

The Bayside Chronicle

ironcloud

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UPCOMING EVENT?

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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.

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 it's rich, full body (mouthfeel), sweet complex flavour, low acidity, floral aroma, bright and soft finish exhibiting berry and citrus complexity.

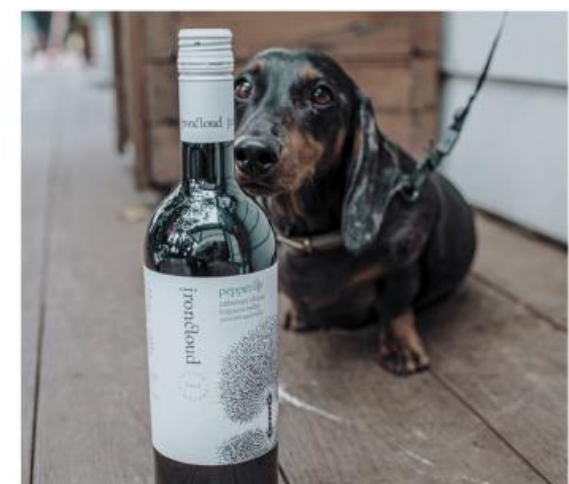
Next is El Salvador, although mild it adds notes of nuts, chocolate, caramel, and fruit with a honey-like sweetness, balanced by a good body and mild acidity.

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

WE WANT TO SEE
YOUR FURRY FRIENDS!

Grab your pup and strike a pose with a bottle of Ironcloud Wine at Bayside Kitchen for **your chance to win a box of Ironcloud wines - valued at \$500!**

Just ask our friendly staff for a demo bottle, snap your pic and share it on your Instagram story tagging @ironcloud_wines_ and @baysidekitchen Don't forget to follow both pages to enter!



- BRUNCH (ALL DAY) -		- LUNCH (ALL DAY) -		- TEA & COFFEE -	
TOAST SELECTION		EIGHTEEN HOUR PULLED PORK 29		COFFEE	
Ciabatta/Sourdough/Rye with butter, honey or preserves	7.5	English muffin, wilted spinach, poached eggs, paprika, hollandaise, crispy shallots		Espresso/Short Black 5	
Banana Bread with butter (nf)	8.5	SPAGHETTI AND MEATBALLS 29		Short Macchiato (traditional/topped up) 5.5	
“Strange Grains” Gluten free toast	8.5	Spaghetti pasta, pork & beef meatballs, traditional tomato sauce, parmesan, fresh basil		Long Black - regular (2 shots) 6	
SPRING SALAD OF THE DAY	18.5	TRIANGOLI PASTA 28		Long Black - large (3 shots) 6.5	
Delicious crisp salad, check, specials board		Pumpkin, walnut, ricotta, creamed spinach sauce		Cappuccino/Flat White - regular 6	
GRANOLA	18.5	TRADITIONAL FISH & CHIPS 29		Cappuccino/Flat White - large 6.5	
Granola, mixed nuts, candied pecan, coconut, blueberry smoothie, fresh fruits (vegan)		Lightly battered market fish, tartare sauce, lemon, chips		Long Macchiato (traditional/topped up) 6.5	
AMERICAN STYLE PANCAKE STACK	19.5	GRILLED BARRAMUNDI 32		Latte - regular 6	
Buttermilk pancake, maple syrup, mixed berry compote, toasted hazelnut and ice-cream		Seasonal vegetables, spicy Gochujang sauce		Mocha 6.8	
BACON AND EGGS ON TOAST	19.5	GRILLED CHICKEN BURGER 29		Hot Chocolate (df powder) w/ marshmallows 6.5	
Free range eggs cooked to your liking, bacon, ciabatta and homemade relish		Buttermilk chicken, focaccia bun, coleslaw, sliced tomato, lettuce, chips, aioli		Chai Latte (gf, df powder) 7.8	
Eggs on ciabatta (no bacon)	17.5	BEEF BURGER 29		Iced Latte (coffee, milk, ice) 7.8	
Gluten free option	21.5	Brioche bun, homemade beef patty, smoked bbq sauce, bacon, cheddar cheese, sliced tomato, cos lettuce, caramelised onion, chips, aioli		Iced Coffee (coffee, milk, ice, ice cream) 8.8	
BAYSIDE BIG BREAKY	32	CRISPY CHIPS 10.5		Iced Chai Latte (gf, df powder) 8.8	
Free range poached eggs, bacon, mushrooms, wilted spinach, beef chipolata, roma tomato, ciabatta		Roasted garlic aioli and tomato sauce		Iced Chocolate (milk, chocolate, ice-cream) 8.8	
Gluten free option	34	EXTRAS (in addition to main meal only)		Iced Mocha (milk, coffee, chocolate, ice-cream) 8.8	
EGGS AND AVOCADO	29	bacon, chorizo, smoked salmon, wilted spinach, feta, beef chipolata (gf), avocado or mushrooms		Iced Long Black (3 shots coffee, water, ice) 7.8	
Half avocado, marinated feta, tomatoes two ways, poached eggs, rocket, salsa verde, crows seeds, ciabatta (nf)		free range egg		Tiger, Almond, Coconut, Lactose Free, Oat milk available +1	
Vegan option	25	grilled tomato		“CHAI BABAS” TEA	
Gluten free option	31	- LITTLE ONES -		English Breakfast 7	
PUMPKIN HEAVEN	28	Scrambled eggs and bacon on toast		Earl Grey 7	
Roast pumpkin, beetroot humus, feta, kale, cranberry, avocado, maple pecan, balsamic dressing (gf)		Gluten free option		Chamomile 7	
MUSHROOM BRUSCHETTA	28	American style Pancake stack, buttermilk pancake, maple syrup, ice-cream		Lemongrass and ginger 7	
Mushrooms, kale, feta, Italian salsa, orange candy walnut, poached egg, toast		Fish and chips, tomato sauce		Green Sencha 7	
Vegan option	25	Italian style spaghetti pasta, traditional tomato sauce, parmesan		Organic peppermint 7	
Gluten free option	31			Masala tea leaves chai latte* 8	
PARMESAN CRUMBED EGGPLANT	28			Rooibos tea leaves chai latte* 8	
Set on basil tomato sauce, bocconcini, pitta				Turmeric tea leaves chai latte* 8	
Care is taken with the preparation of gluten free and nut free meals, however, we cannot guarantee them				Matcha powder latte 8	
				*available as teas	
				MILKSHAKES 9.5	
				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 -						
	Glass	Bottle	SIGNATURE COCKTAILS		COLD PRESSED JUICES	
SPARKLING						
Pepperilly Estate Sparkling NV Pinot Noir, Chardonnay	12	45	MIMOSA - Cointreau, fresh orange juice, sparkling	18	TURMERIC NOURISH - Orange, turmeric, lemon, carrot, black pepper, ginger	12
Villa Sandi Italian Prosecco	14	55	APEROL SPRITZ - Italian prosecco, Aperol, soda, orange	18	GREEN MAXIMISE - Celery, broccoli, ginger, lemon, apple, kale, cucumber	12
			MOJITO - Havana Blanco, mint, fresh lime, sugar, soda	18	MORNING GLORY - Orange juice, lemon, mint, lime	12
WINE			ESPRESSO MARTINI - Vodka, Kahlua, Butterscotch schnapps, espresso	18	WATERMELON PASSION - Watermelon, strawberry, apple	12
Ironcloud “Pepperilly” Sauvignon Blanc Semillon 2023	12	45	WATERMELON MARGARITA - Tequila, Cointreau, fresh lime, watermelon, strawberry, apple	18	PASSIONFRUIT HALO - Passionfruit, orange, apple, watermelon	12
Ironcloud “Pepperilly” Rose 2024	12	45				
Ironcloud “Rock of Solitude” Chardonnay 2023	14	55	BOTTLED BEERS		FRESH FRUIT SMOOTHIES	16
Ironcloud “Pepperilly” Shiraz Cabernet 2022	12	45	Asahi Super Dry, Japan 5.2%	12	REBOOT - Mango, pineapple, banana, honey, orange juice	12
Ironcloud “Rock of Solitude” Purple Patch GSM 2020	14	55	Peroni Original Red, Italy 4.8%	11	BOOSTER - Broccoli, cucumber, ginger celery, kale, spinach, banana	12
Ironcloud “Rock of Solitude” Cabernet Malbec 2019	14	55	Corona, Mexico 4.6%	10	DETOX – Boysenberries, banana, dates, honey, coconut milk	12
			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		