

Baia

Food Menu

Antipasti

Artisan Bread Selection / Cold Pressed Extra Virgin Olive Oil or Cultured Butter / Sea Flakes (V)	\$11
Meatballs / Pork / Veal / Herbs / Parsley	\$19
Bruschetta / Sourdough / Roma tomatoes / Basil / Spanish onion / Capers / Olive oil / Balsamic Glaze (V)	\$17
Warm Roasted Pumpkin Salad / Toasted pepitas / Croutons / Peppered gorgonzola / Rocket (V, GFA)	\$17
Citrus Cured Salmon / Baby herbs / Horseradish / Avruga Caviar / Crème Fraiche	\$21
Roast Beef / Black Garlic / Sicilian Olive Oil / Cheese Aged in Grappa / Parsley	\$21
Grilled Octopus Salad / Spicy Roasted Watermelon / Toasted Almond Emulsion / Sorrel (DF)	\$21
Burrata / Saffron pickled Heirloom Tomatoes / Extra Virgin Olive Oil	\$23
Antipasto / Selection of Cured Meats / Variety of Pickles / Preserves	\$34

Pasta

Gnocchi / Porcini / Forest mushrooms / Cream / Marsala / Thyme / Pecorino / Parsley (V)	\$24
Slow Cooked Lamb Ragu / Pappardelle / Pecorino / Basil / Tomato	\$26
Vegetarian Lasagna / Spinach / Basil / Tomato / Parmesan / Mushrooms / Zucchini (V)	\$25
Trofie alla Salsiccia / Pork & Fennel sausage / Tomato / Basil / Parmesan	\$24
Squid Ink Spaghetti Frutti di Mare / Napolitana Sauce / Fresh Market Seafood / EVO / Basil / Parsley	\$29

(GLUTEN FREE PASTA AVAILABLE FOR MOST OF OUR PASTA'S, EXCEPT OUR LASAGNA)



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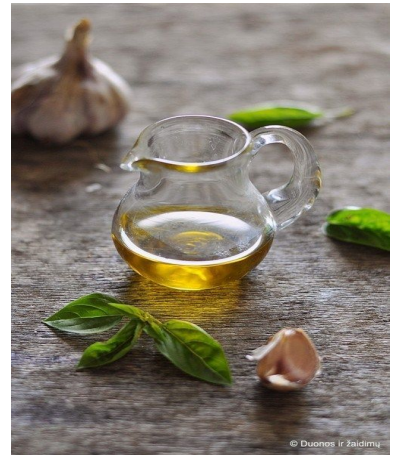
Secondi - Mains

Crispy Skinned Salmon / Endive / Asparagus / Cauliflower Purée	\$36
Grilled King Prawns / Garlic / Rocket / Tomato Salsa	\$37
Pork Saltimbocca / Prosciutto / Sage / Gnocco alla Romana / Creamy Mushroom Ragout	\$31
Grilled Lemon Chicken / Capsicum / Eggplant / Onion / Basil / Fresh herbs	\$32
Slow Cooked Braised Lamb Rump / Speck / Bread Dumplings Goats Cheese / Chives / Citrus Jus	\$37
Black Angus Tagliata 150 day grain fed / Caramelized Leeks / Horse Radish Jus / Shaved Parmesan	\$41



Contorni - Sides

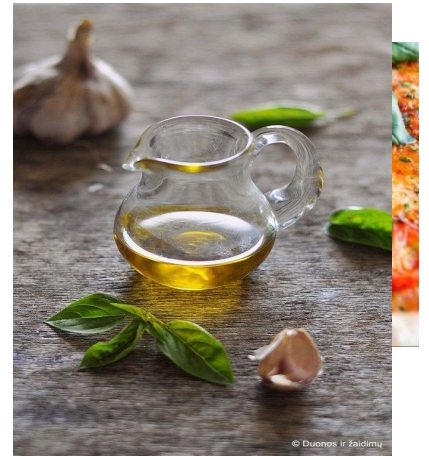
Crispy Chat Potatoes / Saffron Aioli / Chives	\$11
Caramelised leeks / Thyme butter / Roasted Garlic	\$11
Garden Salad	\$12
Charred Brocolini / Black Garlic Mayo / Pangrattato	\$14
Grilled Bread Dumplings / Burnt Butter / Pecorino	\$15
Potato Fries	\$9
Sweet Potato Fries	\$9



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Pizza

Garlic & Cheese pizza bread	\$13
Classic Margherita / Buffalo Mozzarella / Tomato / Basil (V)	\$23
Gamberi / Prawns / Mozzarella / Ricotta / Pesto / Fresh Tomatoes	\$26
Siciliana / Fior Di Latte / Roasted Eggplant / Tomato / Parmesan (V)	\$26
Boscaiola / Fior Di Latte / Forest mushrooms / Potatoes / Rosemary / Truffle (V)	\$27
Salumi / Fior Di Latte / Tomato / Ham / Sausage / Pepperoni / Nduja	\$28
Quattro stagioni / Tomato / Fior Di Latte / Ham / Mushroom / Olives / Basil / Artichokes	\$26
Crudo e Rucola / Fior Di Latte / Prosciutto / Tomato / Fior Di Latte / Rocket	\$26
Grilled Zucchini / Fior Di Latte / Porcini mushrooms / Provolone / Provolone / Thyme (V)	\$27
Can't decide? Half half?	\$28



(GLUTEN FREE BASE AVAILABLE FOR ANY OF OUR PIZZAS)

12% surcharge applies on Sundays and public

Baia

Dolce - Sweets

Nuttella Pizza / Strawberries

Pistacchio / Vanilla crème Fraiche

\$13

Vanilla Panna Cotta / Cardamom sponge /

Passion Fruit Coulis (GF)

\$13

Homemade Tiramisu / Bitter chocolate / Fresh Berries

\$15

Formaggi / Selection of Seasonal Cheeses /

Quince Paste / Honeycomb / Seasonal Fresh Fruits

\$26

* Ve (Vegan); V (Vegetarian); GF (Gluten Free) and DF (Dairy Free) *

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