



## Gluten and Dairy Free Menu



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

## Gluten Free

<b>Southern calamari</b>	25
Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish mousse, nam jim dressing, sweet chilli sauce	
<b>Sashimi of blue eye trevalla</b>	27
Crème fraiche, dill and lime dressing, avocado puree, pickled cucumber, shaved radish, tapioca crackers	
<b>Soy caramel roasted duck leg</b>	27
Chilli and coriander pickled wombok, sesame scented bok choy	
<b>Garden salad</b>	22
shaved Grana Padano parmesan, candied walnuts, shaved apple, 8yr old balsamic vinegar	
<b>Eye fillet carpaccio</b>	28
Pepper rolled sliced fillet of beef, parmesan, bone marrow aioli, pickled radish	
<b>North East Coast Tasmanian oysters freshly shucked to order</b>	
Natural with lemon, natural with nam jim dressing, baked with balsamic and smoked bacon or natural with gin and tonic granita	
	5.8 ea or ½ dozen 29

# Mains

## Gluten Free

<b>Sous vide Nichols chicken breast</b>	44
Potato, leek and aged parmesan risotto, celeriac remoulade, sprout leaves, potato crisps	
<b>Chargrilled rack of lamb and pressed neck</b>	49
Roasted pumpkin, zucchini relish, salsa verde, dukkah, harissa yoghurt, mint	
<b>Charred zucchini filled with lemon and ricotta</b>	40
Smoked cheddar polenta, roasted capsicum jam, linseed crisps, Tasmanian Leatherwood honey, roasted macadamia nuts	
<b>Slow cooked rolled belly of pork</b>	47
Cauliflower puree, red cabbage jam, spice roasted florets of cauliflower, crisp fried local kale	
<b>Sesame crusted yellow fin tuna</b>	49
Rice crusted sweet potato cake, pickled vegetable salad, ponzu sauce (cooked medium rare)	
<b>Sous vide Tasmanian wallaby porterhouse</b>	47
Scented with native Tasmanian pepperberries and juniper, slow cooked onions, macadamia romesco sauce, whipped fetta and roasted beetroot	
<b>Eye fillet, Longford (Northern Tasmania)</b>	59
<b>Scotch fillet dry aged minimum 15 days, Stowport (North West Tasmania)</b>	55
All beef is chargrilled and served with potato, chive and aged parmesan mash, wilted baby spinach	
<b>Choice of sauces:</b>	
●Horseradish cream ●Café de Paris butter ●Red wine jus	
●Beef and Szechuan pepper jus ●Wild mushroom	
<b>Side dishes</b>	9.5ea
● 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

## Gluten Free

<b>Dark chocolate and hazelnut praline mousse</b>	<b>19.5</b>
Scented with frangelico, salted caramel ganache, plum compote cardamon shortbread crumb	
<b>Espresso crème brulee</b>	<b>19.5</b>
Mascarpone and vanilla bean ice cream, dark chocolate and buttermilk mousse	
<b>Peanut semi freddo ice cream</b>	<b>19.5</b>
Peanut butter and miso mousse, whipped dark chocolate ganache, caramel sauce, miso roasted peanuts	
<b>Meringue roulade</b>	<b>19.5</b>
Vanilla bean cream, slow roasted peaches, Hellyer's Road cream liquor custard, strawberry and basil curd, lemon meringue shards	
<b>Ice creams and sorbets</b>	<b>14.5</b>
Ask your waiter for tonight's selection	
<b>Bayviews Cheese Platter</b>	
Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, rice crackers	
Please select from:	3 Cheeses <b>31</b>
King Island smoked cheddar, King Island Roaring Forties blue,	4 Cheeses <b>35</b>
Tasmanian heritage double brie, Gouda, Heidi Farm Tilsit	5 Cheeses <b>39</b>

# Entrées

## Dairy Free

<b>House baked ciabatta</b>	<b>13.5</b>
Local olive oil and dukkah	
<b>Southern calamari</b>	<b>25</b>
Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs, roasted peanuts, nam jim dressing, sweet chilli sauce	
<b>Savoury churros</b>	<b>24</b>
Fried and dusted with tomato and paprika salt, corn relish, local basil	
<b>Soy caramel roasted duck leg</b>	<b>27</b>
Chilli and coriander pickled wombok, sesame scented bok choy, Xo sauce	
<b>Sashimi of blue eye trevalla</b>	<b>27</b>
Ponzu dressing, pickled cucumber, avocado puree, shaved radish, tapioca crackers	
<b>Beef cheek croquettes</b>	<b>26</b>
Chimichurri, garden salad	
<b>Eye fillet carpaccio</b>	<b>28</b>
Pepper rolled sliced fillet of beef, bone marrow aioli, pickled radish, fried capers	
<b>North East Coast Tasmanian oysters</b>	<b>5.8ea or ½ dozen 29</b>
<b>Freshly shucked to order</b>	
Natural with lemon	
Natural with Nam Jim dressing	
Baked with balsamic, smoked bacon	
Natural with gin and tonic granita	

# Mains

## Dairy Free

**Chargrilled rack of lamb and pressed neck** 49  
Pumpkin gnocchi, zucchini relish, salsa verde, dukkah, mint

**Sesame crusted Yellow fin tuna** 49  
Pork, chilli and ginger dumplings, wok fried vegetables, pickled vegetable salad, ponzu sauce (cooked medium rare)

**Slow cooked rolled belly of pork** 47  
Salsa verde roasted potatoes, red cabbage jam, spice roasted florets of cauliflower, pork cheek wantons, crisp fried local kale

**Sous vide Tasmanian wallaby porterhouse** 47  
Scented with native Tasmanian pepperberries and juniper, macadamia romesco sauce, roasted beetroot

**Eye fillet**, Longford (Northern Tasmania) 59

**Scotch fillet** dry aged minimum 15 days, Stowport (North West Tasmania) 55

All beef is char grilled and served with seasonal vegetables, duck fat roasted potatoes dressed with salsa verde, olive oil

### Choice of sauces

- Red wine jus
- Beef and Szechuan pepper jus

**Sides:** 9.5ea

- Garden salad with walnuts, apple, 8yr old balsamic vinegar
- Steamed greens, local olive oil

# Desserts

## Dairy Free

**House made mixed sorbets and coconut ice cream** 14.5  
Ask your waiter for tonight's selection

**Flourless orange, almond and poppyseed cake** 19.5  
Roasted flaked almonds, toasted coconut, coconut sorbet

**Frozen caramel slice** 19.5  
Base layered with nuts, seeds and coconut oil, cashew caramel centre, dark chocolate, plum compote