

# The Bayside Chronicle

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LIKE OUR WINES?  
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ARE YOU SEARCHING FOR THE  
IDEAL VENUE FOR YOUR  
UPCOMING EVENT?

email us your enquiries  
events@baysidekitchen.com.au

WHAT MAKES OUR  
COFFEE SO UNIQUE?



Coffee like cooking and wine-making is all about tasting, blending and trialling the different flavours.

After a day with our expert roasters, lots of tasting and discussion we have come up with our unique blend. I hope you agree that it has great flavour and balance.

The backbone of our blend, the largest percent comes from Ethiopia, Sidamo district. Best known for its rich, full body (mouthfeel), sweet complex flavour, low acidity, floral aroma, bright and soft finish exhibiting berry and citrus complexity.

Next is El Salvador, although mild it adds notes of nuts, chocolate, caramel, and fruit with a honey-like sweetness, balanced by a good body and mild acidity.

Brazilian beans are added in, known for their bold, robust flavours with low acidity, chocolatey, creamy consistency completes the blend.

## CONGRATULATIONS!

To all our newly married couples that tied the knot at Bayside Kitchen!



## HOW DID MATILDA BAY GET IT'S NAME?

Matilda Bay (Goodroo) is steeped in history, encompassing what was known as Currie's Bay, Sutherland Bay, and Crawley Bay, all part of a vast, open bay that stretches from Pelican Point to Mount Eliza. The bay's modern name honours Matilda Roe, wife of John Septimes Roe, Western Australia's first Surveyor General. This area has long been a community hub, hosting events of all sizes, and carries a rich connection to aviation history.

During World War II, Matilda Bay was home to two Catalina bases, serving a critical role in international aviation. It supported a direct flight to Ceylon, extending an impressive 3,513 miles, marking the world's longest air hop at the time. This feat proved vital during the war, connecting Australia with Britain as traditional routes had been severed.

In the 1930s, Hill's Tearooms, run by Ron and Betty Hill, operated on the foreshore near today's current venue. The tearooms served not only as a community gathering place but also as the Hill family's home. Their sons helped manage the tearooms until 1965. Ron's brother, Thom, was a boat builder, and his boats were hired out from the venue's jetty. During the war years, the tearooms became the Catalina Canteen, catering to the American navy stationed in the bay.

As part of the modernisation of Perth the original venue was replaced by a kiosk which was on the current café site. Bayside Kitchen opened in 2016, after a \$1 million renovation, Bayside Kitchen serves breakfast, lunch, and private functions, continuing the tradition of hospitality on the Matilda Bay foreshore.

# MENU

## KITCHEN OPENING HOURS

Monday to Friday - 7.30am - 2pm (close at 3pm)

Saturday and Sunday - 7.30 am - 3pm (close at 4pm)

Bookings: groups of 10 Adults or more only

bayside  
kitchen  
matilda bay

### - BRUNCH (ALL DAY) -

#### TOAST SELECTION

Sourdough/Rye with butter, honey or preserves 7.5

Banana Bread with butter (nf) 8.5

Gluten free multigrain toast 8.5

#### AUTUMN SALAD OF THE DAY 18.5

Delicious warm salad - check specials board for details

#### THAI STYLE RICE PUDDING 18.5

Thai style sticky rice, mixed berry compote, toasted coconut

#### AMERICAN STYLE PANCAKE STACK 19.5

Buttermilk pancake, maple syrup, mixed berry compote, toasted hazelnut and ice cream

#### BACON AND EGGS ON TOAST 19.5

Free range eggs cooked to your liking, bacon, ciabatta and homemade relish

Eggs on ciabatta (no bacon) 17.5

Gluten free option 21.5

#### BAYSIDE BIG BREAKY 32

Free range poached eggs, bacon, mushrooms, beef chipolata, Roma tomato, ciabatta, potato cake

Gluten free option 34

#### EGGS AND AVOCADO 29

Half avocado, marinated feta, tomatoes two ways, poached eggs, rocket, salsa verde, crows seeds, ciabatta (nf)

Vegan option 25

Gluten free option 31

#### CORN FRITTERS 28

Tomato relish, dill, rocket, snow pea, sprouts (gf, vg)

#### PUMPKIN HEAVEN 28

Roast pumpkin, beetroot hummus, feta, kale, cranberry, avocado, maple pecan, balsamic dressing (gf)

#### SICILIAN BEAN STEW 28

Sicilian style mix beans, eggplant, olives, capers topped on toasted garlic focaccia, poached egg

Vegan option 25

Gluten free option 31

### - LUNCH (ALL DAY) -

#### PULLED BRISKET 30

Croissant bun, egg Benedict, spinach, crispy onions, smoky hollandaise

#### SEAFOOD RIGATONI 38

Seafood pasta with prawn, squid, mussels, garlic chilli herb sauce

#### TRIANGOLI PASTA 30

Pumpkin, walnut, ricotta, creamed spinach sauce

#### TRADITIONAL FISH & CHIPS 29

Lightly battered market fish, tartare sauce, lemon, chips

#### GRILLED TASMANIAN SALMON 36

Edamame, cherry tomato, broccoli, miso sauce

#### SPICY LENTIL BURGER 29

Spicy lentil, potato patty, cos lettuce, tomato, gherkin chipotle, chips (vegan)

#### BEEF BURGER 29

Brioche bun, homemade beef patty, smoked bbq sauce, bacon, cheddar cheese, sliced tomato, cos lettuce, beetroot relish, caramelised onion, chips, aioli

#### CRISPY CHIPS 10.5

Roasted garlic aioli and tomato sauce

#### EXTRAS (in addition to main meal only)

bacon, chorizo, smoked salmon, wilted spinach, feta, beef chipolata (gf), avocado or mushrooms 6.5

free range egg 6.5

grilled tomato 4.5

grilled chicken fillet 8.5

#### - LITTLE ONES -

Scrambled eggs and bacon on toast 18

Gluten free option 20

American style pancake stack, buttermilk pancake, maple syrup, ice cream 18

Fish and chips, tomato sauce 18

Italian style spaghetti pasta, traditional tomato sauce, parmesan 18

Grilled chicken fillet, chips, tomato sauce 18

### - TEA & COFFEE -

#### COFFEE

Espresso/Short Black 5

Short Macchiato (traditional/topped up) 6

Long Black - regular (2 shots) 6

Long Black - large (3 shots) 6.8

Cappuccino/Flat White - regular 6

Cappuccino/Flat White - large 6.8

Long Macchiato (traditional/topped up) 6.8

Latte - regular 6

Mocha 7.8

Hot Chocolate (df powder) w/ marshmallows 7.5

Chai Latte (gf, df powder) 7.8

Iced Latte (coffee, milk, ice) 7.8

Matcha latte 8.8

Iced Coffee (coffee, milk, ice, ice cream) 8.8

Iced Chai Latte (gf, df powder) 8.8

Iced Chocolate (milk, chocolate, ice cream) 8.8

Iced Mocha (milk, coffee, chocolate, ice cream) 8.8

Iced Long Black (3 shots coffee, water, ice) 7.8

Tiger, Almond, Coconut, Lactose Free, Oat milk available + 1.5

#### “CHAI BABAS” TEA

English Breakfast 8

Earl Grey 8

Chamomile 8

Lemongrass and ginger 8

Green Sencha 8

Organic peppermint 8

Masala tea leaves tea 8

Rooibos tea leaves tea 8

#### MILKSHAKES 9.8

Vanilla Caramel

Strawberry Banana

Chocolate Spearmint

#### - WHAT'S NEW -

Ironcloud Rock of Solitude Mourvèdre 14/55

A middle weight wine, flavours reminiscent of red berries, wild game, earthy notes and red fruit

Ironcloud Rock of Solitude Sangiovese 14/55

Fresh fruit, strawberry and spice, sour red cherries with earthy aromas and tea leaf notes

### - BEVERAGES -

#### SPARKLING

Pepperilly Estate Sparkling NV Pinot Noir, Chardonnay 12 45

Villa Sandi Italian Prosecco 14 55

#### WINE

Ironcloud “Pepperilly” Sauvignon Blanc Semillon 2024 12 45

Ironcloud “Pepperilly” Rose 2025 12 45

Ironcloud “Rock of Solitude” Chardonnay 2025 14 55

Ironcloud “Pepperilly” Shiraz Cabernet 2022 12 45

Ironcloud “Rock of Solitude” Purple Patch GSM 2022 14 55

Ironcloud “Rock of Solitude” Cabernet Malbec 2021 14 55

#### SIGNATURE COCKTAILS

MIMOSA - Cointreau, fresh orange juice, sparkling 18

APEROL SPRITZ - Italian prosecco, Aperol, soda, orange 18

MOJITO - Havana Blanco, mint, fresh lime, sugar, soda 18

ESPRESSO MARTINI - Vodka, Kahlua, Butterscotch schnapps, espresso 18

STRAWBERRY MARGARITA - Tequila, Cointreau, fresh lime 18

#### BOTTLED BEERS

Asahi Super Dry, Japan 5.2% 12

Peroni Original Red, Italy 4.8% 11

Corona, Mexico 4.6% 10

Little Wren Pale Ale 0% 9

Heaps Normal Lager 0% 9

Eagle Bay Lager, WA 4.8% 10

Eagle Bay Pale Ale, WA 5.1% 10

Eagle Bay Kolsch, WA 4.7% 10

Eagle Bay XPA, WA 3.5% 10

Matso's Ginger Beer 3.5% 12

Carmel Cider 4.8% 12

#### COLD PRESSED JUICES 12.5

TURMERIC NOURISH - Orange, turmeric, lemon, carrot, black pepper, ginger

LIME MINT REJUVENATE - Pear, lime, mint

GREEN MAXIMISE - Celery, broccoli, ginger, lemon, apple, kale, cucumber

MORNING GLORY - Orange juice, lemon, mint, lime

PASSIONFRUIT HALO - Passionfruit, orange, apple, watermelon

#### FRESH FRUIT SMOOTHIES 16.5

BOOSTER - Broccoli, cucumber, ginger celery, kale, spinach, banana

DETOX - Boysenberries, banana, dates, honey, coconut milk

REBOOT - Mango, pineapple, banana, honey, orange juice

BERRY BLAST SMOOTHIE - Apple, blueberries, strawberries, goji berries, mango, orange

VITALITY - Strawberries, raspberries, mango, yoghurt