

STREET FOOD at THE BAY TREE

Wednesday – Saturday Lunch & Dinner

Olives to share 2 persons			4.95
Tear & Share Garlic Bread	½ loaf 8.95	¼ loaf	4.95
Poppadums with homemade chutneys(V)			4.50
Scampi - deep fried – tartare sauce	9.95	with chips	10.95
Steamed Chinese Duck Buns – hoisin sauce			1.80 each
Deep Fried Calamari – tartare sauce lemon wedge			9.95
Yuk Sung – spiced minced chicken, crisp lettuce wraps, oyster sauce, chilli oil			10.95
Chicken Satay – peanut sauce & mango salsa			9.95

* All the above dishes are ideal as sharing plates *

Cauliflower & Sweet Potato Dhal with rice or naan	12.95
Vegetable & Red Lentil Chilli Con carnie with rice or naan	12.95

Tandoori Chicken Salad – poppadum and pickles	12.95
Rabbit & Spinach Ragu – pasta	14.95
Kheema Masala – minced fillet of beef, soft boiled egg, herbs & spices	12.95
Malay Chicken Kurma – basmati rice or naan	14.95
Kandhari Beef Curry – rice or naan (contains nuts)	14.95

Seafood & Okra Curry – basmati rice	14.95
Prawn, Chilli & Garlic Tagliatelle– tomato crab sauce	14.95
Spiced Italian Pork Sausage Spaghetti – tomatoes, mushrooms, chilli, fresh herbs	14.95
Venison Ragu with mushrooms – tagliatelle	14.95
Ants Climbing Trees- spaghetti, tomato, lettuce & chillies	12.95
Carbonara – bacon, cheese, egg, parmesan, parsley & tagliatelle	12.95
Spaghetti Bolognese – finished with fresh herbs & parmesan cheese	12.95
Fish and Chips – mushy peas	11.95

Bread & Butter £1 supplement per person

Extra: Chips 2.75 Rice 2.75 Parmesan Cheese 3.50 Naan Bread 2.50

Deposit required of £20 pp. for Saturday Dinner bookings

All dishes are subject to change without notice. Information on our web site may not cover recent changes

Credit Cards are not accepted for purchases under £10.00. Inclusive of vat. 10% service to be added

If you have an allergy or intolerance, **please inform us before ordering** If you wish to know about the ingredients in the dishes **please ask before ordering** Please be aware that **all our food is prepared and cooked in the same kitchen, therefore we cannot guarantee our dishes are completely allergen free**

The Bay Tree

Melbourne

Wednesday – Saturday Lunch & Dinner

Homemade Soup of the Day – please ask	6.95
Bay Tree Chicken Liver Pate – finished with truffle infused sauce vierge & crispy toasts	7.95
Bay Tree Retro Prawn Cocktail – succulent prawns, marie rose, tomato with crunchy lettuce and buttered brown bread	7.95
Crab Risotto – a brunoises of root vegetables, finished with fresh crab & parmesan tuille	12.95
Smoked Salmon – smashed avocado on crispy toasts, tomatoes a hint of chilli and roast lemon dressing	9.95
Tempura of Prawns – accompanied by sesame ‘cucumber spaghetti’ & sweet chilli lime dressing	9.95
Carpaccio of Beef – balsamic dressed salad with parmesan shavings sprinkled with crispy onions	9.95
Bread and Butter	£1 supplement pp

Pan Seared Seabass– served with roast peppers, asparagus, artichoke & onions –sauce vierge
half bass 13.95 whole bass 24.95

Pan Seared Salmon – with buttered leeks, prawns, edamame beans finished with citrus butter sauce
22.50

Saddle of Rabbit – served with white onion truffle risotto, shimeji mushrooms & rabbit ragu 22.50

Cornfed Breast of Chicken – presented with wilted spinach, forest mushrooms & cream sauce 22.00

Fillet of Beef– accompanied by asparagus, grilled tomato, king oyster mushroom – bearnaise sauce
27.50

Roast Breast of Duck – complimented by diced smoked bacon, edamame beans & peas – light veal jus
22.00

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