

VEGAN MENU

Olives (GF) 10
House marinated mixed olives

START

Roasted Beetroot (GF/ DF) 20
Balsamic, macadamia nut, basil

The Freycinet (GF) 25
Apple, fennel, Swansea walnuts, roasted capsicum

MAIN

4Mile Mushrooms (GF) 45
Roasted local mushrooms, roasted onion purée,
baby capers, seasonal greens, onion jus

Vegan Burger (GFO) 23
Kale, beetroot, tomato, Salsa Verde, Mayo

Vegan Gnocchi (GFO/ DF) 24/42
Beetroot, kale, macadamia, basil

DESSERT

Pear & Almond (GF) 18
Tasmanian pear baked in warm spices, almond panna cotta
almond crumble, Bahen chocolate sauce, pear sorbet

Please talk to us regarding your dietary requirement
GF gluten free | DF dairy free | GFO/DFO gluten/dairy free option | V vegetarian



Thank you for choosing to dine with us at The Bay Restaurant this evening. We are delighted to showcase the best of what Tasmania has to offer.

Here at The Bay, we pride ourselves on utilising seasonal Tasmanian produce, which at times can be a little difficult to source, that is of course unless you know where to look. We are proud to support our local growers, producers and wine makers who provide us with the finest ingredients to craft our dishes from.

We hope you will find The Bay welcoming and relaxed and leave feeling like you've experienced food that has touched your soul. Our team will guide you through the menu and ensure you are left with warm memories to cherish.

Our knowledgeable team will assist you with selecting the perfect local drop to pair with your meal. Our wine list is comprised of some hidden gems and hard to find wines, so don't be afraid to tell us what you like.

Locally grown nuts and apples are appearing on the menu, together with local proteins and wild caught seafood. Winter is upon us so take your time and savour the comfort of our dishes and make sure to mop up the sauce with our house baked bread.

What grows together, goes together - A great saying that speaks the truth of many of our dishes.

ENTREE

Tasmanian Oysters 1/2doz, 1doz (GF/DF) Natural with lemon, sparkling elderflower, Kilpatrick	28/52
Baked Tasmanian Half Shell Scallops (GFO) Nduja cream, house baked bread	26
Wicked Torched Brie (GF/V) Apple, fennel, Swansea walnuts, roasted capsicum	25
Seafood Chowder (GF) Blue eye cod, Atlantic salmon, Bass Strait octopus	22/42
Scottsdale Pork Belly (DF/ GF) Leatherwood honey glaze, beetroot, macadamia, parsnip, rhubarb & apple compote	24/40

SOMETHING EASY

200g King Island Sirloin (GF/DF) Seasonal greens, baby carrot, new potato, chimichurri	36
Pumpkin Ravioli (V) Roasted pumpkin filled ravioli, caramelised onions, rocket, macadamia, sage butter	28

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MAIN

Fish of the Day (GF/DF) Asparagus, capers, broccolini, lemon & vodka beurre blanc	<i>Market Price</i>
Cape Grim Beef Short Rib (GF/DF) Beetroot, roasted onion, root vegetables, jus	45
Portuguese Nichols Chicken Maryland (GF/DF) Seasonal vegetables, lentils, jus	42
Tasmanian Lamb Shank (GF) Potato purée, sautéed winter greens, rosemary & garlic pangrattato	40
East Coast Mushroom Linguine (V) Local mushrooms, truffle, onion, sage, sauce of leek, chilli & garlic	42

SIDES

Salad (GF/DF/V) Green leaves, shaved fennel, citrus, mandarin dressing	14
Sautéed Greens (GF/DF/V) Balsamic reduction	14
Mash Potato (GF/V) Rosemary salt, truffle oil	14

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