



# BRUNCH

## BY THE BAY

### DRINKS

<b>PIMM'S Lemonade</b>	GLS	JUG
Pimm's No. 1, Lemon, Honey, Cucumber, Strawberry, Soda Water, Mint	14	48
<b>Domaine de Chatillon</b>	GLS	BTL
Rosé / Savoie, France	16	80

For more selections, please refer to our wine and bar menus.

### SNACKS

**Freshly Shucked Oysters**  
Each 6 | Half Dozen 33

**Crisp Calamari 12**  
Curry Aioli Dip

VG **Smashed Avocado 8**  
Chilli, Lime, Toast

VG **Cherry Tomato Salad 11**  
Herbs, Shallot

**Fillet-O-Fish Finger Sliders (3 pcs) 16**

VG **Smoked Eggplant Bruschetta 9**

**Beef Burger Sliders (3 pcs) 16**

### SIDES

V/N **Butter-Roasted Cauliflower 10**

V **Creamed Corn 10**

**Lobster Mac n Cheese 18**

V **Onion Rings Curried Aioli 12**

V **Straight Cut Fries 9**

### DESSERTS

V **Mixed Berry Pavlova 12**

V **Baked Apple, Puff Pastry 12**

V **Whipped Strawberry Cheesecake 10**

V **Sorbet (per scoop) 4**

V **Bayswater's "Bounty Bar" 12**

### SHARING

**Fisherman's Feast 38 per person (min 2)**  
Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

**Chef's Seafood Platter 45 per person (min 2)**  
Grilled Prawn (2pp), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2pp), Onion Rings

**Butcher's Platter for Two 98**  
Hanger Steak (200g), Beef Cheek, Lamb Sausage, Fries

### MEAT

**Sunday Roast**  
Choice of **Chicken, Free-Roaming 32** or **Beef Ribeye 38**  
Yorkshire Pudding, Cauliflower, Cheese, Roast Potatoes, Broccoli, Bacon & Cabbage, Peas, Carrots, Gravy

**Grilled Bacon Cheese Burger**  
Lettuce, Tomato, Caramelized Onions, Fries  
26

**Steak, Egg & Frites**  
Grilled Hanger Steak, Cage-Free Egg  
35 220g

### SEAFOOD

**Shellfish Bisque**  
Gremolata, Spiced Aioli, Garlic Sourdough  
13

**Grilled Calamari Salad**  
18

**Seared Tuna Nicoise Salad**  
20

**Spaghetti Alle Vongole**  
White Clams  
22

**Traditional Fish & Chips**  
Mushy Peas, Tartar Sauce, Malt Vinegar  
26 220g

**Mussels & Clams In A Pot**  
Marinière, Garlic Butter, Warm Sourdough  
25

**Grown-Up Fish Fingers Burger**  
Lemon Mayonnaise, Gem Lettuce, Fries  
20

**Lobster & Prawn Roll**  
Onion Rings, Brioche Bun, Fries  
38

**Soft-Shell Crab Burger**  
Seaweed Bun, Spicy Slaw, Avocado, Fries  
25

**Cod & Smoked Salmon Pie with Buttered Mash**  
Leek, Whole Grain Mustard, Greens  
28

**Baked Queen Scallops (3pcs) N**  
Cracked Wheat 'Risotto' Pesto, Romesco  
24

**Whole Grilled Wild Red Snapper**  
Lemon Vinaigrette, Fennel Salad  
37 600g

**Whole Grilled Squid**  
Chimichurri, Salad, Fries  
28 500g

N Contains nuts

V Vegetarian

VG Vegan

Some dishes can be made vegetarian or vegan-friendly. Please check with your server.

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know. Prices are subject to 10% service charge & GST.