

la baia

bar-cucina

Aperitivo (30ml)

Aperol
Cinzano Rosso/ Bianco/ Extra Dry
Campari
Amari (30ml)
Ouzo 12
Montenegro
Galliano Black / White /Vanilla /Ristretto
Frangelico
Kalhua

Limoncello
Mirto di Sardegna
Amaretto
Baileys
Grappa Nonino
All The Above Aperitivo Are \$10 each

Champagne & Sparkling

Calappiano Prosecco Extra Dry Treviso, IT	14	59
Champagne Henri Abel'e Reims, FR	28	129

Rose'

Marrenon Trinità Rose' Luberon, FR	14	59
"A Mano" Primitivo Rosato Puglia, IT	16	59

White Wine

"Bollini" Pinot Grigio Trentino, IT	16	59
"Johansen" Riesling Tumarumba	16	59
"Altitud" Chardonnay Argentina	16	59
"Kono" Marlborough Sav. Blanc Awatere Valley, NZ	16	49
"Elba Bianco" La Chiusa DOC Tuscany, IT	16	59
Vioigner Marenmon Luberon, FR	16	59

Red Wine

"Le Belles Echappees" Crozes Hermitage FR		99
"The Headliners" Shiraz McLaren vale, AUS	16	59
Castellare di Castellina 375ml Tuscany, IT		39
Dalcampo Chianti Fiasco DOCG Tuscany, IT	16	59
Vinetti De Fiorini Chianti Superiore DOCG Tuscany, IT		69
"Vegante" Chianti Superiore DOCG Vegan Tuscany, IT	16	69
"Silent Waters" Pinot Noir Adelaide Hills, AUS	16	59
Bricco Giubellini" Barolo DOCG Piedmont, IT		179
"A Mano" Primitivo Puglia, IT	16	69
Gaudio Barbera del Monferrato Superiore Piedmont, IT		89
"Carmenere" Valle de Maule Argentina		89

Beer



Local
Carlton Draught
Carlton Dry
Crown Lager
Cider Ask Staff for Options
Dark Ale/ Pacific Ale / Pale Ale

Imported

Peroni Rossa Lazio, Italy	10
Moretti Friuli, Italy	10
Ichnusa Sardinia, Italy	12
Menabrea Piedmont, Italy	12
Corona Mexico	10

Spirits (30ml)

Bourbon
Jack Daniels
Jim Beam
Wild Turkey
Brandy/Cognac
Courvoisier
Gran Marnier
Gin

Bombay Sapphire

Tanqueray 10
23rd Street Violet Gin

Rum

Bacardi Carta Blanca
Capitan Morgan Spiced
Tequila
Jose Cuervo
Vodka

Grey Goose
Belvedere
Absolut

Whisky

Canadian Club
Chivas Regal 12
Chivas Regal 18
Johnny Walker Red
Johnny Walker Double Black
Johnny Walker Platinum
Johnny Walker XR 21
Johnny Walker Blue

Soft drinks

Sparkling Water 750 ml	12
Chinotto/Aranciata/Limonata	10
Coke/Fanta/Sprite/ Tonic Water	10
/Ginger Ale	15
Juices Orange/Pineapple	10
/Apple/Cranberry	10
Lemon, Lime & Bitters	10

Tea ~ Coffee

Coffee	15
Tea Ask Server For Available Variety	16

Cocktails

Pre Dinner	10	18
Spritz Aperol or Campari or Limoncello & Prosecco	13	
Midori Illusion Midori, vodka, triple sec, lemon & pineapple juice	10	
Negroni Martini Rosso, Campari & Gin	15	
Amaretto Sour Amaretto, Sugar syrup & Lemon Juice	14	
Summer Lovers	10	20
Angurtini Watermelon, Gin, lemon juice & egg white	10	
PinaColada Malibu, Bacardi, Pineapple Juice & Thick Cream	12	
Caipiroska Fresh lime, sugar cane & Vodka (Choice of Strawberry or Classic)	16	
Mojito Lime, raw sugar, fresh mint, Bacardi	14	
Spritz Violetta 23rd Street Violet Gin & Prosecco	20	
Tipsy Hopper Baileys, crème de menthe, crème de cacao & touch of cream	28	
	33	

Next Level

Tiramisu Martini Rumchata, Baileys & Espresso shot	10	25
Cosmopolitan Cranberry, Lime, Cointreau, Vodka	7	
Espresso Martini Vodka, Kahlua & Espresso shot	7	
Blue Margarita Tequila, triple sec, lime juice, Blue curacao	7	
French Connection Amaretto, brandy, cherry	7	
Old Fashioned Bourbon, sugar drop, angostura & soda	7	
Martini Classico Gin, Vermouth Dry & Olive	4.5	
Café Corretto Grappa Nonino, Amaretto, Espresso shot Topped with whipped cream & touch of cinnamon	4	

"Vino del Mese" | Wine of the Month

ASK THE STAFF FOR DETAILS

Antipasti (Entrée)

Oysters Shucked to Order 5ea
Natural w/ Mignonette

Warm Olives w/ pane di casa 16

Salumi Board 35
Chef's Selection of cured meat, pickles, Sicilian olives and Stone Oven Baked Herb Grissini

Misto di Mare 40
Lightly fried Calamari, Creamy Garlic Prawns, Moreton Bay bug w/ Confit garlic aioli

Calamari Fritti w/ Lemon & Confit garlic aioli 22

Cozze (Portarlington Mussels) Al vino Bianco 22
w/ onion, roma tomatoes, chili, garlic, IT herbs & pane di casa

Arancini di Manzo w/ Beetroot Aioli 22

Stone Oven Focaccias

Garlic, fior di latte , extra virgin olive oil 20

Bruschetta Classica 20
w/ Roma Tomatoes, onion, fresh basil & parmigiano

Bistecche (Steaks)

Our Steaks Are Grass Fed & Aged for An Average of 3 Weeks
(All Served w/ Choice of Sauce & 1 Contorno)

Rib-eye Fillet, 500 Grams 60

Scotch Fillet, 400 Grams 55

Sauces : Mushroom, Peppercorn, Garlic, Spiced Red Wine Reduction

Contorni (Sides)

Italian Roasted Potatoes w/ garlic & rosemary 10

Sautéed Broccoli w/ confit garlic & touch of chilly 10

Insalata Rucola e Parmigiano 10

Hand Cut Potato Chips 12

- Classic

- Sweet Potato

Potato Puree 10

Pane di Casa 2ea

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Primi (Pasta & Risotti)

Vincigrassi / Lasagna 38

12 Hrs. braised beef cheek ragu w/ layers of hand crafted pasta, creamy béchamel sauce, mozzarella, parmigiano

Gnocchi Zucchine e Pancetta 28

Hand crafted traditional gnocchi w/ onion, garlic, IT Herbs, zucchini e pancetta tossed in creama di burro (butter) spinach & parmigiano

Pappardelle Ragu' di Guanciale di Manzo 28

w/ 12hrs braised beef cheek ragu

Spaghetti allo Scoglio w/ grilled Moreton Bay Bug 38

- Al Vino Bianco w/ calamari, prawns, scallops, clams, mussels, onion, garlic, roma tomatoes, chili, cooked in herbs & white wine broth tossed in extra virgin olive oil

Risotto ai Primavera 28

Carnaroli Arborio Rice w/ onion, garlic, seasonal vegetables, IT herbs & Spinach

*Add Tiger Prawns 10 * Add Grilled Chicken or Pancetta 4

Risotto ai Crostacei 38

Carnaroli Arborio Rice, cooked in saffron infused lobster bisque with calamari, onion, garlic, touch of chili topped with Moreton Bay Bugs

* Gluten free pasta (Ask staff for option) +5

Secondi (Mains)

Osso Buco 42

18Hrs. braised beef osso buco w/ caramelized vegetable ragu & parmesan mash

Grilled Baby Barramundi Fillet 42

served with rosemary potato, rocket & goat cheese salad with balsamic drizzle topped with half Moreton Bay Bug

Agnello (Lamb Rack) 42

Three points w/ chickpeas puree, IT potatoes, blister Roma tomatoes & spiced red wine reduction

Pollo Saltato 42

Free range chicken breast fillet, onion, pancetta, sun-dried tomatoes, walnuts, IT herbs, cooked in creamy white wine and lemon broth, served w sauteed broccoli and potato mash

BOUN APPETITO

Insalata (Salads)

Insalata Rucola e Mele 20
w/ rocket, apple, goat cheese & walnuts house dressing

Insalata Caprese classica w/ Bufala Mozzarella 20

* ADD Grilled Chicken or San Daniele Aged Prosciutto 4

Stone Oven Pizza

Bufala 28

w/ Casar tomato, fior di latte, fresh DOC bufala mozzarella, fresh basil

Capricciosa 28

w/ Casar tomato, fior di latte, mushroom, smoked ham & olives

Lucifero 28

w/ Casar tomato, fior di latte, spicy salami, roast peppers, mushroom, goat cheese & olives

Alle Verdure 28

w/ Casar tomato, fior di latte, zucchini, mushroom, roast-ed peppers, spinach & garlic oil

Summer (estiva) 28

w/ Casar tomato, fior di latte, San Daniele aged prosciutto , wild rocket , shaved parmigiano & balsamic glaze

Zucchine e Gamberi 28

White base w/ zucchini, tiger prawns fresh rocket, garlic oil and origano

Pollo e Patate 28

White base w/ Marinated chicken, spinach , rosemary potato & fior di latte

* Gluten Free Pizza Base +5

Dolce (Desserts)

'Tiramisu' 15

'Zeppoline 15

Italian style donuts dusted with cinnamon sugar w/ Vanilla Bean Ice-Cream

Nutellotta 15

Nutella pannacotta w/ Blood orange sorbet, toasted crushed walnuts & fairy floss

Affogato 8

Add Amari (Recommended) 10