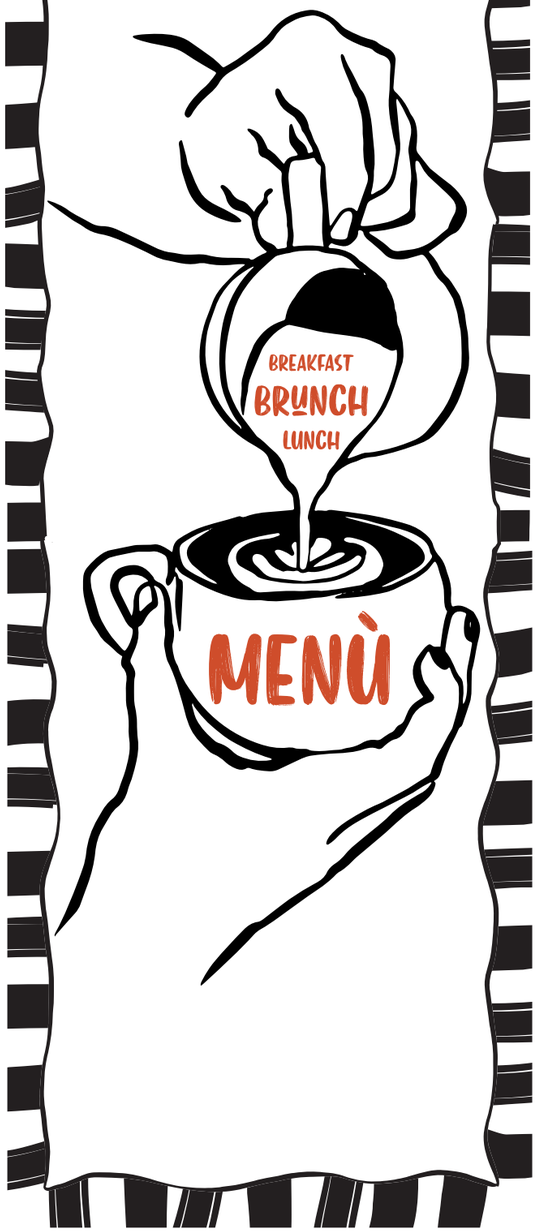
Bay
ONE O ONE
CAFFE, PIZZERIA & CUCINA



BREAKFAST

EGGS YOUR WAY (V · GFO) · **$13.9**
Free range poached, fried or scrambled eggs served on toasted bread: sourdough or multigrain

TOAST with SPREADS (V · GFO) · **$6.9**
Sourdough, multigrain or raisin toasted bread, served with: jam, Nutella, Vegemite, butter or peanut butter

GRANOLA BOWL (V · CN) · **$15.9**
Homemade granola served with coconut yoghurt, peanut butter mousse, seasonal fresh fruits, caramelized mixed nuts & seeds

BERRIES PANCAKES (V · CN) · **$18.5**
Served with mixed berries coulis, fresh mixed berries, vanilla mascarpone, garnished with caramelized mixed nuts & maple syrup
ADD VANILLA ICE CREAM +3

SMASHED AVO (V) · **$23.5**
Homemade zucchini bread topped with smashed avo, poached egg, feta cheese, fresh chilli & lemon oil

BENNY BEEF CHEEK (GFO) · **$24.5**
Slow cooked beef cheek, homemade hollandaise sauce, braised shallots, green apple & poached eggs on toasted ciabatta bread

TRIPLE B (*Bay's Big Brekkie*) (GFO) · **$27.5**
Toasted sourdough bread, your choice of eggs, smoked bacon, hash brown, sausage, mushrooms and grilled halloumi

OMELETTE · **$19.9**
Served with toasted bread, your choice between:
~ ham, cheese & tomato
~ cheese, spinach & mushrooms (V)

CHILLI SCRAMBLED MESS (V · GFO) · **$23.9**
Scrambled eggs with red & green chilli, red & spring onion, rocket, spinach, pecorino cheese, served with toasted sourdough bread.
ADD BACON +6

ADD EXTRA
Free range egg **+4ea** / Hollandaise sauce **+3.5**
Slice of bread **+2** / Gluten free bread **+4** / Zucchini Bread **+4**
Grilled tomatoes **+3.5** / Spinach **+3.5**
Mix wild mushrooms **+6** / Avocado **+6**
Sausage **+5** / Grilled chicken **+6** / Bacon **+6**
Grilled halloumi **+6** / Hash brown **+4**

PANINI & SANDWICHES

EGG & BACON ROLL · **$13.9**
With melted mozzarella & homemade aioli sauce

STEAK PANINO · **$23**
Lightly grilled porterhouse steak, salsa verde, braised shallots, mixed lettuce, tomato and melted scamorza cheese on toasted ciabatta bread

MEATBALLS PANINO · **$19**
Homemade Italian beef meatballs slowly cooked in Napoli sauce served on ciabatta bread topped with grated Parmesan & homemade basil oil

ITALIAN CLUB SANDWICH (GFO) · **$22.9**
Multi-layered lightly toasted sandwich, all served with homemade cocktail sauce. Choose between:
- **CLASSICO**: grilled chicken, smoked bacon, cheese, fried egg, lettuce and tomato
- **SAN DANIELE**: San Daniele prosciutto, buffalo mozzarella, cheese, fried egg, lettuce and tomato
- **VEGETARIANO**: mix wild mushrooms, buffalo mozzarella, truffle paste, cheese, fried egg, lettuce and tomato

CHIPPIES

BATTERED CHIPS (V) · **$12**
Served with tomato sauce

SWEET POTATOES WEDGES (V) · **$14**
Served with sour cream & chilli oil

TOASTIE & CROISSANT

TOASTIE

Cheese & tomato toastie	8.9
Ham & cheese toastie	11.5
Ham, cheese & tomato toastie	12.5

MAKE IT GLUTEN FREE +4

CROISSANT

Plain croissant	6.5
Croissant with jam & butter / Nutella	7.5
Cheese & tomato croissant	10.9
Ham & cheese croissant	12.9
Ham, cheese & tomato croissant	13.9

LUNCH FROM 12PM

CHICKEN SALAD (GF · DF) · **$26**
Grilled chicken breast, mixed leaf salad, cucumber, roasted capsicum, Kalamata olives, lemon oil & balsamic vinegar

BEEF CHEEKS (GF) · **$42**
Slow cooked in red wine, served with mash potatoes & topped with sweet potato chips

SALT & PEPPER CALAMARI (DF · I) · **$36**
Deep fried calamari served with mixed salad, cherry tomatoes & aioli

GNOCCHI SORRENTINA (V) · **$32**
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan cheese

GNOCCHI AI PORCINI (V) · **$31**
Homemade potato gnocchi tossed in a creamy Porcini & mushroom sauce. **ADD CRISPY PROSCIUTTO +3**

PAPPARDELLE BOLOGNESE · **$30**
Tossed with beef Bolognese sauce & Parmesan

HOMEMADE LASAGNA · **$30**
With beef Bolognese sauce, bechamel & Parmesan

SPAGHETTI CARBONARA · **$34**
Tossed with pork guanciale, eggs, Pecorino cheese & black pepper

SPAGHETTI MARINARA (DF · M) · **$40**
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce:
white wine or **Napoli sauce**

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GOURMET PIZZA FROM 12PM

SPUNTINO · **$28**
Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE · **$29**
Mozzarella, truffle, mixed mushrooms, pork sausage & Parmesan

3 MUSHROOMS (V) · **$30**
Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary

DOLCE PICCANTE · **$29**
San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli

GAMBERETTI & ZUCCHINE (I) · **$31**
Mozzarella, zucchini, prawns, cherry tomatoes, fresh buffalo mozzarella, garlic oil & chilli flakes

SPICY VODKA (CN) · **$31**
Mozzarella, spicy vodka sauce, pork sausage, stracciatella cheese & pistachio pesto

TRADITIONAL PIZZA FROM 12PM

MARGHERITA (V) · **$24**
San Marzano tomato, mozzarella & basil
ADD FRESH BURRATA (125 GR.) +9

ORTOLANA (V · CN) · **$28**
San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchine, capsicum, eggplant & almond flakes

MEXICANA · **$29**
San Marzano tomato, mozzarella, hot salami, olives, caramelised onion, capsicum & chilli flakes

CAPRICCIOSA · **$28**
San Marzano tomato, mozzarella, leg ham, olives, mushrooms & artichokes. **ADD ANCHOVIES +3**

SOPRESSATA (CN) · **$29**
San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone

MEAT LOVERS · **$30**
San Marzano tomato, mozzarella, pancetta, ham, pork sausage & hot salami

SAN DANIELE · **$31**
San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

PLEASE NOTE:

No substitutions or changes on menu during busy times

We do not split bills when more than 6 people & on Public Holidays

15% surcharge applies on Public Holidays

1.65% Surcharge applies on Eftpos/Visa/Mastercard & American Express payments

IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW :)

Food prepared on the premises may contain:
milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish.

V = VEGETARIAN / DF = DAIRY FREE / CN = CONTAINS NUTS
GF = GLUTEN FREE / GFO = GLUTEN FREE OPTION AVAILABLE

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED