

baygarden

RESTAURANT

All Day Dining Menu

Signature Cocktails

Pink Panther | Gordons Gin, Aperol, Watermelon Water
18

Tropic Like It's Hot | Smirnoff Vodka, Cointreau, Capi
Blood Orange
18

Brighton Mule | Bourbon, Ginger Beer
18

The Palm Spring | Bacardi Rum, Midori, Green Smoothie
18

Summer Breeze | Smirnoff Vodka, Bacardi Rum, Gordons Gin, Tequila, Cointreau, Capi Yuzu Lemon
18

Mocha Toblerone | Frangelico, Butterscotch Schnapps, Mozart Chocolate, Pure Cream
18

Aperol Spritz | Aperol, Sparkling Wine, Soda Water
18

Classic Cocktails

Mai Tai | White & Spiced Rum, Cointreau, Disaronno, Lime Juice, Pineapple Juice, Grenadine
16

Margarita | Tequila, Cointreau, Lemon & Lime Juice
16

Mojito | White Rum, Mint, Lime, Topped w/ Soda
18

Long Island Ice Tea | Vodka, White Rum, Gin,
Cointreau, Tequila, Topped w/ Cola
18

Pina Colada | White Rum, Malibu, Pineapple Juice, Coconut Milk
16

Espresso Martini | Vodka, Kahlua, Shot of Espresso
18

Cosmopolitan | Vodka, Cointreau, Lime, Cranberry Juice
16

Old Fashioned | Bourbon, Bitters, Sugar, Orange Twist
16

Bloody Mary | Vodka, Tomato Juice, Tabasco
16

Mocktails

Pomegranate Splash | Pomegranate, Grenadine,
Lime Juice, Soda Water
18

Sunflower Kiss | Mango Puree, Lychee, Passionfruit &
Orange Blossom Blended with Ice
18

Berrylicious | Mixed Berries, Banana, Pineapple Juice
Blended with Ice
18

Mango Rock | Mango Puree, Cucumber, Honey,
Lime Juice, Ginger Beer
18

Small Plates to Share

Sugar Cured Kingfish, Pickled Baby Beetroot, Dill and Buttermilk Dressing
22

Chicken Bao Buns, Shallots, Coriander and Pickled Slaw
15

Crispy Korean Style Fried Chicken Wings
15

Fried Calamari, Sea Salt, Tasmanian Pepperberry Seasoning,
Lemon and Siracha Aioli
18

Cheese Burger Spring Rolls
14

Moroccan Stuffed Pumpkin Flowers with Tzatziki
12

Shoestring Fries or Sweet potato Fries with Aioli DF | GF
9

Loaded Fries, Pulled Lamb, Tzatziki GF
15

Potato Wedges DF | GF
9

Large Plates

Half Kilo of Prawns served with Marie Rose GF | DF
40

Half Kilo Pippies with XO sauce and Crispy Noodles
25

Pulled Lamb Sliders served on Mini Brioche with Spinach Tzatziki, Shoe String Fries
25

Flame Grilled Quarter Pounder Burger, Homemade Pickle,
Burger Sauce, American cheese and Onion,
on a Milk Bun (Burger Pattie contains Bacon)
25

Crispy Korean Style Chicken Burger, Roasted Sesame Aioli,
Pickled Cucumber, Asian Slaw
24

Beer Battered Flathead Fillets, Fennel Remoulade,
Garden Salad and Shoestring fries DF
24

Bbq Peking ½ Duck, Pancakes, Cucumber, Shallots, Coriander, Pickled Carrot, Hoisin and Plum Sauce (for 2 people)
50

Clay Pot Railway Goat Curry, Kumquat Pickle, Roti and Sambal, Basmati Rice
32

From the Grill

All grills served with chips and salads and choice of sauce

300g Beef Rump 34

250g Beef Sirloin 38

300g scotch Fillet 49

220g Chicken Breast 32

200g Salmon Fillet 36

Whole baby Barramundi (Boneless) 38

Sauce:

Red Wine Jus, Pepper Sauce, Mushroom Sauce,
Béarnaise, Citrus Wasabi Dressing

Salads

Ancient Grains Salad, with Pomegranate, Yoghurt, Parsnip Chips,
Braised Fennel

19

Smoked Duck with Mandarin, Fig, Macadamia Nut,
Raspberry Vinaigrette GF | DF

24

Caesar Salad, Baby Cos, Bacon, Parmesan, Garlic Croutons,
Soft Boiled Egg, Homemade Caesar Dressing

18

Add grilled chicken

5

Add salt & pepper calamari

5

Dessert

18

Peanut Butter Fudge, with Chocolate Ganache, Dark Chocolate Ice Cream

Mars Bar Mousse, Caramelised Banana, Macadamia Nut Crumble

Twice Cooked Japanese Soufflé with Vanilla and Rhubarb, Green Tea Ice Cream

Ice cream or Sorbet Selection with Persian Fairy Floss

Selection of Australian Cheeses