



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 1.5%

## 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

### Entrée tasting platter

**39**  
Smaller versions of our most popular entrées including: southern calamari, beef cheek croquettes and savory churros

### 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
- Espresso crème brulee** 19.5  
Mascarpone and vanilla bean ice cream, dark chocolate and buttermilk mousse
- 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
- Dessert tasting platter** 31  
Including: espresso brulee, dark chocolate and hazelnut praline bar and peanut semi freddo
- 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

## Affogato:

- Vanilla ice cream and espresso served with your choice of liqueur 19.5  
without liqueur 12

## Liqueur Coffee:

- Long black with your choice of spirit or liqueur topped with cream 17

# Chef's Tasting Menu

6 course

(Last orders at 7.15pm)

## Sashimi of blue eye trevalla

Crème fraiche, dill and lime dressing, avocado puree, pickled cucumber, shaved radish, tapioca crackers

## Savory churros

Fried and dusted with tomato and paprika salt, Manchego mousse, corn relish, local basil

## Sous vide Nichols chicken breast

Potato, leek and aged parmesan risotto, celeriac Remoulade, sprout leaves, potato crisps, chicken skin crumb

## Slow cooked rolled belly of pork

Cauliflower puree, red cabbage jam, spice roasted florets of cauliflower, pork cheek wantons, crisp fried local kale

## Soy caramel roasted duck leg

Chilli and coriander pickled wombok, sesame scented bok choy, Xo sauce

## Peanut semi freddo ice cream

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

**\$130 per person**

**+ \$45 with matching standard wines**

**+ \$65 with matching premium wines**

**+ \$15 replace Dessert with a Dessert Tasting platter**

# Chef's Tasting Menu

9 course

(Last orders at 7.15pm)

## Amuse bouche

## Sashimi of blue eye trevalla

Crème fraiche, dill and lime dressing, avocado puree, pickled cucumber, shaved radish, tapioca crackers

## Savory churros

Fried and dusted with tomato and paprika salt, Manchego mousse, corn relish, local basil

## Sous vide Nichols chicken breast

Potato, leek and aged parmesan risotto, celeriac remoulade, sprout leaves, potato crisps and chicken skin crumb

## Sous vide Tasmanian wallaby porterhouse

Scented with Native Tasmanian pepperberries and juniper, buttermilk pastry tart filled with slow cooked onions, macadamia romesco sauce, whipped fetta, roasted beetroot

## Slow cooked rolled belly of pork

Cauliflower puree, red cabbage jam, spice roasted florets of cauliflower, pork cheek wantons, crisp fried local kale

## Soy caramel roasted duck leg

Chilli and coriander pickled wombok, sesame scented bok choy, Xo sauce

## Pre dessert

Strawberry and basil curd, lemon meringue shards poached stonefruit

## Peanut semi freddo ice cream

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

**\$160 per person**

**+ \$55 with matching standard wines**

**+ \$77 with matching premium wines**

**+ \$15 replace Dessert with a Dessert Tasting platter**