# FOODMENU

## **Starters**

Soup Of The Day served with warm herb bread	6.5
Garlic Bread - v. perfect to share	6.0
Cheese & Garlic Bread - v. perfect to share	6.5
Cob Loaf - v. served with a trio of butters - olive, sundried tomato & garlic	8.0
Seasoned Potato Skins - v option served with bacon, cheese, sweet chilli sauce & sour cream	8.5
Tomato Bruschetta - v. grilled bread, tomatoes, Spanish onion & basil with balsamic and olive oil	9.5
Buffalo Wings spicy chicken wings served with a dipping sauce	10.0
Salt & Pepper Calamari tender calamari flash fried & served with mixed leaves & aioli	13.0
Garlic / Chilli Prawns served with Jasmine rice & a side salad	16.0
Salad Selection	
Haloumi, Pear & Walnut Salad - v. gf. grilled haloumi and pears, rocket, red onion, cherry tomatoes & walnuts with a citrus dressing	18.0
Warm Beef Salad - gf. v option marinated tender beef strips tossed with crispy noodles, Asian inspired salad, coriander, ginger lime dressing	19.0
Chicken Caesar Salad - v option, gf option cos lettuce, crispy bacon, poached egg, croutons, parmesan cheese, grilled chicken & caesar dressing	21.0
Thai Calamari & Prawn Salad - gf option lime pepper coated calamari & prawns in an Asian slaw, with roasted cashews & a lime & soy sauce	24.0

Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Public Holiday Surcharge 10% Surcharge applies on Public Holidays

















## **Main Selection**

### **Please Present Your Seniors Card**

seniors receive a 20% discount on all main meals

Chicken Schnitzel crumbed chicken breast served with a lemon wedge	20.0
Chicken Parmigiana crumbed chicken breast topped with napoli, leg ham and melted mozzarella cheese	23.0
Graziers Beef Pie tender graziers beef slow cooked in a rich gravy, encased in golden pastry, served with chips & salad	20.0
Roast Of The Day - gf. cooked daily and served with vegetables & gravy	20.0
Spicy Chicken - gf. marinated then char-grilled chicken, served with a corn salsa, pineapple & rocket salad	22.0
Gourmet Lamb Pizza - v option lamb, red onion, rocket, cherry tomatoes, tzatziki	22.0
Chicken BLT - v option char-grilled chicken, avocado, crispy bacon, tomato, lettuce,mayonnaise on a toasted bun & served with wedges	18.0
Bayswater Burger house made beef burger with cheese, lettuce, tomato, beetroot, chutney, mayonnaise & grilled onion	20.0
Bayswater Burger house made beef burger with cheese, lettuce, tomato, beetroot, chutney, mayonnaise & grilled onion  Vegetarian Stack - v. gf. lentil & chickpea pattie topped with seasonal roast vegetables & finished with a gf pesto	20.0 18.0
house made beef burger with cheese, lettuce, tomato, beetroot, chutney, mayonnaise & grilled onion <b>Vegetarian Stack - v. gf.</b>	
house made beef burger with cheese, lettuce, tomato, beetroot, chutney, mayonnaise & grilled onion  Vegetarian Stack - v. gf.  lentil & chickpea pattie topped with seasonal roast vegetables & finished with a gf pesto  Seafood Selection  Classic Beer Battered Fish - gf option	
house made beef burger with cheese, lettuce, tomato, beetroot, chutney, mayonnaise & grilled onion  Vegetarian Stack - v. gf.  lentil & chickpea pattie topped with seasonal roast vegetables & finished with a gf pesto  Seafood Selection  Classic Beer Battered Fish - gf option served with a lemon wedge and tartare sauce  Grilled Barramundi - gf option	18.0
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## the bayswater hotel

## From the Pan

Fettuccine Carbonara fettuccine, bacon & mushrooms bound in a creamy parmesan, garlic & egg sauce	19.0
Seafood Risotto tomato based, with sauteed fish, prawns, scallops, calamari, mussels, onion, garlic, rice, white wine & parmesan	
Nasi Goreng - v option with prawns, chicken, wok tossed Asian greens, chilli & garlic in an authentic Indonesian sauce, cucumber, tomato, fried shallots & a fried egg	25.0
House Made Gnocchi - v option fresh gnocchi tossed in a mild Napoli sauce, served with a touch of chilli & topped with rocket & parmesan cheese	24.0

## From The Char-Grill

<b>Graziers Fillet Mignon (grass fed) 250gm - gf.</b> wrapped in bacon & topped with field mushrooms, this delightful cut of beef is best described as succulent, lean and tender. "Simply Sensational"	Green	28.0
<b>Graziers Scotch Fillet (grass fed) 250gm - gf.</b> Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. "Simply Superb"	Greeys	30.0
<b>Graziers Porterhouse 300gm - gf.</b> Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth"	Grenys	32.0
Graziers Rib Eye On The Bone 400gm - gf. a specialty primal cut of beef with exceptional flavour and eating quality. "The Grand Champion Of Steaks"	Green	35.0

### Bayswater Surf & Turf - gf.

400gm rib eye, topped with a seafood combination including scallops, calamari, barramundi & mussels in a tomato based herb & white wine sauce



39.0

### **Sauces**

Gravy - gf.
Field Mushroom - gf.
Dianne - gf.
Peppercorn - gf.
Garlic Butter - gf.
Hollandaise

## Side Dishes - All \$7

Chips with Rosemary Salt - v.
Wedges with Sour Cream - v.
Fresh Market Vegetables - v.
Charred Corn - v.
Baked Potatoes with Bacon & Cheese - v option
Steamed Rice - v.

## **Seniors Meals**

### **Please Present Your Seniors Card**

receive a \$2 voucher with all \$12 seniors meals

Seniors Soup	2.5
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Lambs Fry & Bacon - gf. served with spring onion, vegetables, mash potato & gravy	12.0
Grilled Fish	12.0
served with a lemon wedge and tartare sauce	
Battered Fish served with a lemon wedge and tartare sauce	12.0
Chicken Schnitzel served with a lemon wedge, chips & salad or vegetables	12.0
Roast of the Day - gf. served with vegetables & gravy	12.0
Pork Sausage grilled and served with mash potato, vegetables & gravy	12.0
Chicken Caesar Salad cos lettuce, crispy bacon, poached egg, croutons, parmesan cheese & grilled chicken with a caesar dressing	14.0
Chicken Parmigiana served with chips & salad or vegetables	14.0
Graziers Rump Steak - gf. choice of gravy, garlic butter, pepper or mushroom sauce	16.0

## **Food Allergies**

**Seniors Dessert** 

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3.5