

The Bayside Chronicle

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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.

CONGRATULATIONS!

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



