

The Bay Tree

Melbourne

Soup of the Day – (v)	6.95
Summer Salad – roast fig, goat cheese, candied walnuts & red apple. Aged balsamic dressed leaves and a scattering of toasted ciabatta bread croutons	8.95
Smoked Salmon – beetroot, avocado, tomato, micro lettuce salad – yogurt cucumber raita	9.95
Duck Liver Parfait – mustard fruits & crispy toast	8.95
Prawn & Pea Lobster flavoured Risotto	10.95
Serrano Ham – accompanied by olives from Marseille, tomato salsa, Manchego cheese shavings & toasted bread	9.95
Duck Bao Buns – steamed buns complemented with spring onions & a sticky sauce	each 2.50

Seared Scottish Salmon – presented with prawn lobster spring onion butter sauce	25.50
Wild Turbot Saffron King Prawn & Vegetable Paella	27.50
Sicilian Breadcrumbed Chicken – breast of chicken, mozzarella cheese, Parma ham, cherry tomato salad -roast lemon jus	22.00
Corn Fed Guinea Fowl – presented with a minced Guinea fowl tartlet & truffle infused peas finished with game jus & crispy pancetta	23.00
Fillet of Beef Rossini – duck liver pate sits atop a crispy crouton – finished with a rich red wine sauce	32.00
Pan Seared Breast of Duck – accompanied by an authentic sweet & sour sauce	23.00

vegetables and potatoes of the day are served where appropriate

*All the dishes are cooked to order, we ask for your consideration
Tables of 8 or more guests are required to pre order*

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 & cooked in the same kitchen, therefore we cannot guarantee the dishes are completely allergen free.

All dishes are subject to change without notice. Information on our website may not cover recent changes.
Contact the restaurant directly for current menus and prices.
Inclusive of vat. 10% service added.