



BAYSIDE

Menu

Address: 2357 West Bay Road

Phone: (345) 949 6663

Cuisine: International Cuisine

Delivery terms: See Bento and Let's Eat terms and conditions

Delivery times: 8am-9pm

COFFEE & TEA

Espresso	CI\$3.75
Americano	CI\$4
Macchiato	CI\$4
Cappuccino	CI\$4.5
Flat White	CI\$4.5
Latte	CI\$4.75
House Cold Brew Coffee	CI\$4.5
Iced Latte	CI\$5
Iced Chai Latte	CI\$5
Vietnamese Coffee	CI\$5.5
English Breakfast	
CI\$4 / CI\$5	
Earl Grey	
CI\$4 / CI\$5	
Green Tea	
CI\$3.75 / CI\$5	
Fresh Mint	
CI\$3.75 / CI\$5	

Fresh Orange / Pineapple / Lemonade Juice

CI\$6

BREAKFAST

Breakfast service 8am-11.30am, Tuesday-Sunday

Tomatoes on Sourdough Toast v

CI\$13

Dressed local tomatoes, whipped ricotta, herbs, sourdough

Avocado on Sourdough Toast v Vegan

CI\$12

Thai: peanuts, cilantro, mint, basil, red chilli, lime, coconut milk. Caprese: (fresh mozzarella, basil, marinated tomato, pesto) Bollywood: (mango chutney, pickled pearl onion, tomato salsa, boondi)

Vietnamese Pork Sandwich

CI\$12

Vietnamese-spiced pork patty, sourdough English muffin, fried organic egg, grilled spring onion, sriracha

Breakfast Roll

CI\$12

House-smoked bacon, hash brown, avocado, fried organic egg, spicy BBQ sauce

Full English

CI\$16

English banger, two organic eggs any style, baked beans, grilled tomato, portobello mushroom, house-smoked bacon, black pudding, toasted coco bread

House Smoked Bacon

CI\$10

2 eggs any style, grilled tomato, toasted coco bread

House Cured Salmon

CI\$15

Lemon crème fraîche, roe, dill, buckwheat waffle

Lemon Ricotta Pancakes v GF

CI\$11

Golden syrup, pistachio, crème fraîche, rose

Blueberry parfait v GF

CI\$6

Strained Greek yoghurt, blueberry compote, seeded granola, truffle honey

ADDITIONS

Two Organic Eggs Any Style

CI\$4

Breakfast Potatoes

CI\$4

Avocado

CI\$5

English Banger	CI\$5
Grilled Tomato	CI\$2
House-Smoked Bacon	CI\$5
House-Cured Salmon	CI\$8
Sourdough English Muffin	CI\$4
Sourdough Toast	CI\$4
Seasonal Fruit Bowl	CI\$7

PIZZA

Pizzas are handcrafted using 100% Bayside sourdough.

Served:

5pm-9.30pm, Tuesday-Thursday

3pm-10pm, Friday-Sunday

Tomayto, Tomahto Vegan	CI\$15
Marinated tomato, sundried tomato, chives	
Margherita V	CI\$15
Neapolitan-style pizza, San Mazano tomato, fresh mozzarella, basil	
Prosciutto	CI\$17
San Mazano tomato, arugula, fontina, prosciutto crudo	
Funghi e Tartufi V	CI\$19
Preserved mushroom confit, roasted garlic crème fraîche, truffle, fontina, parmigiano reggiano	
Quattro Formaggi V	CI\$17
Roasted garlic crème fraîche, Jarlsberg, Parmigiano reggiano, fontina, mozzarella	
N'Duja	CI\$17
Spicy calabrese sausage, San Mazano tomato, mozzarella, olives, mint	
Genovese V	CI\$18
Homemade basil pesto, burrata, olive oil, basil	

Italian Sausage	CI\$18
Broccolini, fennel sausage, mozzarella, chilli flakes	
Carbonara	CI\$17
House smoked bacon, pecorino romano, crème fraîche, egg	
Sgt. Pepper	CI\$16
Classic pepperoni pizza, peppered salami, mozzarella	
Honolulu Girl	CI\$17
House smoked bacon, ham hock, pineapple, mozzarella	
Da Bobo	CI\$18
Cayman-style beef, mozzarella, caramelised onion, pickapeppa, pickled seasoning peppers, mango, cilantro	
Potayto, Potahdo v	CI\$16
Caramelised onion, fontina, roasted garlic oil, rosemary	
Kids Cheese Pizza v	CI\$9
Tomato marinara, mozzarella	

SMALL BITES

Chicken Wings	
With celery, dill ranch. Choice of Korean / honey garlic / buffalo. CI\$9 for 4 pieces / CI\$17 for 8 pieces.	
Shishito Peppers v Vegan GF	CI\$9
Maldon sea salt, charred lemon aioli	
Mezze v Vegan	CI\$14
Falafel, muhammara, hummus, olives, aleppo pepper, grilled flatbread	
Chicken Liver Parfait	CI\$12
Nut crunch, mango jam, cornichon, sourdough	

SALADS

Local Garden Salad Vegan GF	CI\$12
Avocado, cucumber, spring onion, crispy shallot, mango pineapple vinaigrette	
Vietnamese Beef Noodle Salad GF	CI\$15
Vermicelli noodles, grilled marinated beef, peanuts, shredded vegetables, beansprouts, chilli, herbs, nuoc cham	

Caesar

Baby gem, aged parmigiano reggiano, anchovies, house smoked bacon, sourdough crostini. CI\$7 for small / CI\$12 for large.

Heirloom Tomato Salad V

CI\$17

Burrata, gremolata, herbs, sourdough crostini, Maldon sea salt

BIG BITES

Thai Red Curry Vegan

CI\$19

Beansprouts, cashews, local herbs, vegetables, homemade rye noodles

Fish & Chips

CI\$22

Grouper, triple cooked chips, minted mushy peas, yoghurt tartare, lemon

1/4 Peri Peri Chicken

CI\$17

Marinated chicken leg, fries, charred lemon aioli, peri peri sauce

SANDWICHES

Bayside Burger

CI\$14

Bayside signature patty, housemade bun, dijon onions, tomato relish, jarlsberg. Additions: patty CI\$6 / bacon CI\$4 / avocado CI\$5 / tomato CI\$2

Prosciutto Cotto Grilled Cheese

CI\$12

Sourdough, wholegrain mustard bechamel, tomato relish

Chicken Katsu Sandwich

CI\$13

Panko fried chicken breast, shredded cabbage, milk bread. Choice of: The 'OG' Bulldog sauce / Korean / buffalo.

Fried Fish Sandwich

CI\$17

Beer battered Grouper, yogurt tartare, lettuce, tomato, pickle

GRILL

Served with beef fat triple cooked chips.

Choice of: chimichurri / tomato relish

12oz C.A.B Ribeye

CI\$44

12oz Black Angus Strip **CI\$42**

14oz 'Carnivore' Kurobuta Pork Ribeye **CI\$42**

KIDS

Fish & Chips **CI\$12**

Fries, mushy peas, tartare sauce

Grilled Cheese v **CI\$8**

Housemade milk bread, cheese blend

Katsu Sando **CI\$9**

Fries, breaded chicken breast, milk bread, ketchup

Caesar **CI\$7**

Romaine, housemade caesar dressing, bacon, parmigiano

DESSERTS

Sticky Toffee Pudding **CI\$10**

Charred Pineapple, peanut, rum, coconut ice cream

Paris-Brest **CI\$12**

Chioux pastry, toasted hazelnut, praline cream

Chocolate & Salted Dulce de Leche Fondant **CI\$11**

Pistachio, cacao nib tuile, pistachio ice cream

Affogato **CI\$9**

Vanilla gelato, hot espresso, lemon biscotti

Market Cheese **CI\$14**

Daily selection of artisan cheese, truffle honey, sourdough, cornichon, mango

COCKTAILS

Lebowski **CI\$11**

It really ties the room together

Eye of the Tiger	CI\$13
Vodka, passionfruit, apricot brandy, lime	
Dark Side of the Moon	CI\$11
Bourbon, lillet, white cacao, angostura	
Bittersweet Symphony	CI\$13
Antica formula, gin, campari	

BEERS & WINES

1981	CI\$7.5
Guava cider, Tropical IPA, Blonde, Session	
Truly	CI\$5
Red Stripe	CI\$6
Miller Lite	CI\$6
Pied a Terre, Sauvignon Blanc	
Glass CI\$11, Bottle CI\$54	
Cruchon, Pinot Noir	
Glass CI\$12.5, Bottle CI\$62	

Last updated: Thu 01 Dec, 2022