



Entrée

Char Grilled Garlic Bread (v)	7.0
Coconut Prawns <u>w</u> sweet chilli lime sauce	11.0
Seasoned Potato Wedges <u>w</u> sour cream + sweet chilli sauce (v)	6.5
Homemade Chicken Spring Rolls <u>w</u> sour cream + chives	10.0
Crunchy Fries served <u>w</u> aioli (v) or gravy	5.5
Tossed Garden Salad (v)	6.0
Parmesan Calamari lightly fried, served <u>w</u> lime aioli	10.0

Mains

Pan Seared Snapper <u>w</u> jasmine rice, lemon butter + fresh sand crab (gf)	23.0
Salmon Steak <u>w</u> wonton pastry, potato, spinach + napolli sauce	24.5
Garlic Black Tiger Prawns <u>w</u> brandy cream sauce + jasmine rice (gf)	22.0
Grilled Barramundi <u>w</u> steamed vegetables, crushed potato + lemon butter sauce	22.5
Pappardelle <u>w</u> Chicken, smoked bacon, mushrooms + semi dried tomato in white wine sauce	20.5
Seafood Basket <u>w</u> tempura fish, coconut prawns, calamari, chips, salad + tartare sauce	21.5
Pork Loin <u>w</u> fries, fresh garden salad + red wine jus	21.0
Chicken + Mushroom Risotto <u>w</u> spinach + parmesan (gf)	19.5
Gourmet Pizza of the day	17.0
Stir Fried Vegetables + shallots served <u>w</u> jasmine rice (v)	17.5
Pappardelle <u>w</u> vegetables + parsley in napolli sauce (v)	17.5

Salad

Thai Beef Salad <u>w</u> udon noodles, mixed herbs, crushed cashews + lime soy dressing	19.5
Classic Caesar <u>w</u> cos, crispy bacon + garlic croutons	14.5
add Chicken	18.0
Greek Salad <u>w</u> feta + olives	14.5
add Prawns	20.0

Feel like something
sweet?

A selection of Teas, Coffees
and Cakes are available
at the counter



Bayside indulgence for your next event

Exquisite contemporary
cuisine served by a
dedicated and
professional team that
pride themselves on
delivering exceptional food,
service, wines and an
overall unforgettable
dining experience.

MBTBC is pleased to
introduce a unique
bayside venue for your next
function, either on our
large deck or in our
private, air-conditioned
function room, both with
sweeping views of
Moreton Bay.

Please contact Helen Ponsi with
all your function
enquiries on
3396 8161
or email
functions@mbtbc.com

From the Grill

All of our steaks are Angus breed, 36 months from Kilcoy,
pasture fed + finished on grain for 120 days.

Rib Fillet	30.0
Petite Sirloin	23.0
Rump	27.0
add Grilled Prawns	8.5
extra sauce	3.0
Steamed Seasonal Vegetables	7.0

Served w fries, salad + choice of mushroom, pepper, chilli sauce
or red wine jus

Lunch Specials

Available 11:30 to 2:30 daily

Char Grilled Rump Steak, served <u>w</u> fries, salad + choice of mushroom, pepper, chilli sauce or red wine jus	14.5
Tempura Barramundi <u>w</u> fries, salad + tartare sauce	14.0
Chicken Fillet Stirfry <u>w</u> vegetables, cashews + rice	14.5
Grilled Fish <u>w</u> fries, salad + tartare sauce	14.0
Steak burger <u>w</u> lettuce, beetroot, tomato, cheese, onions + fries	14.0
Spinach + Ricotta Ravioli <u>w</u> roma tomatoes + parmesan (v)	14.5
Parmesan Calamari <u>w</u> fries, salad + aioli	14.0

Kids Meals 12 years + under only

Calamari, Chicken Nuggets, Whiting OR Grilled Steak served with fries + salad	9.0
add small drink + ice cream	11.0

Weekend Seafood Specials

Available Friday, Saturday & Sunday until sold out

Stradbroke Island Oysters	
half doz	9.5
doz	18.0
Bucket of Fresh Prawns	27.0

gf = gluten free v = vegetarian

Please place your order at the counter with your table number

Chef – Rhian Stanton October 2010