

baygarden

RESTAURANT

DINNER MENU

SMALL PLATES

Wood fired flat bread, brushed with confit garlic oil (V)	14
with marinated olives and dips	
House made dumplings (DF)	
19	
Prawn garlic and chive with citrus dipping sauce, fresh herbs and fried shallots	
Roasted pumpkin salad (V, GF, DF (without Feta))	18
with pomegranate, walnut, red onion, feta and raspberry reduction	
Shell fish chowder	19
served with wood fired sour dough	
Smoked Trout (DF, GF)	23
with house made potato crisps, citrus and parsley salad	
Baygarden's mini lobster rolls	24
citrus aioli, chives, iceberg	
Korean style spicy chicken wings (DF)	19
with trio of dipping sauces	
Prawn tacos	23
grilled prawns, smashed avocado, biquinho peppers, slaw, lime and jalapeno aioli	

LARGE PLATES

Confit pork belly	36
with mojo verde, braised fennel, pomme mousseline, celeriac chips	
Seared Scallops	38
with squid ink risotto, native sea asparagus and lemon, garlic, chive oil	
Flame grilled Peruvian spatchcock	34
with cilantro rice, aji sauce	
Slow cooked lamb shoulder for 2 people (Kleftiko) (DF, GF)	75
with vegetables, pan juices and tzatziki	
Florentine T-bone, sliced off the bone for 2 people (GF)	65
with wild baby rocket, medley of mushrooms, shaved parmesan and truffle butter	
Chilli clams and honey bugs with spaghetti	36
clams, roasted garlic, lemon, chilli, parmesan spaghetti with citrus chilli crumbs	

FROM THE GRILL

All grills served with polenta chips, truffle and parmesan butter:	
250g Black Angus Sirloin	36
300g Black Angus Rump	39
500g Black Angus T-Bone	55
200g Salmon	36
220g Chicken Breast	32

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R E S T A U R A N T

SIDES

Teriyaki glazed pumpkin, kewpie mayo, toasted nori salad, wasabi peanut crumble (DF)	10
Shoestring fries with tomato ketchup aioli (V)	10
Sriracha Tofu with bok choy and toasted sesame dressing (DF, V)	10
Greek salad (GF, V)	10
Mashed potatoes with rosemary and garlic scented olive oil (GF, V)	10
Garlic bread	10
Broccolini, citrus chilli crumb	10
Garden salad	10

DESSERT

Tiramisu with marinated strawberries	14
Chocolate Fondant macadamia nut crumble ice cream	14
Warm Apple and berry crumble, anglaise and ice cream	14
Traditional Crème Brulee with biscotti	14