

Vegetarian and Vegan Menu

Entrée

House baked ciabatta

Café de Paris butter or

House made dukkah and local olive oil

vegan

10.5

13.5

Walnut and apple salad

Baby spinach, shaved fresh apple, candied walnuts, 8yr old balsamic vinegar

vegan

21

Pickled vegetables

Baby gherkins, cucumber, radishes, chimichurri, grilled ciabatta bread

vegan

21

Dumplings

Fragrant masterstock broth, vegetable dumplings, asian greens, sesame oil, fresh herbs

vegan

21

Savoury churros

Fried and dusted with tomato and paprika salt, Manchego mousse, corn relish, local basil

24

Mains

Spiced chickpea falafel

roasted macadamia romesco sauce, salsa verde, pickled vegetable salad

vegan

37

Tandoori and red lentil yoghurt curry,

crisp roasted cauliflower florets, marinated tofu, almond dukkah

vegan

37

Charred zucchini filled with lemon and ricotta

Smoked cheddar polenta, roasted capsicum jam, linseed crisps, Tasmanian leatherwood honey, roasted macadamia nuts

40

Pumpkin gnocchi

Pan fried, salsa verde, dukkah coated greens, harissa yoghurt, zucchini relish, mint

40

Side dishes can be prepared vegan upon request

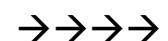
9.5ea

- Chips with rosemary salt, mustard aioli
- Steamed greens, burnt butter dressing or olive oil and lemon
- 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

Dessert

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%



Coconut and almond cake Shaved coconut, flaked almonds, coconut sorbet	vegan	19.5
House made mixed sorbets and coconut ice cream Ask your waiter for tonight's selection	vegan	14.5
Frozen caramel slice Base layered with nuts, seeds and coconut oil, cashew caramel center, dark chocolate, rhubarb jam	vegan	19.5
Dark chocolate and hazelnut praline mousse Scented with Frangelico, salted caramel ganache, plum compote, cardamon shortbread crumb		19.5
Espresso crème brulee Mascarpone and vanilla bean ice cream, dark chocolate and buttermilk mousse		19.5
Peanut semi freddo ice cream Peanut butter and miso mousse, whipped dark chocolate ganache, caramel sauce, miso roasted peanuts		19.5
Meringue roulade Vanilla bean cream, slow roasted peaches, Hellyer's Road cream liquor custard, strawberry and basil curd, lemon meringue shards		19.5
Dessert tasting platter Including: espresso brulee, dark chocolate and hazelnut mousse and peanut semi freddo		31
Ice creams and sorbets Served with crisp tuiles. Ask your waiter for tonight's selection		14.5
Bayviews Cheese Platter Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, crackers, rice and sesame crackers Please select from: King Island Smoked Bay cheddar King Island Roaring Forties blue Tasmanian Heritage double brie Gouda Heidi Farm Tilsit		3 Cheeses 31 4 Cheeses 35 5 Cheeses 39
Affogato: Vanilla ice cream and espresso served with your choice of liqueur without liqueur		19.5 12