



Breads

Garlic bread	\$6
Herb bread	\$6
Tomato bruschetta	\$8
Toasted turkish bread with olive tapenade and semi dried tomato	\$8

Salads

Garden salad	\$12
Greek salad with avocado and fetta cheese	\$14
Roquette and parmesan salad with semi dried tomato	\$14
Roast beetroot and sweet potato salad with goat's cheese, pine nuts and roquette	\$14

Oysters

Select Grade Oysters	Six/Twelve
Natural with lemon	\$15 / \$24
Kilpatrick with smoked bbq sauce	\$18 / \$32
Three cheese mornay sauce	\$18 / \$32

Entrée

Grilled haloumi cheese with basil and semi dried tomato and pita bread	\$15
Duck, leek, shitake mushroom, carrot and shallot spring rolls with hoi sin sauce	\$15
Salt and pepper prawns and calamari with chilli soy and aioli	\$18
Sautéed garlic prawns in white wine cream sauce with steamed jasmine rice and shallots	\$20
Six scallops in the half shell with ginger, garlic coriander, shallots and sesame soy dressing	\$20
Sautéed tiger prawns in a garlic, bacon and dill cream sauce with jasmine rice	\$20
Mixed seafood entrée platter for two – ½ dozen mixed oysters, king prawn hot pot, salt and pepper prawns and calamari, cod roe dip and turkish bread	\$44



Pasta

Penne bosciola with bacon, garlic, mushrooms, shallots and white wine cream sauce	\$22
Gnocchi with mushrooms, garlic and herbs in white wine, cream and roasted tomato sauce	\$24
Pappadelle with tiger prawns and blue swimmer crab in a chunky napolitana sauce	\$28

Seafood

Australian wheatbeer battered flathead fillets w/ chips and salad	\$24
Three cheese lobster mornay w/ roast vegetables and steamed greens	\$30/\$60
Crispy skin Salmon fillet w/ grilled king prawns, béarnaise and vegetables	\$32
Grilled king prawns in lemon, garlic, oregano, olive oil and fetta w/ vegetables	\$34
Moreton bay bugs asian flavours served with steamed rice and greens	\$35
Grilled blue eye cod cutlet w/ roast vegetables, champagne vinaigrette with baby fennel and cherry tomato salad	\$34

Grill *served with seasonal vegetables and steamed greens*

250g beef eye fillet	\$27
300g grain fed scotch fillet	\$30
450g grain fed rib eye beef cutlet	\$38
BBQ pork rack of ribs	\$35
Surf and turf - 300g scotch fillet	with garlic cream prawns \$40
	with grilled half lobster \$45
Roast chicken supreme stuffed with brie and semi dried tomatoes with béarnaise	\$28
Marinated lamb cutlets w/ creamy mash, steamed greens and jus	\$34

Sides

Chunky cut fries	\$6
Creamy mashed potato	\$6
Steamed asian greens	\$8
Oven baked vegetables	\$8



Bay Brasserie Specialties

Seafood Platter – Two Courses w/ side salad and pommes frites

1st Course

Fresh cooked king prawns

Mixed oysters

Blue swimmer crab in tomato salsa

Chilled lobster or lobster mornay

Fresh fruit

2nd Course

Grilled fish of the day

½ shell scallops w/ ginger, garlic and soy

Grilled scampi in lemon butter

NZ green lip mussels in a tomato hot pot

Platter for 1 person \$80

Platter for 2 people \$140

Platter for 4 people \$240

Specialty

Seafood linguini w/ bugs, prawns, squid, scampi with pink peppercorns, rocket and olive oil \$34

Kids *under 12 years, includes ice cream and soft drink*

Fish and chips \$12

Spaghetti bolognese \$12

Chicken strips and chips \$12

Penne napoli \$12

Check specials board for desserts