



BAYVIEW

ELEMENTS

ESTD 2018 ***
PEOPLE · PASSION · PALATE



Welcome to Bayview – A Timeless Celebration by the Water

At Bayview, every occasion becomes extraordinary. Our premium waterfront function centre in Walsh Bay offers an unmatched experience, combining sophisticated elegance with breathtaking views.

Whether you're hosting a corporate event, a wedding, or a private celebration, we provide a stunning backdrop and a culinary experience to remember.

Our team at Bayview is dedicated to delivering impeccable service, and our award-winning chefs curate menus that celebrate the finest local and international produce. From exquisitely seared steaks to fresh seafood, our culinary creations are designed to tantalise the taste buds and elevate your event.

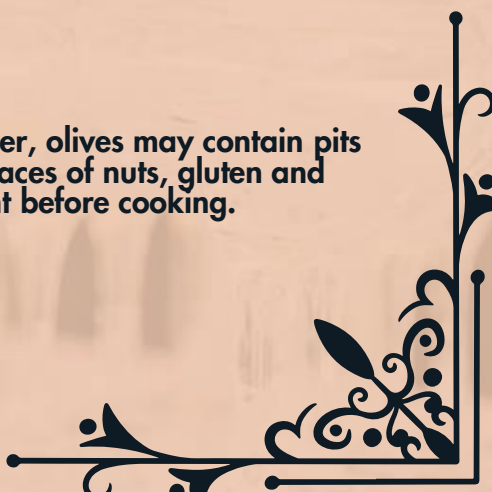

Our event space at Bayview offers unique charm, creating the perfect setting for your special occasion. We offer flexible, customisable packages to ensure your event is exactly as you envisioned. Bayview is a destination where memories are made, and we take pride in offering a premium experience at every turn.

Whether you're enjoying cocktails on the waterfront terrace or indulging in a multi-course feast, Bayview is here to ensure every detail is seamless, allowing you to focus on what matters most – celebrating with your guests.

Your vision, our expertise – together, we create unforgettable moments.
Our motto: “run for excellence, success will follow...”

*Function Packages start from
\$70 per person for two courses
\$90 per person for three courses*

visit us at www.thebayview.com.au



All prices are GST inclusive. We have taken all care in preparing your meal; however, olives may contain pits and small bones may be present in fish or meat dishes. All dishes may contain traces of nuts, gluten and allergens. All meat, chicken and fish portions are based on average weight before cooking.

*surcharge applies to all card transactions



platters to share | add-on

antipasto selection +21pp

cured meats & artisan cheeses, marinated & pickled delicacies, stuffed peppers, roasted artichokes, grilled vegetables, specialty accompaniments, assorted crostini

mediterranean mezze +19pp

signature dips & spreads, grilled & marinated vegetables, warm falafel, stuffed grape leaves, feta with herbs, mixed olives, traditional accompaniments, fresh pita bread

middle eastern platter +20pp

hummus, baba ganoush, tabbouleh, falafel, pita bread, beef kofta, grilled vegetables

vegetarian platter +18pp

grilled halloumi, roasted vegetables, stuffed grape leaves, falafel, hummus, marinated olives, roasted red peppers, and pita bread.

grill platter +29pp

a selection of grilled meats like lamb chops, chicken skewers, beef ribs and dipping sauces.

cold seafood platter +39pp


fresh oysters, chilled prawns, smoked salmon, marinated mussels, pickled octopus, lemon wedges, cocktail sauce, mignonette dressing

hot seafood platter +69pp

grilled king prawns, garlic butter lobster tails, seared scallops, crispy salt & pepper squid, chargrilled octopus, chili garlic mussels, battered fish fillets, lemon garlic butter sauce, spicy aioli, fresh lemon wedges

fried seafood platter +35pp

crispy battered fish fillets, golden fried calamari, tempura prawns, seasoned fries, tartar sauce, spicy aioli, lemon wedges, sweet chili dipping sauce





entrée

caramelised tomato and stracciatella bruschetta

slow roasted heirloom cherry tomatoes, white anchovies, finely chopped onions dressed in lemon vinaigrette, on a bed of fresh milky stracciatella, served on a toasted sourdough and drizzled with caramelised balsamic

truffle steak tartare df gf +5pp

coarsely minced premium tenderloin, shallots, capers, pickles, dijon and grain mustard, lemon juice, worcestershire, tabasco, truffle mix, chives, fried leek, served with raw egg yolk, shaved truffle, and truffle chips

stracciatella di vacca with saffron poached pear v gf ca cn

hand torn long strips of stretched mozzarella curd in a rich and delicate milky cream, topped with spiced manuka honey, saffron poached pear, finished with crumbed hazelnut, pomegranate

fried haloumi chips v

soft and fluffy haloumi fingers lightly coated and fried in thin oil, drenched in manuka honey, harissa chili and garlic sauce, served on a bed of beetroot fetta relish, garnished with pomegranate, fried leek and balsamic glaze, sweet herb chili sauce

signature buffalo calamari

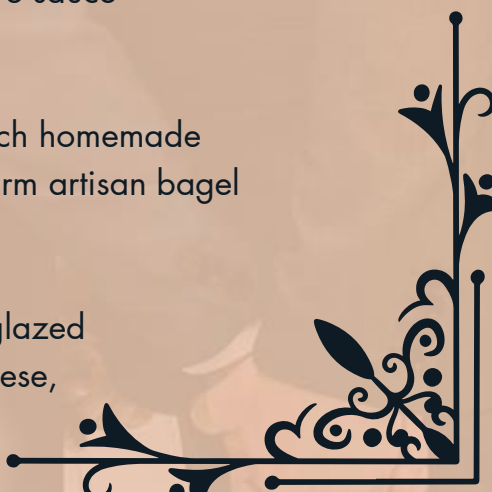

flower cut baby squid lightly dusted with seasoned flour and fried in thin oil served on home made buffalo hot sauce, drizzled with hot honey, finished aleppo pepper, fried leek, fresh lemon and spicy tartare sauce


classic beef and herb meatballs ca

five meatballs braised in red wine and sugo sauce, simmered in a rich homemade napolitana sauce, topped with freshly shaved pecorino, served with warm artisan bagel

garlic parmesan prawns ca +5pp

five prawns cooked in garlic harissa butter, confit garlic, deglazed in white wine, finished with prawn head oil, parmesan cheese, served with grilled lemon and grilled sourdough bread





pasta entree

spicy vodka beef ragout ca

fresh chili and confit garlic, sous vide beef short rib simmered in arrabbiata sauce, deglazed with vodka, served with fresh black mafalda, garnished with pecorino romano cheese

ragù allabolognese with stracciatella ca

home-made premium ground beef, slow-cooked in our rich napolitana sauce tossed with linguine pasta and served with a fresh stracciatella on top

truffle gorgonzola tortellini v ca

roasted butternut pumpkin and sage tortellini, tossed in creamy gorgonzola and truffle sauce, deglazed with white wine and saffron, topped with roasted mushroom, finished with pecorino cheese and shaved truffle

creamy crab linguine ca +5pp



blue swimmer crab, confit garlic, cherry tomatoes tossed in a white wine reduction and a rich creamy prawn bouillabaisse



squid ink mafalda with spicy prawns ca +5pp

pan fried king prawns and cherry tomatoes cooked with prawn head oil, fresh chili, confit garlic, deglazed in champagne, finished with butter, cream and parmesan, served with fresh herbs

chicken pesto rigatoni ca cn

pan fried chicken in creamy basil pesto sauce with pecorino cheese, deglazed in white wine, mixed with rigatoni pasta





salads to share | add-on

whipped fetta and beetroot greek salad v gf +6pp

home-made whipped fetta and beetroot relish, tomato, cucumber, onion, kalamata olives, crumbed fetta, dried oregano, extra virgin olive oil and lemon dressing, topped with fried leek

broccolini and haloumi salad cn +7pp

grilled broccolini, asparagus, grilled haloumi, caramelized tomato, salsa verde dressing, shaved pecorino, toasted gremolata crumbs and hazelnuts



rocket and saffron poached pear salad v gf ca cn +5pp


rocket leaves and parmesan tossed in white balsamic vinaigrette, topped with shaved pecorino romano cheese and crumbed pistachio, crowned with our home-made saffron poached pear

caesar salad +5pp

cos lettuce tossed in creamy pickle mayo, topped with toasted gremolata crumbs, quail eggs, beef bacon, anchovies, and pecorino

add extra | four grilled prawns 14 | grilled chicken piece 12





pasta mains

spicy vodka beef ragout ca

fresh chili and confit garlic, sous vide beef short rib simmered in arrabbiata sauce, deglazed with vodka, served with fresh black mafalda, garnished with pecorino romano cheese

ragù allabolognese with stracciatella ca

home-made premium ground beef, slow-cooked in our rich napolitana sauce tossed with linguine pasta and served with a fresh stracciatella on top

truffle gorgonzola tortellini v ca

roasted butternut pumpkin and sage tortellini, tossed in creamy gorgonzola and truffle sauce, deglazed with white wine and saffron, topped with roasted mushroom, finished with pecorino cheese and shaved truffle

creamy crab linguine ca



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chicken pesto rigatoni ca cn

pan fried chicken in creamy basil pesto sauce with pecorino cheese, deglazed in white wine, mixed with rigatoni pasta





grilled and baked

crispy skin humpty doo barramundi gf

pan seared fresh barramundi fillet 220gm, served with rocket and parmesan salad, grilled broccolini, beef fat chimichurri veloute, whipped fetta and beetroot relish and burnt lemon

pecorino wasabi glacier 51 toothfish gf +20pp

150gm toothfish marinated with pecorino, kibbled pepper and a hint of wasabi, served with warm tomato salsa with leek and capers, steamed asparagus, hollandaise sauce, salsa verde, and burnt lemon

sous vide beef short rib gf +10pp

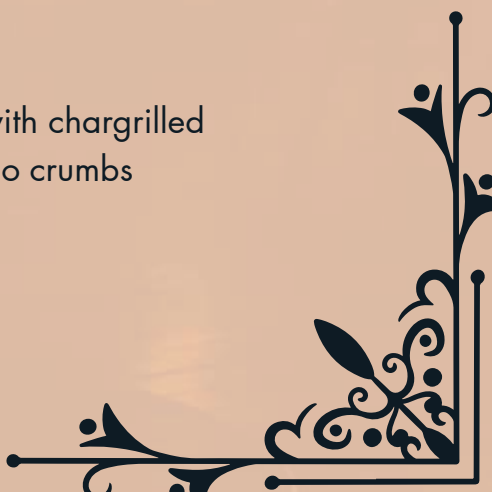

450gm beef short rib cooked 48 hours, basted in our signature spicy habanero bbq sauce, served on a bed of mascarpone parmesan potato puree and roasted dutch carrots , finished with red wine jus and chives

buffalo baked chicken gf

half chicken marinated in our signature cream cheese and blended herb marinade, cooked sous vide and then grilled to perfection, basted with harissa garlic butter, served with potato puree, sweet corn ribs, house made buffalo butter sauce, fried leek, and grilled lemon

mushroom shakshuka vg df gf cn

grilled portabella mushrooms on a bed of arrabiatta sauce cooked with chargrilled capsicum and olives, served with grilled broccolini and pistachio crumbs



MONTALCINO - ITALIA

premium signature steaks

all steaks are served with a side of parmesan and mascarpone potato puree

scotch fillet 300 gm +10pp

british breeds | 150 days grain fed | southern grain | dandenong, victoria

eye fillet 250 gm +10pp

angus & hareford | 100% grass fed | marble score 4+ | southern ranges-sr4 | gippsland region, victoria

sirloin 300 gm

british breeds | 150 days grain fed | southern grain | dandenong, victoria

t-bone | 500 gm +15pp

british breeds | 100% grass fed | southern ranges-sr+ | gippsland region, victoria

bone in porterhouse 600 gm +30pp

british breeds | 100% grass fed | southern ranges-sr+ | gippsland region, Victoria

premium wagyu range

black opal | f1 wagyu breed | 380 days grain fed | victoria and tasmanian pastures

mb9 wagyu eye fillet 250 gm +100pp

mb7 wagyu sirloin 300gm +40pp

mb9 wagyu sirloin 300gm +80pp

mb9 wagyu rump 300gm +5pp



sides to share | add-on

steakhouse chips v +3pp | garlic and rosemary seasoning

truffle parmesan steakhouse chips v +6pp

loaded fries ca 5pp | loaded chips with veal jus, beef bolognaise sauce, pecorino

baked potatoes vg gf df +4pp | garlic and rosemary

cheese crusted triple baked potato puree v gf +3pp | mascarpone, parmesan, egg yolk

roasted dutch carrots v gf cn +5pp | harissa and garlic manuka honey, spiced dukkha

grilled sweet corn ribs v gf +5pp | butter and smoked paprika, pecorino, remoulade sauce



chargrilled broccolini v +5pp | whipped fetta and beetroot relish, toasted gremolata crumb, fried leek

steamed asparagus gf +6pp | beef bacon, quail egg, hollandaise sauce, halaby pepper

garlic and thyme portabella mushrooms ca +5pp | mushroom sauce, pecorino

surf 'n' turf gf +8pp | four chargrilled prawns, hollandaise sauce on the side



garden salad vg gf df +3pp | lettuce, tomato, onion, cucumber, lemon vinaigrette





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