



baygarden

D I N N E R M E N U



S M A L L P L A T E S

wood fired flat bread 14

*brushed with confit garlic oil,
served with marinated olives and dips (V)*

house made dumplings 19

*prawn garlic and chive with citrus dipping sauce,
fresh herbs and fried shallots*

roasted pumpkin salad 18

*with pomegranate, walnut, red onion, feta and
raspberry reduction (V, GF) (DF without Feta)*

shell fish chowder 19

served with wood fired sour dough

smoked trout 23

*with house made potato crisps, citrus
and parsley salad (DF, GF)*

mini lobster rolls 24

citrus aioli, chives, iceberg

korean style spicy chicken wings 19

with trio of dipping sauces (DF)

prawn tacos 23

*grilled prawns, smashed avocado, biquinho peppers,
slaw, lime and jalapeno aioli*



L A R G E P L A T E S

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) 75

*with vegetables, pan juices and tzatziki (GF)
(DF without tzatziki)*

florentine t-bone, sliced off the bone

for 2 people 65

*with wild baby rocket, medley of mushrooms,
shaved parmesan and truffle butter (GF)*

chilli clams and honey bugs

with spaghetti 36

*clams, bugs, roasted garlic, lemon, chilli, parmesan
spaghetti with citrus chilli crumbs*



G R I L L

*All grills served with polenta chips, truffle
and parmesan butter:*

- 350g black angus grain-fed rib eye cutlet 58
- 500g black angus t-bone 55
- 250g black angus sirloin 36
- 300g black angus rump 39
- 220g chicken breast 32
- 200g salmon 36



S I D E S

- teriyaki glazed pumpkin 10
kewpie mayo, toasted nori salad, wasabi peanut crumble (DF)
- shoestring fries 10
with tomato ketchup aioli (V)
- sriracha tofu 10
with bok choy and toasted sesame dressing (DF, V)
- greek salad 10
- mashed potatoes 10
with rosemary and garlic scented olive oil (GF, V)
- garlic bread 10
- broccolini 10
with citrus chilli crumb
- garden salad 10



D E S S E R T

- chocolate fondant, macadamia nut
crumble, ice cream 14
- warm apple and berry crumble,
anglaise and ice cream 14
- tiramisu, marinated strawberries 14
- traditional crème brule, biscotti 14