The Bayside Chronicle

ironcloud

a like our wines?



ARE YOU SEARCHING FOR THE IDEAL VENUE FOR YOUR UPCOMING EVENT?

email us your enquiries events@baysidekitchen.com.au



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.

CONGRATULATIONS!

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



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



- BRUNCH (ALL DAY) -

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TOAST SELECTION	
Ciabatta/Sourdough/Rye with butter, honey	7.5
or preserves Papara Presed with button (pf)	8.5
Banana Bread with butter (nf) "Strange Craine" Chitan free teest	8.5
"Strange Grains" Gluten free toast	0.3
WINTER SALAD OF THE DAY	18.5
Delicious crisp salad, check, specials board	
WARM COCONUT CHIA PUDDING	18.5
Mixed berry compote, fresh fruits, maple toasted	
pecan nuts (vegan)	
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	17.5
Eggs on ciabatta (no bacon)	17.5
Gluten free option	21.5
BAYSIDE BIG BREAKY	32
Free range poached eggs, bacon, mushrooms, wilted	
spinach, beef chipolata, roma tomato, ciabatta	2.4
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
PUMPKIN HEAVEN	28
Roast pumpkin, beetroot humus, feta, kale, cranberr	
avocado, maple pecan, balsamic dressing (gf)	,
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MUSHROOM BRUSCHETTA	28
Mushrooms, kale, feta, Italian salsa, orange candy walnut, poached egg, toast	
Vegan option	25
Gluten free option	31
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PARMESAN CRUMBED EGGPLANT	28
Set on basil tomato sauce, bocconcini, pitta	

- LUNCH (ALL DAY) -

EIGHTEEN HOUR PULLED PORK Brioche, wilted spinach, poached eggs, paprika, hollandaise, crispy shallots	29	
SPAGHETTI AND MEATBALLS Spaghetti pasta, pork & beef meatballs, traditional tomato sauce, parmesan, fresh basil	29	
ROASTED MAPLE PUMPKIN, FETA RAVIOLI Butternut pumpkin puree, cheese sauce, sage	29	
TRADITIONAL FISH & CHIPS Lightly battered market fish, tartare sauce, lemon, chi	29 ps	
GRILLED TASMANIAN SALMON Seasonal vegetables, roasted capsicum puree, spicy gochujang	34	
GRILLED CHICKEN BURGER Buttermilk chicken, focaccia bun, apple coleslaw, lettuce, chips, aioli	29	
BEEF BURGER Brioche bun, homemade beef patty, smoked bbq sauce bacon, cheddar cheese, sliced tomato, cos lettuce, caramelised onion, chips, aioli	29	
CRISPY CHIPS Roasted garlic aioli and tomato sauce	10.5	
EXTRAS bacon, chorizo, smoked salmon, wilted spinach, feta, beef chipolata (gf), avocado or mushrooms free range egg grilled tomato	6.5 6.5 4.5	
- LITTLE ONES -		
Scrambled eggs and bacon on toast Gluten free option	18 20	
American style Pancake stack, buttermilk pancake, maple syrup, ice-cream	18	
Fish and chips, tomato sauce		
Tish and emps, tomato sauce	18	

- TEA & COFFEE -

COFFEE

Espresso/Short Black	5
Short Macchiato (traditional/topped up)	5.5
Long Black - regular (2 shots)	6
Long Black - large (3 shots)	6.5
Cappuccino/Flat White - regular	6
Cappuccino/Flat White - large	6.5
Long Macchiato (traditional/topped up)	6.5
Latte - regular	6
Mocha	6.8
Hot Chocolate (df powder) w/ marshmallows	6.5
Chai Latte (gf, df powder)	7. 8
Iced Latte (coffee, milk, ice)	7. 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
"CHAI BABAS" TEA	
English Breakfast	7
Earl Grey	7

English Breakfast	·
Earl Grey	7
Chamomile	7
Lemongrass and ginger	7
Green Sencha	•
Organic peppermint	•
Masala tea leaves chai latte*	:
Rooibos tea leaves chai latte*	:
Turmeric tea leaves chai latte*	:
Matcha powder latte	:
*available as teas	

MILKSHAKES

Vanilla	Caramel
Strawberry	Banana
Chocolate	Spearmin

- 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 -

SIGNATURE COCKTAILS

	Glass	Bottle
SPARKLING		
Pepperilly Estate Sparkling NV Pinot Noir, Chardonnay	12	45
Villa Sandi Italian Prosecco	14	55
WINE		
Ironcloud "Pepperilly" Sauvignon Blanc Semillon 2023	12	45
Ironcloud "Pepperilly" Rose 2024	12	45
Ironcloud "Rock of Solitude" Chardonnay 2023	14	55
Ironcloud "Pepperilly" Shiraz Cabernet 2022	12	45
Ironcloud "Rock of Solitude" Purple Patch GSM 2020	14	55
Ironcloud "Rock of Solitude" Cabernet Malbec 2019	14	55

Care is taken with the preparation of gluten free and nut free meals,

however, we cannot guarantee them

MIMOSA - Cointreau, fresh orange juice, sparkling 18 18 APEROL SPRITZ - Italian prosecco, Aperol, soda, MOJITO - Havana Blanco, mint, fresh lime, sugar, soda 18 ESPRESSO MARTINI - Vodka, Kahlua, Butterscotch schnapps, espresso WATERMELON MARGARITA - Tequila, Cointreau, 18 fresh lime, watermelon, strawberry, apple

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

9.5

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

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

MORNING GLORY - Orange juice, lemon, mint, lime

WATERMELON PASSION - Watermelon, strawberry,

PASSIONFRUIT HALO - Passionfruit, orange, apple, watermelon

FRESH FRUIT SMOOTHIES

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

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

DETOX – Boysenberries, banana, dates, honey, coconut