

The Bayside Chronicle

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IDEAL VENUE FOR YOUR
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.

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) -		- LUNCH (ALL DAY) -		- TEA & COFFEE -	
TOAST SELECTION		PULLED BRISKET 30		COFFEE	
Sourdough/Rye with butter, honey or preserves	7.5	Croissant bun, egg Benedict, spinach, crispy onions, smoky hollandaise		Espresso/Short Black 5	
Banana Bread with butter (nf)	9.5	SEAFOOD PENNE 38		Short Macchiato (traditional/topped up) 6	
Gluten free multigrain toast	8.5	Seafood pasta with prawn, squid, mussels, cherry tomato, garlic chilli, herb sauce (M)		Long Black - regular (2 shots) 6	
WINTER SALAD OF THE DAY 18.5		TRIANGOLI PASTA 30		Long Black - large (3 shots) 6.8	
Delicious warm salad - check specials board for details		Pumpkin, walnut, ricotta, creamed spinach sauce		Cappuccino/Flat White - regular 6	
THAI STYLE RICE PUDDING 18.5		TRADITIONAL FISH & CHIPS 29		Cappuccino/Flat White - large 6.8	
Pandan sticky rice, mixed berry compote, toasted coconut		Lightly battered market fish, tartare sauce, lemon, chips (I)		Long Macchiato (traditional/topped up) 6.8	
AMERICAN STYLE PANCAKE STACK 19.5		GRILLED TASMANIAN SALMON 36		Latte - regular 6	
Buttermilk pancake, maple syrup, mixed berry compote, toasted hazelnut and ice cream		Edamame, cherry tomato, broccoli, miso sauce (A)		Mocha 7.8	
BACON AND EGGS ON TOAST 19.5		SPICY LENTIL BURGER 29		Hot Chocolate (df powder) w/ marshmallows 7.5	
Free range eggs cooked to your liking, bacon, sourdough and homemade relish		Spicy lentil, potato patty, cos lettuce, tomato, gherkin chipotle, chips (vegan)		Chai Latte (gf, df powder) 7.8	
Eggs on sourdough (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		Matcha Latte 8.8	
BAYSIDE BIG BREAKY 32		CRISPY CHIPS 10.5		Turmeric Latte	
Free range poached eggs, bacon, mushrooms, spinach, beef chipolata, Roma tomato, sourdough, potato cake		Roasted garlic aioli and tomato sauce		Iced Coffee (coffee, milk, ice, ice cream) 8.8	
Gluten free option	34	EXTRAS (in addition to main meal only)		Iced Chai latte (gf, df powder) 8.8	
EGGS AND AVOCADO 29		bacon, chorizo, smoked salmon, wilted spinach, feta, avocado or mushrooms, potato cake		Iced Chocolate (milk, chocolate, ice cream) 8.8	
Half avocado, marinated feta, tomatoes two ways, poached eggs, rocket, salsa verde, crows seeds, sourdough (nf)		free range egg		Iced Mocha (milk, coffee, chocolate, ice cream) 8.8	
Vegan option	25	grilled tomato		Iced Long Black (3 shots coffee, water, ice) 7.8	
Gluten free option	31	grilled chicken fillet		Tiger, Almond, Coconut, Lactose Free, Oat milk available + 1.5	
CORN FRITTERS 28		- LITTLE ONES –		“CHAI BABAS” TEA	
Tomato relish, dill, rocket, snow pea, sprouts (gf, vg)		Scrambled eggs and bacon on toast		English Breakfast 8	
PUMPKIN HEAVEN 28		Gluten free option		Earl Grey 8	
Roast pumpkin, beetroot hummus, feta, kale, cranberry, avocado, maple pecan, balsamic dressing (gf)		American style pancake stack, buttermilk pancake, maple syrup, ice cream		Chamomile 8	
SICILIAN BEAN STEW 28		Fish and chips, tomato sauce		Lemongrass and ginger 8	
Sicilian style mix beans, eggplant, olives, capers topped on toasted garlic focaccia, poached egg		Italian style penne pasta, traditional tomato sauce, parmesan		Green Sencha 8	
Vegan option	25	Grilled chicken fillet, chips, tomato sauce		Organic peppermint 8	
Gluten free option	31	Seafood (A) Australian (I) Imported (M) Mixed		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	