

Valentine's Day Menu

Friday 14 February 2025

Lunch from 11.30am

Dinner: 1st seating 6pm - 2nd seating 8.15pm



Garlic or Herb Bread (2 pieces)	5.00
Hot Roll	4.00
Greek Salad for 2	29.00
Rocket Salad for 2	29.00



Entrée

Pumpkin Soup	23.50
Seafood Chowder	25.50
Avocado and King Prawns	33.90
Smoked Salmon	29.90
Cyprus Haloumi Cheese	27.50
Salt and pepper Baby Calamari	29.50
8 Natural Oysters	39.50
Japanese Scallops w Soy Chilli shallots	35.50
Calamari Rings Deep-Fried	29.50
Zucchini Flowers w Ricotta and Spinach	29.90

Main

Barramundi Fillet w Asparagus and Lemon Butter	45.90
Chicken Kiev Roasted w Spinach, Ricotta, Chicken Jus	39.90
Salmon Fillet Grilled w Citrus and Basil Butter	45.90
Veal Medallion w Lobster, Avocado, Hollandaise	59.90
King George Whiting Fillets Deep-Fried in Tempura w Chips	45.90
Beef Fillet w Mushroom Sauce	55.90
Whole Rainbow Trout Baked w Smoked Salmon, Spinach and Cream	49.90
Linguini Pasta w Spinach, Pine Nuts, Chilli, Olive Oil	39.90
Linguini Marinara (Mixed Seafood in Neapolitan Sauce)	59.90
Lobster Mornay – Salad (cold)	Half 79.90 Full 99.50



Bayblu Hot and Cold Seafood Platter for 2

w Half Lobster Mornay or Salad (cold), Oysters Natural	255.00
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Dessert

Seasonal Cheesecake	19.50
Profiteroles	19.50
Crème Bruleè	19.50
Sticky Fig and Date Pudding	19.50
Trio of Gelato or Trio of Sorbet	19.50
Baby Pavlova	19.50
Strawberries Bayblu	25.50
Liqueur and Spirit Coffees	15.50
Espresso Coffee and Tea – Liqueur Chocolates and Biscotti	7.50



This menu is only available for Lunch and Dinner on Valentine's Day 2024