

# Baia

## Food Menu

### Antipasti

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Sambuca Flamed Marinated Mixed Olives / Cold pressed extra virgin olive oil / Roasted Garlic / Grilled Sourdough (V)	\$11
Pork puffs / Spicy chilly aioli/ Lime Salt (GF)	\$13
Bruschetta / Sourdough / Roma tomatoes / Basil / Spanish onion / Capers / Olive Oil / Balsamic glaze (V)	\$17
Warm Roasted Beetroot Salad / Toasted Pepitas / Peppered Gorgonzola / Rocket (V, GF)	\$17
Pork hock Crocchette / Shaved Fennel / Caramelized Apple Puree / Preserved Lemon Yoghurt	\$17
Vitello tonnato / Slow poached veal fillet / tuna mayo / Balsamic reduction / baby leaves	\$22
Grilled Octopus Salad / Spicy Roasted Watermelon / Toasted Almond Emulsion / Sorrel (GF, DF)	\$20
Burrata / Saffron pickled Heirloom tomatoes / Extra virgin olive oil	\$25
Antipasto / selection of cured meats / variety of pickles / preserves	\$34

### Pasta

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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)

# Baia

## Secondi - Mains

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Crispy Skinned Salmon / Endive /  
Asparagus / Bagna Cauda \$36

Blackened Market Fish / Olives / Capers /  
Butter Roasted Cauliflower / Cherry Tomatoes / Dill \$37

Pork Saltimbocca / Prosciutto/ Sage / Gnocco alla Romana /  
Creamy mushroom ragout \$31

Grilled Lemon Chicken / Capsicum / Onion / Basil /  
Fresh herbs \$32

Whey Braised Lamb Rump / Ancient Grain Risotto /  
Goats Cheese / Citrus Jus \$37

Black Angus Tagliata 150 day grain fed / Caramelized Leeks /  
Horse Radish Jus / Shaved Parmesan \$41

## Contorni - Sides

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Crispy Semolina Chat Potatoes /  
Saffron Aioli / Chives \$11

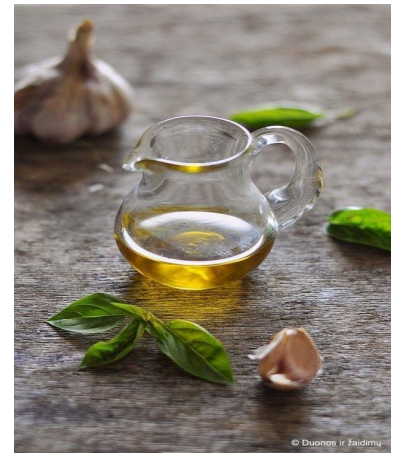
Iceberg lettuce / Chickpea sprouts / Pea Sprouts /  
Saffron mayo / Gorgonzola \$10

Caramelised leeks / Thyme butter /  
Roasted Garlic \$11

Charred Broccolini / Black Garlic Mayo /  
Pangrattato \$14

Potato fries \$9

Sweet potato fries \$9



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## Pizza

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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)

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## Dolce - Sweets

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Nutella Pizza / Strawberries

Pistacchio / Vanilla crème Fraiche \$16

Vanilla Panna Cotta / Cardamom sponge /

Passion Fruit Coulis (GF) \$13

Flourless Bitter Chocolate Torta / Sour

Cherry Compote / Vanilla Mascarpone (GF) \$15

Formaggi / Selection of Seasonal Cheeses /

Quince Paste / Honeycomb / Seasonal Fresh Fruits \$26

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