



Takeaway Menu

Charge 20% off the eat
in price as indicated



Bayviews Restaurant
& Lounge Bar



Bayviewsrestaurantburnie



(03) 6431 7999



info@bayviewsrestaurant.com.au

Bayviews requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavor to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

All Credit and Debit cards incur a processing fee of 1%

Snack menu

Beer battered chips curry mayonnaise and caper aioli	13
Wedges sour cream & sweet chilli sauce	15
Sweet potato fries , mustard aioli	15
Fried chicken and pork dumplings , ponzu dipping sauce	15
Taco sliders All served with fresh coleslaw Taco sliders (GF upon request) <ul style="list-style-type: none"> Southern fried chicken, peri peri mayonnaise Zucchini relish, horseradish, capsicum Slow roasted lamb, dukkah, harissa yoghurt 	9ea
Crisp fried haloumi , dill and lemon dipping sauce	18
Popcorn chicken , peri peri mayonnaise	17
Citrus spiced calamari , spicy mayonnaise	15
Nachos Corn chips, beans, tomato ragout, jalapenos, sour cream and guacamole with pulled bbq pork	23 29
Loaded Rueben potato gems, sauerkraut, pickles, cheese, ranch sauce add silverside	23 28
Bbq pulled pork burger , coleslaw, bbq sauce, crispy shallots, warm brioche bun, potato crisps	23
Karagge chicken , coleslaw, kewpie mayonnaise, sticky soy dressing	25

Entrées

House baked ciabatta	
Café de Paris butter	10.5
House made dukkah and local olive oil	13.5
Sashimi of blue eye trevalla	27
Crème fraiche, dill and lime dressing, avocado puree, pickled cucumber, shaved radish, tapioca crackers	
Southern calamari	25
Lemon pepper dusted, salad of fresh vegetables, bean shoots, herbs, roasted peanuts, horseradish mousse, sweet chilli sauce, nam jim dressing	
Beef cheek croquettes	26
Chimichurri, mustard seed tuile, beetroot leaves, mustard mousse	
Soy caramel roasted duck leg	27
Chilli and coriander pickled wombok, sesame scented bok choy, Xo sauce	
Savory churros	24
Fried and dusted with tomato and paprika salt, Manchego mousse, corn relish, local basil	
Eye fillet carpaccio	28
Pepper rolled sliced fillet of beef, parmesan and black pepper lavosh, bone marrow aioli, pickled radish, fried capers, fresh parmesan	
North East Coast Tasmanian oysters	
freshly shucked to order	5.8ea or ½ dozen 29 (Subject to availability)
Natural with lemon	
Natural with nam jim dressing	
Baked with balsamic, smoked bacon	
Natural with gin and tonic granita	

Mains

Sous vide Nichols chicken breast	45
Potato, leek and aged parmesan risotto, celeriac remoulade, sprout leaves, potato crisps, chicken skin crumb	
Charred zucchini filled with lemon and ricotta	40
Smoked cheddar polenta, roasted capsicum jam, linseed crisps, Tasmanian leatherwood honey, roasted macadamia nuts	
Slow cooked rolled belly of pork	47
Cauliflower puree, red cabbage jam, spice roasted florets of cauliflower, pork cheek wantons, crisp fried local kale	
Chargrilled rack of lamb and pressed neck	49
Pumpkin gnocchi, zucchini relish, salsa verde, almond dukkah, harissa yoghurt, mint	
Sesame crusted yellow fin tuna	49
Rice crusted sweet potato cake, pork, chilli and ginger dumplings, pickled vegetable salad, ponzu sauce (cooked medium rare)	
Sous vide Tasmanian wallaby porterhouse	47
Scented with Native Tasmanian pepperberries and juniper, buttermilk pastry tart filled with slow cooked onions, macadamia romesco sauce, whipped fetta, roasted beetroot	
Eye fillet, Longford (Northern Tasmania)	59
Scotch fillet dry aged minimum 15 days, Stowport (North West Tasmania)	55

All beef is chargrilled and served with a potato, mustard seed and aged parmesan croquette, wilted baby spinach, tempura onion rings

Choice of sauces

- Horseradish cream
- Café de Paris butter
- Red wine jus
- Beef and Szechuan pepper jus
- Wild mushroom

Side dishes	9.5ea
● Chips with rosemary salt, mustard aioli	
● Steamed greens, burnt butter dressing	
● Garden salad with shaved Grana Padano parmesan, walnuts, apple, 8yr old balsamic vinegar	
● Roasted Beetroot, horseradish cream, roasted pepitas	
● Green salad, buttermilk dressing, roasted cauliflower florets, crisp bacon, dukkah, mint	

Desserts

Dark chocolate and hazelnut praline bar **19.5**

Scented with Frangelico, salted caramel ganache, plum compote, cardamon shortbread crumb

Peanut semi freddo ice cream **19.5**

Peanut butter and miso mousse, whipped Dark chocolate ganache, caramel sauce, miso roasted peanuts

Meringue roulade **19.5**

Vanilla bean cream, slow roasted peaches, Hellyer's Road cream liquor custard, strawberry and basil curd, lemon meringue shards

Ice creams and sorbets **14.5**

Served with crisp tuiles
Ask your waiter for tonight's selection

Bayviews Cheese Platter

Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, crackers, rice and sesame crackers

Please select from:

King Island Smoked cheddar

King Island Roaring Forties blue

Tasmanian Heritage double brie 3 Cheeses **31**

Gouda 4 Cheeses **35**

Heidi Farm Tilsit 5 Cheeses **39**