

House baked ciabatta	
with Café de Paris butter or dukkah and olive oil	9 12
Beer battered chips	
Herb mayonnaise, house made bbq sauce	9
Wedges sour cream & sweet chilli sauce	9
Tempura onion rings house made bbq sauce	9
Brioche Sliders	6ea
Lamb shoulder, horseradish mousse, zucchini relish or Slow cooked bbq pork shoulder, coleslaw, caper and herb mayonnaise or Southern fried chicken, coleslaw, peri peri mayonnaise	
Spanner crab and lemon rilette grilled bread	10
Nuts and olives	
Spice roasted peanuts, candied walnuts and rosemary infused olives	10
Selection of house made dips freshly baked bread	12
Thai style chicken spring roll	
House made chicken and sesame spring roll, sweet chilli sauce	4ea
Sticky masterstock glazed lamb ribs with Asian slaw	14
Popcorn chicken with dipping sauces	14
Loaded fries beer battered chips with pulled pork, mozzarella and peri peri mayonnaise	18
Citrus spiced calamari	
fresh vegetable and herb salad, house made sweet chilli sauce	19
North East Coast Tasmanian oysters (Subject to availability) freshly shucked to order	
Natural with lemon	
Natural with nam jim dressing	
Baked with balsamic and smoked bacon	4.5ea or
Natural with vodka and lime granita	½ dozen 23

French Connection

Dozen Freshly shucked natural Tasmanian oysters with a bottle of Billecart-Salmon French champagne (375ml) **130**

Bayviews Cheese Platter

Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, crackers, toasted bread. Please select from:
King Island smoked cheddar
King Island roaring forties blue
Kind Island double brie **3 cheese 26**
Tasmanian Heritage red square **4 cheese 29**
Heidi Farm Raclette **5 cheese 32**

Antipasto platter

Assortment of meats, pickled vegetables, dukkah, house made dip, candied nuts + toasted bread **25**
Add Cheese 4ea

24 hour confit pork shoulder 1kg

Served with accompaniments (must be ordered 24 hours notice) **70**

Sous vide Eye Fillet 1kg

Served with accompaniments (must be ordered 24 hours notice) **140**

Desserts

Caramelised Leatherwood honey parfait 16.5
Red wine macerated pears, walnut brittle, red wine sauce, candied walnuts

Tiramisu 16.5

Mascarpone mousse, sour cherry compote, burnt butter and macadamia shortbread

Coconut pannacotta 16.5

Passionfruit and lemon curd, coconut crumb, lime and coconut jelly, blackberry dust

Dark chocolate, walnut and raisin brownie 16.5

Toasted marshmallow ice cream, sour raspberry jam, golden raisins, Crème fraiche

Dessert tasting platter 26

Smaller versions of our most popular desserts including; Caramelised honey parfait, Coconut pannacotta, Chocolate brownie