

Brandy

St Annes Brandy (Australia)	8.50
Remy Martin VSOP Cognac (France)	15.00
Lark's XO Brandy (Tas)	15.50
Hennessey VSOP Rare Champagne (France)	17.00
Hine XO Rare Champagne (France)	26.00
Hennessey XO (France)	26.00

Fortified Wine

Penfolds Club Tawny (SA)	8.50
Galaway Pipe Tawny (SA)	11.00
Stanton & Killeen Muscat (Vic)	11.50
Stanton & Killeen 12 YO Topaque /Tokay (Vic)	14.00
Stanton & Killeen 12 YO Muscat (Vic)	14.00
Penfolds Club Grandfather Tawny (SA)	22.50

Dessert Wine

Frogmore Creek Iced Riesling	Glass 13/43
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Tasmanian Single Malt Whisky

Hellyers Road (Burnie)	
Single Malt Peated	13.00
Single Malt Pinot Noir Cask Matured	13.00
Single Malt 10 Year Old	15.00
Hellyers Road Whisky Cream	10.50
-Original, Coffee or Hazelnut	
Overeem Port Cask (Hobart)	16.00
Overeem Sherry Cask (Hobart)	16.00
Lark's Slainte Single Malt Whisky Liqueur	16.50
Lark's Distillery Classic Cask (Hobart)	26.00
Sullivan's Cove American Oak (Cambridge)	20.00
Sullivan's Cove Double Cask (Cambridge)	20.00
Sullivan's Cove French Oak (Cambridge)	33.00

Scotch / Whiskey

Glenfiddich 12 year old (Speyside)	12.00
The Glenlivet Founders Reserve (Speyside)	13.00
Dalwhinnie 15 year old (Highland)	13.50
Glenmorangie Nectar D'or (Speyside)	14.00
Oban 14 year old (West Highland)	14.50
Aberlour A'bunadh Single Malt Cask	16.00
Laphroaig Quarter Cask (Islay)	17.50
Hakushu (Japan)	17.50
Hibiki Japanese Harmony (Japan)	18.50
The Yamazaki 12 year old (Japan)	18.50
Bailey's Irish Cream (Ireland)	8.50



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%

Desserts

Caramelised Leatherwood honey parfait 16

Red wine macerated pears, walnut brittle, red wine sauce, candied walnuts

Espresso crème brulee 16

Prune and brandy icecream, coffee mousse cake, roasted hazelnuts

Black forest cake 16

Dark chocolate mousse, cherry compote, chantilly cream, cherry gel, sour cherry sorbet, rice bubble crumb

Strawberry balsamic tart 16

Strawberry ripple filling, lemon thyme meringue, white balsamic cream, strawberry puree, barrel aged balsamic gel, fresh thyme

Ice creams and sorbets 12

Served with crisp tuiles. Ask your waiter for tonight's selection

Dessert tasting platter 25

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

Bayviews Cheese Platter

Tasmania's finest cheeses, accompanied by fresh fruit, candied nuts, Crackers, toasted bread.

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

Mains

Rolled chicken roulade 37

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

Chargrilled vegetables 35

Wrapped around cream cheese filling rolled in dukkah baked in filo pastry, red pepper sauce, pickled vegetable salad, zucchini relish

Sous vide wild venison loin 39

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

Slow cooked Roland range lamb shoulder 38

Butternut pumpkin gnocchi, salsa verde, sugar snap peas, hung yoghurt, fresh mint

Twelve hour roasted pork belly 39

Maple roasted parsnips, red wine poached pear, parsnip puree, dehydrated pork skin, chicken jus

Macquarie Harbour Atlantic salmon 39

Potato and fennel mash, shellfish, brandy and saffron bisque, poached blue swimmer crab, pickled fennel and fresh herb salad

Eye fillet, Longford (Northern Tasmania) 47

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

All beef is char grilled and served with potato, mustard seed and aged parmesan croquette, wilted baby spinach, tempura onion rings

Choice of sauces

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

Side dishes 7ea

- Chips with rosemary salt, citrus herb mayonnaise
- Purple cabbage and carrot slaw with fresh herbs, nim jam dressing
- Garden salad with shaved Grana Padano parmesan, walnuts, fresh apples, 8yr old balsamic vinegar
- Sautéed greens, smoked bacon, peas and thyme
- Maple roasted parsnips, red wine pears and dukkah
- Potato and fennel mash, pickled fennel and chives

Entrée

House baked ciabatta	9
herb and garlic butter	
Three cheese arancini	20
mushroom and rosemary veloute, watercress, hazelnuts, parmesan, rosemary tuile	
Southern calamari	21
Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing	
Rannoch Farm quail	23
Sweet corn veloute, parsnip and radish remoulade, crispy chorizo, spring onion oil	
Wild game terrine	22
Local venison, wallaby, rabbit and smoked ham terrine, piccalilli, mustard emulsion, raisins, croutons	
Beetroot cured Blue eye trevalla	23
Pickled fennel, cucumber, pomegranate sorbet, citrus mousse, lemongrass dressing, mustard cress	
Entree tasting platter	33
Smaller versions of our most popular entrées including Three cheese arancini, Wild game terrine and Southern calamari	
North East Coast Tasmanian oysters	
freshly shucked to order	4.5ea or ½ dozen 24
	(Subject to availability)
Natural with lemon	
Natural with nim jam dressing	
Baked with balsamic and chorizo	
Natural with vodka, lime granita	

Coffee

Espresso \ Short Black	3.50
Short Macchiato	3.50
Piccolo Latte	3.50
Long Black	4.00
Latte	4.00
Cappuccino	4.00
Flat White	4.00
Long Macchiato	4.50
Chai Latte	4.50
Hot Chocolate	4.50

Liqueur Coffee

13.00ea

Bailey's Coffee (Bailey's)
Cafe Royale (Brandy)
Calypso Coffee (Kahlua and rum)
French Coffee (Grand Marnier)
Highland Coffee (Scotch)
Irish Coffee (Whiskey)
Italian Classico (Amaretto)
Italian Coffee (Frangelico)
Keoke Coffee (Brandy and Kahlua)
Monk's Coffee (Benedictine Dom)
Seville Coffee (Cointreau)
Skye Coffee (Drambuie)
Stormy Coffee (Kraken Dark Spiced Rum)

Tea

4.00ea

English Breakfast
Ceylon Strong
Supreme Earl Grey
Oolong Rose
Malabar Chai
Darjeeling,
Lavender Grey
Spring Green
Honeydew Green
Oriental Jasmine Green
Cleopatra's Champagne
Lemongrass & Ginger, Peppermint

Dessert Tea

4.50ea

Berry Coulis
Chocolate Rooibos
White chocolate mint

Chef's Tasting Menu

6 course

(Last orders at 7.15pm)

Beetroot cured Blue eye trevalla

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

+Springvale Sauvignon Blanc

Rannoch Farm quail

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

+Derwent Estate Riesling

Twelve hour roasted pork belly

Maple roasted parsnips, red wine poached pear, parsnip puree, dehydrated pork skin

+Josef Chromy Rose

Slow cooked Roland range lamb shoulder

Butternut pumpkin gnocchi, salsa verde, sugar snap peas, hung yoghurt, fresh mint

+Relbia Estate Pinot Noir

Sous vide wild venison loin

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

+d'Arenberg Stump Jump Shiraz

Caramelised Leatherwood honey parfait

red wine macerated pears, walnut brittle, red wine sauce

+Hellyers Road Whisky cream liqueur

\$110 per person

\$150 with matching wines

Chef's Tasting Menu

9 course

(Last orders at 7.15pm)

Amuse bouche

Beetroot cured Blue eye trevalla

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

+Springvale Sauvignon Blanc

Rannoch Farm quail

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

+Josef Chromy Pinot Gris

Mushroom and rosemary veloute

watercress, hazelnuts, parmesan, rosemary tuile

+Derwent Estate Riesling

Twelve hour roasted pork belly

Maple roasted parsnips, red wine poached pear, parsnip puree, dehydrated pork skin

+Josef Chromy Rose'

Slow cooked Roland range lamb shoulder

Butternut pumpkin gnocchi, salsa verde, sugar snap peas, hung yoghurt, fresh mint

+Relbia Estate Pinot Noir

Sous vide wild venison loin

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

+d'Arenberg Stump Jump Shiraz

Lemon thyme meringue

Strawberry, sour cherry

Caramelised Leatherwood honey parfait

red wine macerated pears, walnut brittle, red wine sauce

+Hellyers Road Whisky cream liqueur

\$140 per person

\$185 with matching wines