

# the Bay

## vegetarian menu

### to begin

garlic bread	3.5
bread and dips	11
w/oven baked rosemary & garlic pierced camembert	14
vegetable stack	15
layers of melted camembert, pumpkin, kumera, wilted spinach, flat bread, drizzled with aioli and sweet chilli sauce	
filo camembert - port, cranberry & orange sauce	11
tempura mushrooms – with aioli	11

### mains – all 25

tempura veges – seasonal veg, soy, wasabi, aioli, garlic mash

shepherds pie (gluten free)& green salad

    seasonal veg, split peas, onions, garlic, chilli

    topped with italian tomatoes and a cheesy garlic mash

pie n fries

- carbonara

broccoli, cauliflower, carrots, pumpkin, kumera, mushrooms, onions, garlic,

    in a creamy white wine sauce, topped with shaved parmesan

- chilli pesto

broccoli, spinach, mushrooms, basil pesto, onions, garlic, chilli,

    in a creamy white wine sauce topped with shaved parmesan

**sides**    fries    “basket” of bread    seasonal veg    green salad    all 6

if you require individual bills, please ask

**BYO WINE** per 750ml bottle    6

we try to accommodate special requests – there are times when we are **NOT** able to