

## ALL DAY DINING

### SNACK & STARTERS

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

### FROM THE GRILL

<b>All grills served with house made polenta chips and truffle butter</b>	
250g Black Angus Sirloin	36
300g Black Angus Rump	39
500g Black Angus T-Bone	55
200g Tasmanian Salmon Fillet	36
220g Free Range Chicken Breast	32

### MAINS

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

# baygarden

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

## CLASSICS

Flame grilled grass fed beef burger, cheese, caramelised onion, lettuce, tomato, house made burger sauce and pickle, fries	25
Beef Penang curry, basmati rice, sambal, raita, roti and mango pickle ( <i>Available 24 hours</i> )	25
Crispy Korean style chicken burger, roasted sesame aioli, pickle Asian slaw, fries	25
Spaghetti with choice of sauce	20
Bolognese	
Wild mushroom and parmesan cream	
Slow Roasted tomato Napolitano ( <i>Available 24 hours</i> )	
Panko and parmesan crumbed chicken breast, chips, mixed salad leaves, gravy	25

## PIZZAS | Available 24 hours

15

Garlic cheese pizza  
Paesane, pesto, eggplant, chilli, salami, buffalo mozzarella  
Prawn & chorizo, pimento, Spanish onion, fetta

## DESSERT

14

Tiramisu with zesty Cointreau strawberries  
Chocolate Fondant, macadamia crumble and ice cream  
Apple and berry crumble cream anglaise and ice cream  
Traditional crème Brule, biscotti