

# baygarden

RESTAURANT

## Dinner 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, 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

8

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

8

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

8

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

8

## **ENTRÉE**

### **Sugar Cured Kingfish**

with pickled baby beetroot, dill buttermilk dressing (GF)

22

### **Char Siu Pork Belly**

with crab, green apple and ginger salad

22

### **Ancient Grains Salad**

with pomegranate, yoghurt, parsnip chips, braised fennel (GF)

19

### **Seared Scallops**

with crispy wild rice cake, smoked avocado, sriracha aioli (GF,DF)

18

### **Smoked Duck Salad**

with mandarin, fig, macadamia nut and raspberry vinaigrette (GF,DF)

24

## FROM THE GRILL

All served with biquinho peppers, broccolini & 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

## FROM THE OCEAN

**½ Kilo Whole Cooked Prawns**

fresh lemon and marie rose (GF,DF)

40

**½ Kilo Clams**

with XO sauce with crispy noodles (GF,DF)

25

**Whole Boneless Baked Baby Barramundi**

shallot and ginger broth, asian herbs (DF)

38

**Grilled Seasonal Blue Cod**

with mango, ginger and lemon, served with green beans (GF, DF)

39

## **FROM THE PADDOCK**

### **Pesto Baked Chicken Breast**

with baby carrots, chat potatoes and spinach (GF,DF)

32

### **Edible Garden Plate**

with pickled and roasted vegetables, olive, nut and seed oil, coconut yoghurt dressing (GF)

32

### **Peruvian Slow Cooked Beef Ribs**

with uchucuta sauce, solterito salad (GF)

38

### **BBQ Peking ½ Duck Plate**

with pancakes, cucumber, shallots, coriander, pickled carrot, hoisin and plum sauce

50

### **Clay Pot Railway Goat Curry**

kumquat pickle, roti, sambal, basmati rice

32

### **Beef Pappardelle**

With homemade pappardelle pasta, slow cooked beef ragout, portobello mushroom, citrus crumb, truffle oil

36

## **SIDES**

### **Steamed Broccoli**

with black olive butter (GF)

9

### **Shoestring Fries**

with aioli (GF,DF)

9

### **Shoestring Fries**

with pulled lamb and tzatziki (GF)

15

### **Grilled Baby Carrots**

lentils, horse radish yoghurt sauce (GF)

9

### **Truffle Mac & Cheese**

9

### **Roasted Cauliflower Salad**

cranberries, parsley, candied walnuts and quinoa (GF,DF)

9

**DESSERT**

**Peanut Butter Fudge**

with chocolate ganache and dark chocolate ice cream

18

**Mars Bar Mousse**

with caramelised banana and macadamia nut crumble

18

**Japanese Souffle Pancakes**

with vanilla, rhubarb and green tea ice cream

18

**Ice Cream or Sorbet**

with Persian fairy floss

18

**Selection of Australian Cheeses**

with condiments

18

*All items include applicable taxes. 1.3% surcharge for all credit card transaction.*

*Wine vintages are subject to changes.*

***Menu only available Tuesday & Wednesday***