

The Bayside Chronicle

ironcloud
i.

LIKE OUR WINES?
SCAN HERE TO BUY!



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

email us your enquiries
wjlavis@gmail.com



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 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.

DOGGY DINNER DATE

Join us for Wine Tasting with a twist.

If your perfect date involves sipping on good wine, great company, live music and your four-legged bestie, this one's for you!

Friday 28th March
5pm - 8pm

Find Out More →



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

Ciabatta/Sourdough/Rye with butter, honey or preserves	7.5
Banana Bread with butter (nf)	8.50
Gluten free toast	8.50

SUMMER SALAD OF THE DAY

Delicious crisp salad, check specials board	18.5
---	------

GRANOLA

House made granola, mixed seeds, coconut, blueberry smoothie, fresh fruits (vegan)	18.5
--	------

AMERICAN STYLE PANCAKE STACK

Buttermilk pancake, maple syrup, mixed berry compote, toasted hazelnut and ice-cream	19.5
--	------

BACON AND EGGS ON TOAST

Free range eggs cooked to your liking, bacon, toast and homemade relish	19.5
Eggs on toast (no bacon)	16.5
Gluten free option	21.5

BAYSIDE BIG BREAKY

Free range poached eggs, bacon, mushrooms, wilted spinach, beef chipolata, roma tomato, sourdough toast	32
Gluten free option	34

EGGS AND AVOCADO

Half avocado, marinated feta, tomatoes two ways, poached eggs, rocket, salsa verde, crows seeds, toast (nf)	28
Vegan option	24
Gluten free option	30

PUMPKIN HEAVEN

Roast pumpkin, beetroot humus, feta, kale, cranberry, avocado, maple pecan, balsamic dressing (gf)	27
--	----

MUSHROOM BRUSCHETTA

Mushrooms, kale, feta, Italian salsa, orange candy walnut, poached egg, toast	28
Vegan option	25
Gluten free option	30

EGGPLANT FRITTERS

Coriander, spicy mint chutney, Picco de gallo salsa (vegan)	28
---	----

Care is taken with the preparation of gluten free and nut free meals, however, we cannot guarantee them

- LUNCH (ALL DAY) -

EIGHTEEN HOUR PULLED PORK

Brioche, wilted spinach, poached eggs, paprika, hollandaise, crispy shallots	28
--	----

SPAGHETTI AND MEATBALLS

Spaghetti pasta, pork & beef meatballs, traditional tomato sauce, parmesan, fresh basil	28
---	----

TRIANGOLI PASTA

Pumpkin, walnut, ricotta, poppy seeds, beurre blanc	28
---	----

TRADITIONAL FISH & CHIPS

Lightly battered market fish, tartare sauce, lemon, chips	28
---	----

GRILLED BARRAMUNDI

Pumpkin couscous, lemon beurre blanc	32
--------------------------------------	----

GRILLED CHICKEN BURGER

Buttermilk chicken, focaccia bun, coleslaw, sliced tomato, lettuce, chips, aioli	28
--	----

BEEF BURGER

Brioche bun, homemade beef patty, smoked bbq sauce, bacon, cheddar cheese, sliced tomato, cos lettuce, caramelised onion, chips, aioli	28
--	----

CRISPY CHIPS

Roasted garlic aioli and tomato sauce	10.5
---------------------------------------	------

EXTRAS

bacon, chorizo, smoked salmon, wilted spinach, feta, beef chipolata (gf), avocado or mushrooms	6
free range egg	5.5
grilled tomato	4.5

- 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
--	----

- TEA & COFFEE -

COFFEE

Espresso/Short Black	5
Short Macchiato (traditional/topped up)	5.5
Long Black - regular (2 shots)	5.5
Long Black - large (3 shots)	6
Cappuccino/Flat White - regular	6
Cappuccino/Flat White - large	6.5
Long Macchiato (traditional/topped up)	6.5
Latte - regular	5.8
Mocha	6.8
Hot Chocolate (df powder) w/ marshmallows	6.5
Chai Latte (gf, df powder)	7.8
Iced Coffee (coffee, milk, ice)	7.8
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	6
Earl Grey	6
Chamomile	6
Lemongrass and ginger	6
Green Sencha	6
Organic peppermint	6
Masala tea leaves chai latte*	6.5
Rooibos tea leaves chai latte*	6.5
Turmeric tea leaves chai latte*	6.5
Matcha powder latte	6.5
*available as teas	

MILKSHAKES

Vanilla	Caramel	9.5
Strawberry	Banana	
Chocolate	Spearmint	

WHAT'S NEW

TIGER NUT MILK +1 to your coffee order

Tiger nuts are powerful little nutrient rich root vegetables. They happen to sport a stripy like tiger exterior. The thing we love about Tiger nuts is the absence of Allergens. No nuts, dairy or gluten.

- BEVERAGES -

	Glass	Bottle
--	-------	--------

SPARKLING

Pepperilly Estate Sparkling NV Pinot Noir, Chardonnay	12	40
Villa Sandi Italian Prosecco	14	48

WINE

Ironcloud “Pepperilly” Sauvignon Blanc Semillon 2023	12	40
Ironcloud “Pepperilly” Rose 2024	12	40
Ironcloud “Rock of Solitude” Chardonnay 2023	14	48
Ironcloud “Pepperilly” Shiraz Cabernet 2022	12	40
Ironcloud “Rock of Solitude” Purple Patch GSM 2020	14	48
Ironcloud “Rock of Solitude” Cabernet Malbec 2019	14	48

SIGNATURE COCKTAILS

MIMOSA - Cointreau, fresh orange juice, sparkling	16
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
WATERMELON MARGARITA - Tequila, Cointreau, fresh lime, watermelon, strawberry, apple	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

TURMERIC NOURISH - Orange, turmeric, lemon, carrot, black pepper, ginger	12
GREEN MAXIMISE - Celery, broccoli, ginger, lemon, apple, kale, cucumber	
MORNING GLORY - Orange juice, lemon, mint, lime	
WATERMELON PASSION - Watermelon, strawberry, apple	
PASSIONFRUIT HALO - Passionfruit, orange, apple, watermelon	

FRESH FRUIT SMOOTHIES

REBOOT - Mango, pineapple, banana, honey, orange juice	15
BOOSTER - Broccoli, cucumber, ginger celery, kale, spinach, banana	
DETOX - Boysenberries, banana, dates, honey, coconut milk	