

# Autumn Menu

Seasonal. Grounded. Considered.  
@the\_cafe\_bay\_and\_bush

Kitchen opens Thursday to Sunday from 8 AM to 1 PM

## TO SHARE

**House-made focaccia with burrata, grapes, fennel frond salsa verde and walnuts.**

A fresh seasonal favourite.  
Vegetarian. GF option available.

\$28.00

Add prosciutto \$6.00

**Pair with: Rosé** - A vibrant and versatile choice, perfect for relaxed sharing moments.

## NURTURE BOWL

**Warm oats, rhubarb from our garden, poached pear and chef's granola.**

Warm, filling, perfect for cooler days.  
Vegan. GF option available.

\$20.00

**Pair with: Prosecco** - A light pairing with delicate bubbles that enhance the freshness of the dish.



## FROM THE HIVE

**Ricotta pancakes, fresh banana, Bay and Bush honey butter syrup, house-made malt ice cream, hazelnut crunch.**

Indulgent yet refined, reminiscent of a golden autumn morning in the bush.  
Vegetarian.

\$26.00

Add Bay and Bush bee pollen protein \$2.00

**Pair with: Brut Cuvée** - Crisp and elegant, balancing the sweetness with a clean, refreshing finish.

## MUSHROOM MEDLEY

**Sourdough from Berry, autumn mushroom medley, truffle ricotta, crispy kale.**

Earthy, rich and full of flavour.  
Vegetarian. GF and vegan options available.

\$27.00

Add poached eggs \$6.00

**Pair with: Pinot Noir** - Earthy and elegant, beautifully echoing the depth of the dish.

## SIMPLY MADE

**Bacon and egg roll on lightly toasted milk bun, house relish.**

Uncomplicated. Beautifully balanced.  
GF option available.

\$16.00

Add cheese \$2.00

**Pair with: Merlot** - Soft and fruit-forward, adding depth and warmth to a hearty favourite.

## GARDEN PLATE

**Sweet corn fritters, poached eggs, fennel and herb salad, house-made bacon jam.**

A balance of texture, freshness and richness.  
GF. Vegetarian option available.

\$24.00

**Pair with: Chardonnay** - Smooth and rounded, enhancing flavours while keeping a fresh palate.

## MIDDAY MAIN

**Slow-cooked lamb, roasted pumpkin, labne, buckwheat, seasonal greens, pomegranate dressing, toasted seeds.**

Vibrant, textural and deeply satisfying.  
GF. Vegan and vegetarian options available.

\$32.00

**Pair with: Sangiovese** - Bold yet balanced, with structure and spice that complement the flavour richness of the lamb.

## SOMETHING SWEET

**Freshly made in-house cakes selection.**

Crafted with flavours that follow the season.  
GF option available.

Slice \$9.00

## SIDES

Bacon \$6.00

Poached eggs \$6.00

Halloumi \$6.00

Tomato truss \$6.00

Mushrooms \$6.00

Bee pollen protein\* \$2.00

\*Sourced from our Bay and Bush hives, a vibrant superfood known for its natural energy and subtle honeyed notes.



**The Café**  
by Bay and Bush  
JERVIS BAY · AUSTRALIA

Bay and Bush Jervis Bay Nature Retreat  
Offers Accommodation in Cottages and  
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A 10% surcharge applies on Sundays and 15% on public holidays. Dishes may contain traces of allergens.