Bay brasserie

Small Bites

Chef's Salad Bowl	10
Bowl of Chips	10
Garlic Bread	10
Cheesy Garlic Bread	12
Bacon Cheese Garlic Bread	14

From the Grill

All steaks char-grilled, served with steamed vegetables and herb mashed potatoes or chips and house salad. Your choice of sauce

Jack's Creek Rump 300g 32

18 Hour Slow Cooked Rib Eye 300g 47
We baste the whole rib eye roll with special herbs and blackened smoke marinade prior to 18 hours of slow roast. Your steak will be hand cut from the whole roasted rib eye and grilled. Due to the slow cooking process this steak will come out 'medium' unless requested to be cooked longer.

Grill Upgrades – *Add to any steak*

½ Rack Pork Ribs +25

Garlic Prawn Topper (I) +15
Add 3 marinated prawn skewers with creamy garlic and white wine sauce (GF)

Sauces +3
Choice of creamy mushroom, Dianne, garlic cream, pepper or pan gravy (All sauces GF)

Ribs

All ribs are glazed in house made smoky BBQ sauce and served with signature seasoned chips and fresh American style coleslaw

½ Rack American Pork Ribs (GF) 40

Full Rack American Pork Ribs (GF) 60

Ribs 'N' Chicken Combo (GF) 50
American pork ribs ½ rack with ¼ roasted chicken

Signature Mixed Grill for Two 140
Slow cooked rib eye 300g, full rack of ribs, beer battered prawn skewers (3), ½ herb roasted chicken, pork belly, house salad, signature seasoned chips and trio of sauces, pan gravy, smoky BBQ sauce, roasted garlic aioli

Bay Brasserie Favourites

All served with seasonal vegetables and potatoes.

Roast Pork (Limited availability)			26
Roast Lamb (Limited availability)			32
Herb Roasted Chicken	QUARTER 20	HALF	30
Golden Fried Pork Belly			30
Braised Beef Cheek			30

Seafood

All served with chips & salad or mash & vegetables

Fish & Chips (I) Battered basa 26

Grilled Basa (I) 26

Salt & Pepper Calamari (I) 28

Fresh Seafood Cabinet (A) MP
Look in our seafood cabinet for today's fresh local catch, as well as prawns and local Holbert's oysters

Signature Seafood Extravaganza for Two (M) 200
Two ½ lobster and prawn mornay, Holberts natural oysters (12), beer battered fish (2), beer battered prawn skewers (2), fried calamari, 250g fresh prawns, grilled Atlantic salmon, garden salad, chips, lemon, tartare and cocktail sauce

Salads

Grilled Chicken Caesar Salad 32
Grilled chicken, cos lettuce, bacon, parmesan cheese, garlic croutons, boiled egg

King Prawn Mango Salad (I) 34
King prawns, cos lettuce, cherry tomatoes, mango, cucumber, Spanish onion, grated carrot, dressed with honey mustard, topped with roasted Macadamia nuts

Asian Beef Crispy Noodle Salad 34
Slow cooked rib eye with sweet and tangy dressing, crispy noodles, tomato, Spanish onion, cucumber, capsicum and lettuce topped with fried onion and lime

Crispy Noodle Salad (V) 34
Diced (plant based) pork belly with sweet and tangy dressing, crispy noodles, tomato, Spanish onion, cucumber, capsicum and lettuce topped with fried onion and lime

Petite Meals

For small appetites

Petite Roast Pork 20
Small serve of roast pork, seasonal vegetables, potatoes, apple sauce, gravy

Petite Herb Roasted ¼ Chicken 20
Rustic seasonal vegetables, potatoes, gravy

Petite Salt & Pepper Calamari (I) 20
Small serve of fried calamari, chips & salad or mash & vegetables

Petite Grilled Basa (I) 20
½ fillet of grilled fish, chips & salad or mash & vegetables

Petite Battered Basa (I) 20
½ fillet of battered fish, chips & salad or mash & vegetables

Petite Spaghetti Bolognaise 20
Small serve of ground beef, herbs, garlic, red wine, onion, vine ripened tomatoes slow cooked 8 hours, topped with shaved parmesan

10% discount for Wests Members (Not valid with social membership). Full Wests Membership card must be scanned to receive discounts on food and beverage purchases.

(V) - Vegetarian, (GF) - Gluten free, (PB) - Plant based, (I) - International Seafood, (A) - Australian Seafood, (M) - Mixed Origin Seafood, (MP) - Market Price

Burgers

All are served with chips. (Gluten free or vegan buns +2, Extra Patty +6)

Classic Burger 25
Beef patty, cheese, lettuce, tomato, onion, pickle, burger sauce

Grilled Chicken Burger 28
Grilled chicken, bacon, cheese, avocado, onion, aioli, lettuce, tomato

Works Burger 34
Beef patty, bacon, egg, cheese, lettuce, tomato, onion, pineapple, beetroot, BBQ sauce, special sauce

Garden Burger (V) 28
Plant based burger, lettuce, beetroot, pineapple, onion, lettuce, tomato, BBQ sauce, vegan aioli

Pasta

(Gluten free pasta available +2)

Prawn Fettuccine (I) 34
Sautéed king prawns, garlic, Spanish onion, spinach, mushrooms, pancetta, shallots, garlic cream sauce, fresh fettuccine and parmesan

Chicken Boscaiola Pasta 32
Grilled chicken, pancetta, mushroom, Spanish onion, spinach, finished with garlic cream sauce, tossed with fresh fettuccine and topped with sunny side up egg, crispy fried onion, shaved parmesan

Fettuccine Bolognese 30
Ground beef, herbs, garlic, red wine, onion, vine ripened tomatoes slow cooked for 8 hours, topped with shaved parmesan

Cannelloni Florentine (V) 26
Spinach and ricotta filled cannelloni tubes smothered in napolitana sauce and topped with melted cheese and fresh herbs, served with chips & salad

Schnitzels

All served with chips & salad or mash & vegetables

Golden Fried Chicken Schnitzel Served with choice of sauce 26

Chicken Parmigiana 34
Golden fried chicken breast, topped with oven roasted herb tomato sauce, Prager sliced ham and melted cheese

Hawaiian Schnitzel 34
Golden fried chicken breast, topped with oven roasted herb tomato sauce, Prager sliced ham, pineapple

Garlic Prawn Schnitzel (I) 43
Golden fried schnitzel topped with creamy garlic prawn skewers (3)

Plant Based Schnitzel (V) Served with gravy 26

Kids Menu - with Drink & Fun Pack

Chicken Nuggets & Chips	18
Fish Bites & Chips (I)	18
Kids Cheeseburger & Chips (GF Available)	18
Spaghetti Napolitana (V)	18