



## Gluten and Dairy Free Menu



Bayviews Restaurant  
& Lounge Bar



Bayviewsrestaurantburnie



(03) 6431 7999



info@bayviewsrestaurant.com

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.

Amex credit card fee 1.5%

# Entrée

## Gluten Free

### Three cheese risotto

Watercress, hazelnuts, parmesan, **GF**

20

### Southern calamari

Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing **GF**

21

### Rannoch Farm quail

Sweet corn veloute, parsnip and radish remoulade, crispy chorizo, spring onion oil **GF**

23

### Wild game terrine

Local venison, wallaby, rabbit and smoked ham terrine, piccalilli, mustard emulsion, raisins **GF**

22

### Beetroot cured Blue eye trevalla

Pickled fennel, cucumber, pomegranate sorbet, citrus mousse, lemongrass dressing, mustard cress **GF**

23

### Entree tasting platter

Smaller versions of our most popular entrées including three cheese risotto, wild game terrine and southern calamari **GF**

33

### North East Coast Tasmanian oysters

(Subject to availability)

#### freshly shucked to order - **GF**

Natural with lemon

Natural with nim jam dressing

Baked with balsamic and chorizo

Natural with vodka and lime granita

4.5ea or ½ dozen 24

# Mains

## Gluten Free

### **Rolled chicken roulade**

Spinach and herb filling, potato, mustard and truffle oil puree, Leeks, peas, smoked bacon, chive beurre blanc **GF**

**37**

### **Array of chargrilled vegetables**

Wrapped around cream cheese and dukkah filling baked with red pepper sauce, pickled vegetable salad **GF**

**35**

### **Sous vide wild venison loin**

Beetroot and local fetta, spiced carrot puree, walnut praline, blackberry jus **GF**

**39**

### **Slow cooked Roland range lamb shoulder**

Carrot puree, salsa verde, sugar snap peas hung yoghurt, fresh mint **GF**

**38**

### **Twelve hour roasted pork belly**

Maple roasted parsnips, red wine poached pear, parsnip puree, chicken jus **GF**

**39**

### **Macquarie Harbour Atlantic salmon**

Potato and fennel mash, shellfish, brandy and saffron bisque, fennel and pickled vegetable salad **GF**

**39**

**Eye fillet**, Longford (Northern Tasmania)

**47**

**Scotch fillet** dry aged minimum 15 days, Stowport (North West Tasmania)

**40**

All beef is char grilled and served with potato, mustard seed and aged parmesan creamy mash and wilted baby spinach **GF**

### **Choice of sauces**

- Horseradish cream ● red wine, shallot and chive butter ● red wine jus
- beef and szechuan pepper jus ● wild mushroom

### **Sides:**

**7ea**

- Purple cabbage and carrot slaw with fresh herbs and nim jam dressing **GF**
- Garden salad with shaved Grana Padano parmesan, walnuts and fresh grapes with 8yr old balsamic vinegar **GF**
- Sautéed leeks, smoked bacon and peas **GF**
- maple roasted parsnips, red wine pears and dukkah **GF**

# Desserts

## Gluten Free

### **Caramelised Leatherwood honey parfait**

Red wine macerated pears, walnut brittle, red wine sauce **GF** **16**

### **Espresso crème brulee**

Prune and brandy icecream, coffee mousse, roasted hazelnuts **GF** **16**

### **Black forest**

Dark chocolate mousse, cherry compote, chantilly cream, cherry gel, sour cherry sorbet **GF** **16**

### **Strawberry balsamic parfait**

Lemon thyme meringue, Strawberry puree, balsamic gel **GF** **16**

### **Icecreams and sorbets**

Ask your waiter for tonight's selection **GF** **12**

### **Dessert tasting platter**

Smaller versions of our most popular desserts including; Caramelised honey parfait, Black forest and Espresso crème brulee **GF** **25**

### **Bayviews Cheese Platter GF**

Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, Crackers. Please select from:

King Island smoked cheddar

King Island roaring forties blue

Kind Island double brie

3 Cheeses **25**

Tasmanian Heritage red square

4 Cheeses **28**

Heidi Farm gruyere

5 Cheeses **31**

### **Affogato:**

Vanilla ice cream and espresso served with your choice of liqueur **18**  
without liqueur **10**

### **Liqueur Coffee:**

Long black with your choice of spirit or liqueur topped with cream **13**

# Entrée

## Dairy Free

### **Southern calamari**

Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs, roasted peanuts, nim jam dressing **DF/GF**

**21**

### **Rannoch Farm quail**

Garden salad, toasted walnuts **DF/GF**

**23**

### **Wild game terrine**

Local venison, wallaby, rabbit and smoked ham terrine, piccalilli, mustard emulsion, raisins, **GF/DF**

**22**

### **Beetroot cured Blue eye trevalla**

Pickled fennel, cucumber, pomegranate sorbet, lemongrass dressing, mustard cress **GF/DF**

**23**

### **Entree tasting platter**

Smaller versions of our three most popular entrées including Southern calamari, Wild game terrine, Beetroot cured blue eye trevalla **DF/GF**

**33**

### **North East Coast Tasmanian oysters (Subject to availability) freshly shucked to order – DF/GF**

Natural with lemon

Natural with nim jam dressing

Baked with balsamic and chorizo

Natural with vodka and lime granita

**4.5ea or ½ dozen 24**

# Mains

## Dairy Free

### **Rolled chicken roulade**

Spinach and herb filling, seasoned vegetables, roasted duck fat potatoes **DF/GF** **37**

### **Array of chargrilled vegetables**

Red pepper sauce, pickled vegetable salad **GF/DF** **35**

### **Sous vide wild venison loin**

Beetroot, seasonal vegetables, duck fat roasted potatoes, blackberry jus **GF/DF** **39**

### **Slow cooked Roland range lamb shoulder**

Salsa verde, sugar snap peas, fresh mint, seasonal vegetables and duck fat roasted potatoes **DF/GF** **38**

### **Twelve hour roasted pork belly**

Seasonal vegetables, duck fat roasted potatoes, chicken jus **GF/DF** **39**

### **Macquarie Harbour Atlantic salmon**

Poached blue swimmer crab, pickled fennel and fresh herb salad, roasted duck fat potatoes **DF/DF** **39**

**Eye fillet**, Longford (Northern Tasmania) **47**

**Scotch fillet** dry aged minimum 15 days, Stowport (North West Tasmania) **40**

All beef is char grilled and served with seasonal vegetables and duck fat roasted potatoes **DF/GF**

### **Choice of sauces**

- red wine jus **DF/GF**
- beef and szechuan pepper jus **DF/GF**

### **Sides:**

**7ea**

- Purple cabbage and carrot slaw with fresh herbs and nim jam dressing **DF/GF**
- Garden salad with walnuts and fresh grape with 8yr old balsamic vinegar **DF/GF**
- Duck fat roasted potatoes **DF/GF**

# Desserts

## Dairy Free

### House made mixed sorbets

Ask your waiter for tonight's selection **DF/GF**

**12**

### Red wine poached pear

Red wine and pear compote, lemon lime granita **DF/GF**

**16**

### Chocolate, almond cake

Strawberry puree, lemon thyme meringue **DF/GF**

**16**