



SUNDAY BRUNCH A LA CARTE

Add \$45 For Free-Flow Prosecco + Archipelago Beer (Half Pint)
+ House Red/White Wine + Juices + Soft Drinks

SOUP & SALADS

Shellfish Bisque 13
Gremolata, Spiced Aioli, Garlic Sourdough

Grilled Calamari Salad 18

Seared Tuna Nicoise Salad 20

VG **Cherry Tomato Salad** 11
Herbs, Shallot

SNACKS

Freshly Shucked Oysters
Each 6 | Half Dozen 33

Crisp Calamari 12
Curry Aioli Dip

VG **Smashed Avocado** 8
Chilli, Lime, Toast

Fillet-O-Fish Finger Sliders (3 pcs) 16

Beef Burger Sliders (3 pcs) 16

SIDES

V/N **Butter-Roasted Cauliflower** 10

VG/N **Cashew 'Creamed' Corn** 9

Truffle Mac n Cheese 14

V **Onion Rings Curried Aioli** 12

V **Straight Cut Fries** 9

DESSERTS

V **Strawberry Eton Mess** 12

VG/N **Hazelnut Praline Tart** 10

V **Crunchy Choux Cream Puffs** 10

V **Sorbet** (per scoop) 4

V **Bayswater's "Bounty Bar"** 12

SHARING

Fisherman's Feast 38 per person (min 2)
Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

Chef's Seafood Platter 45 per person (min 2)
Grilled Prawn (2pp), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2pp), Onion Rings

MEAT

Sunday Roast
Choice of **Chicken, Free-Roaming** 32 or **Beef Ribeye** 38
Yorkshire Pudding, Cauliflower Cheese, Roast Potatoes,
Broccoli, Bacon & Cabbage, Peas, Carrots, Gravy

Grilled Bacon Cheese Burger
Lettuce, Tomato, Caramelized Onions, Fries
26

Steak, Egg & Frites
Ribeye Steak, Cage-Free Egg
35 220g

SEAFOOD

Spaghetti Alle Vongole
White Clams
22

Traditional Fish & Chips
Mushy Peas, Tartar Sauce,
Malt Vinegar
26 220g

Mussels & Clams In A Pot
Marinière, Garlic Butter,
Warm Sourdough
25

Grown-Up Fish Fingers Burger
Lemon Mayonnaise,
Gem Lettuce, Fries
20

Lobster & Prawn Roll
Onion Rings, Brioche Bun, Fries
38

Soft-Shell Crab Burger
Seaweed Bun, Spicy Slaw,
Avocado, Fries
25

Cod & Smoked Salmon Pie with Buttered Mash
Leek, Whole Grain Mustard, Greens
28

Whole Grilled Squid
Chimichurri, Salad, Fries
28 500g

Whole Grilled Wild Red Snapper
Lemon Vinaigrette, Fennel Salad
37 600g

VEGAN / VEGETARIAN

Vegetable Aglio Olio 24 (VG)
Broccoli, Kale, Edamame,
House-Dried Tomatoes, Olive Oil

Assorted Mushroom Risotto 24 (V)
Parmesan, Crispy Sourdough, Chives