The Bayside Chronicle

ironcloud

LIKE OUR WINES? SCAN HERE TO BUY!

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

bayside kitchen
matilda bay

- BRUNCH (ALL DAY) -

TOAST SELECTION
Sourdough/Rye with butter, honey or preserves **7.5**
Banana Bread with butter (nf) **9.5**
Gluten free multigrain toast **8.5**

WINTER SALAD OF THE DAY **22**
Delicious warm salad - check specials board for details

THAI STYLE RICE PUDDING **18.5**
Pandan 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 **21**
Free range eggs cooked to your liking, bacon, sourdough and homemade relish
Eggs on sourdough (no bacon) **19**
Gluten free option **23**

BAYSIDE BIG BREAKY **32**
Free range poached eggs, bacon, mushrooms, spinach, beef chipolata, Roma tomato, sourdough, potato cake
Gluten free option **34**

EGGS AND AVOCADO **29**
Half avocado, marinated feta, tomatoes two ways, poached eggs, rocket, salsa verde, crows seeds, sourdough (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 PENNE **38**
Seafood pasta with prawn, squid, mussels, cherry tomato, garlic chilli, herb sauce *(M)*

TRIANGOLI PASTA **30**
Pumpkin, walnut, ricotta, creamed spinach sauce

TRADITIONAL FISH & CHIPS **32**
Lightly battered market fish, tartare sauce, lemon, chips *(I)*

GRILLED TASMANIAN SALMON **36**
Edamame, cherry tomato, broccoli, miso sauce *(A)*

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, 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, avocado or mushrooms, potato cake **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 penne pasta, traditional tomato sauce, parmesan **18**

Grilled chicken fillet, chips, tomato sauce **18**

Seafood (A) Australian (I) Imported (M) Mixed

- 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**
Turmeric Latte
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 -

	Glass	Bottle
SPARKLING		
Pepperilly Estate Sparkling NV Pinot Noir, Chardonnay	12	45
Villa Sandi Italian Prosecco	14	55
WINE		
Ironcloud "Pepperilly" Sauvignon Blanc Semillon 2025	12	45
Ironcloud "Pepperilly" Rose 2025	12	45
Ironcloud "Rock of Solitude" Chardonnay 2020	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
Ironcloud "Rock of Solitude" Mourvèdre 2023	14	55
Ironcloud "Rock of Solitude" Sangiovese 2023	14	55

SIGNATURE COCKTAILS
MONT BLANC - Southern Comfort, Chocolate Liquor, Cointreau, topped with fresh cream **18**
ESPRESSO MARTINI - Vodka, Kahlua, Butterscotch schnapps, espresso **18**
STRAWBERRY FIELDS - Bombay Gin, Strawberry Liquor, fresh lime juice, sugar syrup **18**
MIMOSA - Cointreau, fresh orange juice, sparkling **18**
LYERS MANHATTEN - alternative bourbon,vermouth, Angastura bitters, fresh lime juice (no alcohol) **15**
MOSCOW MULE – Lyres rum, ginger beer, fresh lime, mint (no alcohol) **15**

BOTTLED BEERS
Asahi Super Dry, Japan 5.2% **14**
Peroni Original Red, Italy 4.8% **12**
Corona, Mexico 4.6% **12**
Little Wren Pale Ale 0% **10**
Heaps Normal Lager 0% **10**
Eagle Bay Lager, WA 4.8% **12**
Eagle Bay Pale Ale, WA 5.1% **12**
Eagle Bay Kolsch, WA 4.7% **12**
Eagle Bay XPA, WA 3.5% **12**
Matso's Ginger Beer 3.5% **14**
Carmel Cider 4.8% **14**

COLD PRESSED JUICES **12.8**
MORNING GLORY - Orange juice, lime juice, mint
CLOUDY APPLE - Granny Smith apples
WATERMELON PASSION - Watermelon, strawberries, apple
TURMERIC NOURISH **-** Orange, turmeric, lemon, carrot, black pepper, ginger
LIME MINT REJUVENATE -Pear, lime, mint
PASSIONFRUIT HALO - Passionfruit, orange, apple, watermelon

FRESH FRUIT SMOOTHIES **17.8**
BERRY BLAST SMOOTHIE - Apple, blueberries, strawberries, goji berries, mango
MANGO- Mango, banana, honey, yoghurt, coconut water
DETOX - Boysenberries, banana, dates, honey, coconut milk
REBOOT - Mango, pineapple, banana, honey, orange juice