



Entrée

Gluten Free

Pumpkin veloute goats curd, pecans, parmesan crisp 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 Parsnip and red radish remoulade, sweet corn veloute, chorizo, parsley oil GF	23
Rolled belly of pork Cauliflower puree, red wine and pear compote, chilli soy caramel GF	23
Steamed East Coast Blue lip mussels Tomato, saffron and brandy soup, pickled chilli GF	22 (Subject to availability)
Entree tasting platter Smaller versions of our most popular entrées including steamed mussels, rolled belly of pork, Southern calamari GF	33
North East Coast Tasmanian oysters 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 (Subject to availability)

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%



Mains

Gluten Free

Roasted chicken breast

Pea and smoked ham hock risotto, confit chicken thigh, goats cheese, charred fennel **GF**

37

Char grilled Tasmanian wallaby topside

Spiced carrot puree, white onion, dukkah, red wine, shallot and chive butter, charred onions **GF**

39

Slow cooked Roland range lamb shoulder

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

38

Confit duck legs

Jerusalem artichoke veloute, port reduction, wild mushrooms, poached egg, duck liver parfait **GF**

39

Macquarie Harbour Atlantic salmon

Sesame crusted, prosciutto wrapped sweet potato and fetta cake, octopus, smoked paprika and roasted garlic aioli **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

All mains above served with seasonal vegetables

Sides:

- Purple cabbage and carrot slaw with fresh herbs and nim jam dressing **GF**
- Garden salad with shaved Grana Padano parmesan, walnuts and fresh apple with 8yr old balsamic vinegar **GF**

9ea

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Desserts

Gluten Free

Caramelised white chocolate mousse Pistachio praline, lemon verbena sorbet GF	16
Espresso crème brulee Prune and brandy icecream, coffee mousse, roasted hazelnuts GF	16
Slow cooked quince Mandarin compote, yoghurt and vanilla bean icecream, quince jelly, mandarin sherbet GF	16
Honeycomb pannacotta Rhubarb curd, orange and poppyseed cake, dried rhubarb 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; Honeycomb pannacotta, caramelised white chocolate mousse and espresso crème brulee GF	25
Bayviews Cheese Platter 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 Tasmanian Heritage red square Heidi Farm gruyere	 3 Cheeses 25 4 Cheeses 28 5 Cheeses 31
Affogato: Vanilla ice cream and espresso served with your choice of liqueur without liqueur	18 10
Liqueur Coffee: Long black with your choice of spirit or liqueur topped with cream	13

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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

Salad of fresh vegetables, shaved coconut, herbs, roasted peanuts, and nim jam dressing **DF/GF**

23

Rolled belly of pork

Red wine and pear compote, chilli soy caramel **DF/GF**

23

Entree tasting platter

Smaller versions of our two most popular entrées including rolled belly of pork, Southern calamari with a salad of fresh vegetables, shaved coconut, herbs, roasted peanuts and nim jam dressing **DF/GF**

33

North East Coast Tasmanian oysters 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
(Subject to availability)**

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Mains

Dairy Free

Roasted chicken breast

Seasonal vegetables, duck fat roasted potatoes and charred fennel **DF/GF**

37

Char grilled Tasmanian wallaby topside

Dukkah, red wine jus, charred onions, seasonal vegetables and duck fat roasted potatoes **DF/GF**

39

Slow cooked Roland range lamb shoulder

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

38

Confit duck legs

Port reduction, wild mushrooms, poached egg, seasonal vegetables and duck fat roasted potatoes **DF/GF**

39

Macquarie Harbour Atlantic salmon

Sesame crusted, pan fried octopus, seasonal vegetables and duck fat roasted 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:

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

9ea

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Desserts

Dairy Free

House made mixed sorbets Ask your waiter for tonight's selection DF/GF	12
Warm vanilla poached pear Red wine and pear compote, lemon lime granita DF/GF	16
Orange and poppyseed cake poached quince, pistachio praline and rum soaked raisins DF/GF	16

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