte	
PRAWN & CHILLI (A)	30
Cherry tomato, basil	
MEAT LOVERS	30
Smoked ham, bacon, sausage, pulled brisket, pepperoni	
Gluten free base	2

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DESSERTS

LOCAL BLUEBERRY & APPLE CRUMBLE 20
Served with vanilla bean ice cream

WATTLESEED PANNA COTTA 24
Davidson plum, vincotto, strawberries, honeycomb (gf)

AFFOGATO 20
Scoop of vanilla bean and chocolate ice cream, frangelico, espresso, almond praline (gf)

CHEESE & FRUIT PLATE 32
Selection of local and imported cheese, quince paste, dried fruit, wafers, lavosh (gfo)

HOUSE MADE ICE CREAM 5.5
Topped with caramelised white chocolate (gf)

- Vanilla bean
- Chocolate
- Coconut sorbet
- Raspberry sorbet

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