

# LITTLE BAY

## LUNCH

Natural Oysters davidson plum granita, preserved lemon	4 each	22 ½ dozen	36 dozen <sup>gf</sup>
'Great Southern Groves' Olives toasted sourdough			11 <sup>v, gfa, vg</sup>
Selection Of Cured Meats, Pickles see specials for today's selection			
Steak Tartare <sup>*E</sup> capers, pickled daikon, fermented chili, toasted sourdough			26 <sup>gfa, df</sup>
Heirloom Tomato Bruschetta <sup>*E</sup> whipped feta, capers, basil			17 <sup>v, gfa, dfa, vga</sup>
Chicken Thigh Skewer truffle butter, charred lemon wedge			6 each <sup>gf</sup>
Fried Squid crisp parsley, lemon, tartare sauce			25 <sup>gf</sup>
Brassica Salad <sup>*E</sup> dijon butter dressing, radish, lentil purée			20 <sup>v, gf, vga</sup>
Grilled Peach stracciatella cheese, pickled cucumber, herb de provence			20 <sup>v, gf, vga</sup>
Fried Cauliflower chili maple glaze, spring onions, sesame seeds			22 <sup>v, gf, vg, df</sup>
Shoestring Fries peppercorn sauce			14 <sup>v, gf, df</sup>
400g Ribeye [bone in] potato mash, chimichurri, butter lettuce salad, mustard dressing			55 <sup>gf</sup>
Whole Chicken white bean purée, gravy, crispy herbs			44 <sup>gf</sup>
Poached Fish <sup>*M</sup> seasonal greens – see specials for today's selection			36 <sup>gf, dfa</sup>
Porchetta <sup>*M</sup> apple butter, pickled apple + fennel salad, honey			35 <sup>gf, df</sup>
Spaghettoni <sup>*M</sup> roasted capsicum sauce, stracciatella, mint			29 <sup>v, gf, dfa</sup>

## CHEF'S CHOICE MENU

*entrée + main \$60 | entrée, main + dessert \$75*

dishes available for our chef's choice menu are marked with a <sup>\*E</sup> for entrée, a <sup>\*M</sup> for main, and a <sup>\*D</sup> for dessert

menu also includes great southern groves olives + a glass of house pour wine or tap beer

gf - gluten free, gfa - gluten free alternative is available, n - contains nuts, df - dairy free, dfa - dairy free alternative is available

v - vegetarian, va - vegetarian alternative is available, vg - vegan, vga - vegan alternative is available

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross-contamination during production

Please be aware that a 1.8% merchant surcharge applies to all paypass + credit transactions

A 15% surcharge applies on all public holidays

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## DESSERT

Tiramisu * <sup>D</sup>	14
Blood Orange Tart Tartin * <sup>D</sup> chantilly cream	12
Mille-Feuille * <sup>D</sup> banana caramel, biscuit crumb, vanilla mascarpone	16
Sorbet see specials for today's selection	4 scoop <sup>v, gf, vg, df</sup>

## KIDS

*Suitable for children 12 years + under*

Fried Chicken Sandwich slaw, fries, aioli	20
Spaghettoni red sauce, parmesan	20 <sup>v, gf</sup>
<i>Served with a glass of:</i>	
Straight Orange Juice	
Straight Apple Juice	
Immunity Juice apple, celery, kale, lemon+ broccolini	
Vitality Juice strawberry, apple, pineapple, grape + lime	

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