brownsugar
at Bay Views

breads

sourdough bruschetta w

> tomato + basil	7.5
> baked king prawn + soft herb	9.5
> garlic + parmesan	6.5
> garlic + herb	6.0

grilled sourdough w mixed dips { beetroot, hummus, sundried tomato }	13.5

to share

garlic marinated king prawns	14.0
spanish style baby octopus	9.0
soft shell crab + chorizo salsa	12.0
marinated olives w parmesan + rosemary grissinis	9.0
bourbon glazed pork ribs	12.0
antipasto of fresh grilled seafood { octopus, scallops, squid, mussels, king prawns }	28.0

oysters + scallops

oysters	half doz / doz
> natural	16.5 / 29
> kilpatrick w bacon, brandy + worcestershire sauce	19.5 / 33
> w seaweed salad, lime, sesame + chilli dressing	19.5 / 33
> summer salsa, capsicum, cucumber, coriander + chilli { mild }	19.5 / 33

scallops	half doz / do
> atlantic scallops atop kumera + walnut puree w fried baby ginger + sweet asian glaze	19.0 / 30

entrée

brownsugar sizzling pot, king prawns + calamari cooked in garlic + chilli broth w wilted rocket + brownsugar cornbread	18.5
zucchini flowers stuffed w ricotta, semi dried tomato + basil, fried in light tempura batter, served w dipping sauce + light salad	16.5
roasted duck spring rolls w julienne vegetables + shitake mushroom served w chilli + lime jam	17.0
smokey pork shoulder terrine of braised pork shoulder layered w smoky spec, seared atlantic scallops on fennel puree w white balsamic reduction	19.5
honey roasted butternut pumpkin balls in layers of crispy wonton topped w goats cheese + watercress salad { **v** }	16.5

main { all mains served w green vegetables }

pork tenderloin stuffed w apple + pear slices on a fennel + parsnip puree w sweet port glaze	38.0
marinated lamb rump cooked sous vide w pumpkin gratin + pan made red wine jus	38.0
confit duck on kumera puree w braised red cabbage + madeira sauce	39.0
linguini marinara w fresh crab, bug, prawns, scallops, mussels + squid w saffron + baby tomatoes w light cream glaze	39.0
grilled chicken breast topped with crab meat + avocado roasted baby potatoes + béarnaise sauce	38.0
new york cut tenderloin wrapped in prosciutto on truffle mash w merlot jus	40.0
reef + beef chargrilled rib eye atop potato gratin served w fresh balmain bug, king prawn + roasted tomato jus	42.0
eggplant lasagne on rich napolitano sauce w crisp rocket + olive salad { v }	30.0
vegie stack of marinated chargrilled vegetables on layers of puff pastry + lightly spiced braised chickpeas { v }	32.0
fish of the day	38.0
brownsugar seafood platter for two char grilled + fresh selection w seasonal fruit	140.0

{ **v** } = vegetarian selection. All prices include GST.