

BAY PLAZA HOTEL

CITY STYLE ▪ HARBOUR VIEWS

Something light

Garlic bread	\$4.00
Bread rolls & butter	\$3.00
Soup of the day with a bread roll	\$12.00
Roasted pork belly, pineapple, walnut & herb slaw with Thai dressing	(GF) \$16.50
Chicken Greek salad with tomato, cucumber, capsicum, onion, feta, olives and baby spinach with lemon dressing and pumpkin seeds	(GF) \$14.50
Mushroom fettucine with spinach, cherry tomatoes in a garlic cream sauce with basil, parmesan and pine nuts	(V) \$16.00

Something smart

Grilled bacon wrapped angus beef sirloin on broccoli, served with a creamy mushroom or peppercorn sauce	(GF) \$32.50
Pan fried fresh fish with black olive dukkah on seasonal green vegetables with a saffron butter sauce	(GF) \$31.00
Baked harissa chicken breast with green beans, roasted carrots and feta with raspberry dressing and almond yoghurt	(GF) \$29.00

Special Wait staff will advise you of today's specials

(V) Vegetarian
(VO) Vegetarian option available
(GF) Gluten Free

Bit on the side

Roasted new potatoes	(GF) \$3.50
Ratatouille + parmesan	(GF) \$5.00
Fries	(GF) \$2.50 S \$4.00 L
Salad with Asian dressing	(GF) \$3.50

Something casual

Tomato & chilli glazed Lamb meatballs in a ciabatta bun with feta, baby spinach, rocket, basil pesto and aioli with potato crisps	\$15.00
Corn chips topped with beef and bean chilli sauces with cheese, lettuce and avocado sour cream	(VO, GF) \$18.00
Lemon & Herb crumbed fresh fish bites with curly fries, nut slaw and tartare sauce	\$17.00
Vege Burger with a chickpea & bean patty, feta, tomato, gherkin, onion, capsicum, rocket, spinach with chipotle aioli and kumara fries	(V) \$15.50

Something sweet

Meringue roulade with Malibu cream, passionfruit syrup and mango sorbet	\$11.50
Devils Chocolate maltesers mousse cake with roasted chocolate ice-cream	\$11.50
Banana split with strawberry, vanilla & chocolate ice-cream with butterscotch sauce, whipped cream and pineapple	(GF) \$8.00

Beverages \$4.50

Long Black
Flat white
Cappuccino
Mochaccino
Hot Chocolate
Latte
Selection of herbal teas