



the 
BAYSWATER
The Region's Premier Venue

Bistro Menu

SUMMER EDITION

PLEASE ORDER AT THE COUNTER
WE ENCOURAGE GROUPS TO ORDER AT THE SAME TIME

Breads & Tasty Snacks

PIZZA BREAD W/ GARLIC AND FETTA (V)	5.90
BRUSCHETTA FOR TWO (V) Toasted Baguette w/ Tomato, Basil, Spanish Onion Salsa and a Balsamic Reduction	7.80
OVEN BAKED SOUR DOUGH (V) w/ Confit Garlic, Balsamic Vinegar & Extra Virgin Olive Oil	8.90
BOWL OF CHIPS (V) w/ Lime Aioli	6.00
SEASONED POTATO WEDGES (V) Served w/ Sweet Chilli Sauce and Sour Cream	8.50
BEEF NACHOS (VO) w/ Sour Cream & Guacamole	14.90

Soup & Fresh Salads

SOUP OF THE DAY (Please see Chef's Selections Board)	
WARM MARINATED LAMB SALAD w/ Fetta, Olives, Cucumber, Tomato & Onions Tossed in Fresh Lemon & Olive Oil	17.50
SLOW COOKED DUCK & ORANGE SALAD w/ Soy & Sesame Oil Dressing	17.50
BAYSWATER HOUSE CURED ATLANTIC SALMON w/ Toasted Sour Dough, Baby Capers, Rocket, Spanish Onion, Lemon & Olive Oil	15.90
CAESAR SALAD (VO) Fresh Crunchy Cos Lettuce, Bacon, Egg, Toasted Croutons & Parmesan Cheese	
w/ Caesar Dressing and Anchovies	14.50
w/ Chicken	16.50
w/ Salt & Szechwan Pepper Squid	17.50
w/ Prawns	17.50
w/ House Cured Salmon	17.50

Seafood

FRESH FISH OF THE DAY (Please see Chef's Selections Board)	
BAYSWATER SENSATIONAL SEAFOOD PLATTER for (2) 75.00 Chef's Market Fresh Selection of Hot and Cold Seafood for (4) 130.00	
FRESH COFFIN BAY OYSTERS (GF) Served w/ Fresh Lime or Soy and Sesame Dressing	(6) 15.90 (12) 29.90
OR ZEST THEM UP AS SALT RIMMED TEQUILA SHOOTERS (GF)	(6) 16.90 (12) 30.90
FRESH FRASER ISLAND KING PRAWNS (300g)(GF) Served w/ Wasabi Mayo and Fresh Lemon	19.90
GRILLED HERVEY BAY SCALLOPS (6) (Entree Size)(GF) w/ Parsley, Lemon, Pancetta & Fresh Watercress	22.00
SALT & SZECHWAN PEPPER SQUID (Entree Size) Set on a Fresh Garden Salad w/ a Side of Lime Aioli	15.50
BARBECUED SESAME, LIME & CHILLI MORETON BAY BUGS	26.90

Seafood cont.

AUSTRALIAN WILD CAUGHT BARRAMUNDI (GF) Grilled and Served w/ Seasonal Veg or Chips & Salad, Fresh Lemon & Tartare Sauce	24.90
OR Bulmer's Cider Battered w/ Seasonal Veg or Chips & Salad, Fresh Lemon & Tartare Sauce	
GREEN LIP MUSSELS in White Wine, Garlic, Tomato, Shallot & Parsley Broth w/ a Toasted French Stick	24.90

From the Grill

BARKERS CREEK 300GM KING PORK RIB CUTLET Local Premium Grain Fed Succulent Pork	27.50
GRILLED LAMB CUTLETS w/ Roast Pumpkin, Baby Beetroot, Fetta, Watercress & Balsamic Reduction	28.90



Private Selection is premium quality beef from local family owned producer Nolan Meats. Private Selection is produced from grain finished yearling beef, renowned for superior eating quality and is characterised by a clean juicy taste, which on eating, delivers a light crisp flavour on the palate. Private Selection comes only from beef that complies with the production and processing requirements to exceed the MSA eating quality guarantee standards and is hung by the tenderstretch method to enhance tenderness.

NOLAN'S PRIVATE SELECTION MSA 350GM SIRLOIN	27.50
NOLANS 300GM RIB EYE STEAK	28.50
NOLANS 500GM RUMP STEAK	29.50

SAUCES: Red Wine Gravy, Pepper, Dianne or Mushroom
All Steaks served w/ Seasonal Veg or Chips & Fresh Salad
Upgrade any Steak to a Reef & Beef add **6.00**

NOTE: ALL ITEMS FROM GRILL CAN BE DONE (GF)

Curry & Poultry

ROAST DUCK w/ Soy and Ginger Broth, Bean Shoots, Choy Sum & Coriander	24.90
CURRY OF THE DAY (Please see Chef's Selections Board)	
OVEN ROASTED MOROCCAN CHICKEN BREAST w/ Kipfler Potatoes, Roasted Red Peppers, Wild Rocket & Saffron Aioli	19.90
CHICKEN SCHNITZEL Freshly Crumbed Chicken Breast w/ Chips & Salad Or Seasonal Veg w/ your choice of Sauce	17.90
Upgrade to a Parmigiana add 2.50	

Gourmet Pizzas

PENTHOUSE Prawns, Hervey Bay Scallops, Calamari, Napoli, Chilli, Baby Capers & Lemon	20.00
DELI DELIGHT Pancetta, Olives, Mushrooms, Capsicums, Rocket, Fresh Mozzarella & Napoli	16.00
BIG WOODY Bacon, Salami, Chorizo, Ground Beef, Fresh Mozzarella & our own BBQ Sauce	16.00
BAYSWATER CLASSIC Virginia Ham, Pineapple, Napoli & Fresh Mozzarella	16.00
PIER TO POINT (V) Butternut Pumpkin, Zucchini, Semi-Dried Tomatoes, Capsicum, Spinach, Fresh Mozzarella & Napoli	16.00
DIRTY BIRDY Chicken, Guacamole, Bacon, Potato, Broccolini & Mozzarella	16.00

Pizzas may not arrive with main meals due to cooking times
Sorry - no half & half Pizzas

Pasta

CHILLI BLUE SWIMMER CRAB LINGUINI w/ Capers & Spanish Onions in a Light Olive Oil Sauce	21.90
PRAWNS, SCALLOPS, SPANISH CHORIZO AND LEMON W/ LINGUINI	21.90
SPINACH & RICOTTA TORTELLINI (V) w/ Roasted Pumpkin & Garlic Puree	14.90
LASAGNE MADE IN-HOUSE w/ Chips & Fresh Salad	16.90

Burgers (available between 11am - 5pm)

MARINATED LAMB PITA Grilled Pita Bread w/ Rocket, Roasted Red Peppers & Fresh Yogurt	15.90
BAYSWATER BARRA BURGER Grilled Barramundi, Toasted Sour Dough, Lettuce, Tomato & our own Tartare Sauce w/ Chips	14.90
BONZA BIG BEEF BURGER (VO) Nolan's Beef Patty on a Toasted Cobb w/ Cheese, Bacon, Egg, Pineapple, Beetroot, Lettuce, BBQ Sauce w/ Chips	14.90
CHICKEN & BACON BURGER w/ Chicken Breast & Grilled Bacon on a Toasted Cobb w/ Lettuce, Tomato, Aioli & Chips	14.90
STEAK SANDWICH Tender Nolans Steak on Toasted Sour Dough w/ Lettuce, Tomato, Grilled Bacon & our own BBQ Sauce w/ Chips with Egg add 1.50	14.90

Desserts

ICE CREAM SUNDAE Your choice of Chocolate, Strawberry or Caramel Topping w/ Nuts & Fresh Strawberries	6.50
SUMMER CITRUS TART w/ Whipped Cream & Fresh Strawberries	7.90
STICKY DATE PUDDING Handmade w/ Butterscotch & Vanilla Ice Cream	7.90
LIME & COCONUT MERINGUE w/ Mango, Passion Fruit & Mint Salsa	7.90
AUSTRALIAN CHEESE PLATE FOR TWO w/ Crackers, Quince Paste & a Selection of Gippsland Cheeses	24.90

Sides

FRESH STEAMED VEGETABLES (V)(GF)	3.90
BOWL OF CHIPS (V)(GF)	3.90
BOWL OF CREAMY MASH (V)(GF)	3.90
FRESH ROCKET & SHAVED PARMESAN (V)(GF)	3.90
FRESH GARDEN SALAD (V)(GF)	6.90

Kids 'Healthy' Menu (served w/ a small Fresh Garden Salad)

HAWAIIAN PIZZA	9.50
LINGUINI BOLOGNAISE	9.50
CHICKEN TENDERLOINS & CHIPS (GF)	9.50
GRILLED FISH & CHIPS (GF)	9.50
CHAR GRILLED 100GM STEAK & CHIPS (GF)	9.50
KIDS ICE CREAM SUNDAE w/ Lollies & your choice of Chocolate, Strawberry or Caramel Topping	5.00

"Our Summer menu has been designed with more of a focus on fresh local seafood and light summery flavours, using premium quality ingredients."

"We have strived to feature as much local produce as possible to reflect the emerging Fraser Coast style."

Matthew O'Brien - EXECUTIVE CHEF