brownsugar
at Bay Views

to share

sourdough bruschetta w	
> tomato + basil	7.5
> baked king prawns + soft herbs	9.5
> garlic + parmesan cheese	6.5
> garlic bread	6.0
grilled seafood for two w chorizo, mussels, prawns, scallops, calamari, romesco salsa (roasted pepper, hazelnut + almond)	28.0
tasting mezze plate w garlic lemon + parsley mushrooms, mediterranean meatballs + tomato sauce, char-grilled calamari + grilled sour dough breads	19.0
peking duck, shiitake mushroom, shallot + sesame spring rolls w sweet n sour peanut chilli dipping sauce	18.0

oysters + prawns

oysters	half doz / doz
> natural	16 / 27
> natural w rice vinegar + salmon roe	18 / 29
> w seaweed salad + lime, garlic sesame dressing	18 / 29
> kilpatrick w bacon, brandy + worcestershire	18 / 29
sizzling king prawns and calamari w garlic, chilli + olive oil in hot cast iron pot	18.5

entrée

classic crab cakes w old bay spices + roquette salad	18.5
double-cooked pork belly w scallops, caramelised onion + balsamic glaze	18.5
buckwheat crepes filled w spinach + ricotta, topped w napolitaine sauce + mozzarella { **v** }	17.0
tex mex king prawns on corn tortilla bread w cranberry mojito	18.5
half shell scallops with kumera puree and coriander butter	19.0
minestrone of seafood w crab, prawns, clams, saffron winter vegetables + risoni pasta	18.5

main

new york cut fillet of beef wrapped in bacon, chargrilled on truffle mash w merlot jus	38.0
beef rib eye w almond + apricot beignets topped with herbs + mustard butter	38.0
surf + turf gumbo w king prawns, crabs, beef, chorizo + okra w couscous	38.0
seafood linguini w crab, prawns, scallops, mussels w white wine + saffron broth	38.0
chicken fillet scaloppine w sage + fontina cheese on roasted cherry tomatos	34.0
duck maryland braised in pinot noir on red cabbage + kumera	38.0
persian lamb shanks in pomegranate glaze on creamy truffle polenta	36.0
high country pork cutlet on apple mash w mushroom fricassée + tarragon	36.0
polenta + goats cheese stack w warm beetroot, roasted peppers + spinach w madeira, honey + balsamic dressing { v }	30.0
tempura schnapper fillets on beer battered chips w sweet chilli sauce	29.0
fish of the day	38.0

brownsugar seafood platter for two char grilled + fresh selection w seasonal fruits	130.0

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