

Please note: Our menu is subject to change at any time.

# THE BAY HOTEL

## SMALL/SNACKS

<b>Warm Olives</b> house blend (gf, df, veg)	8
<b>Today's Oyster</b> shucked fresh, mignonette & lemon (min 3) (gf, df)	5ea
<b>Scallops</b> baked in the half shell, Bay Butter (gf)	8ea
<b>Calamari</b> flash fried, garlicky mayo, lemon (df)	20
<b>Anchovy Toast</b> Olasagasti anchovies, herb mayo, red pepper drops, pickled shallots	12
<b>Beetroot Hummus</b> evoo, tahini, dates, seeds, nuts, pita crisps (df, veg)	15
<b>Texas Fried Chicken Tenders</b> buttermilk, secret spice, chipotle aioli (df)	20
<b>Prawn Bao (2)</b> Courgette pickle, wasabi mayo (df)	19
<b>Chubby Chips</b> with rosemary salt, house ketchup (gf, df, veg)	12
<b>Salumi</b> (df)	
Mister Cannubi Fiocco	12.5
Mister Cannubi Mortadella	10
Humble Pleasures Capocollo	12
Salumi Selection	36

## MEDIUM

<b>The Kitchen Sink</b> , iceberg, cos, cucumber, tomato, Spanish onion, capsicum, jalapeno (gf op)	25
<b>Add Texas Tenders</b>	+10
<b>Cider Mussels</b> , nduja, shallots, garlic, tomatoes, parsley, grilled bread (gf op, df)	25
<b>Burrata</b> , Heirloom tomatoes, honey yoghurt & basil (gf)	28
<b>Rainbow Trout</b> , warm vegetable dressing (gf, df)	30
<b>Crab Linguine</b> , cherry tomato, chili, parsley, white wine & garlic	34
<b>Ricotta Tortellini</b> , peas, asparagus, broad beans, roasted lemon, pesto	28
<b>Sirloin Sanga</b> , cos, onion marmalade, gruyere, tomato, chips (gf op, df)	27

## CLASSIC

<b>Chicken Parma</b> schnitzel, Napoli, smoked ham, cheese, chips, leaf salad	29
<b>Fish &amp; Chips</b> craft beer batter, chubby chips, leaf salad, yoghurt tartare (gf op)	32
<b>Pie of the Day</b> your server will advise	26
<b>Fish of the Day</b> (market price) - refer to specials board	-
<b>Bay Beef Burger</b> crispy bacon, american cheese, secret sauce, onion, pickle, chips (gf op)	26
<b>Vegan Burger</b> plant pattie, cheese, mayo, pickles, onion, chips (gf op, veg)	26
<b>Cumberland Sausage</b> whipped Dutch Creams, onion marmalade, red wine jus (gf)	28
<b>Double Cut Lamb Chop</b> mashed peas, minty sauce, potato gratin (gf)	36

## STEAKS

<b>Great Southern Porterhouse</b> 250g, MS2, grass fed (gf, df)	45
<b>Southern Ranges Tenderloin</b> 200g SR4 grass fed (gf, df)	55
<b>O'Connor Premium Scotch Fillet</b> 300g MS3-4 grass feed (gf, df)	55
Served w/ mixed leaf salad, chips & choice of sauce: <b>Red wine jus, Peppercorn cream, Gravy or bay butter</b>	
Swap chips & leaf salad for mash & veg	+5

## SIDES

<b>Noisette Bread</b> , cultured butter	10
<b>Leaf Salad</b> (gf, df, veg)	10
<b>Asparagus</b> creamed mozzarella (gf)	12
<b>Whipped Dutch Cream Mash</b> (gf)	12
<b>Chips</b> aioli (df, veg)	10
<b>Sauces</b> Red Wine Jus, Peppercorn Cream, Gravy or Bay Butter (all gf)	5

## ALL DAY SPECIALS

<b>Monday</b> Burger Day 20	<b>Tuesday</b> Porterhouse Steak 29	<b>Wednesday</b> Pasta & Wine 30	<b>Thursday</b> Chicken Parma 22	<b>Sunday Roast</b> Please ask server 35
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15% surcharge applies on Public Holidays. gf = Gluten Free, df = Dairy Free, Veg = Vegan, gf op = gluten free option available

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<b>Texas Fried Chicken Tenders</b> buttermilk, secret spice, chipotle aioli (df)	20
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