

Winter Menu

Seasonal. Grounded. Considered.
@the_cafe_bay_and_bush

Kitchen opens Thursday to Sunday from 8 AM to 1 PM

FROM THE HIVE

Rustic oat porridge, date and honey caramel, pecan granola, banana.

Warmer, nourishing, perfect for winter mornings.

Vegan and GF option available.

\$18.00

HARVEST PLATE

Potato and zucchini rösti, kale and ricotta pesto, seasonal greens, fried eggs, herbs, nuts and seeds.

A vibrant expression of the season.

GF, Vegetarian.

\$32.00

Pair with: Vermentino - Crisp and aromatic.

FROM NEAR & FAR

Crispy sticky rice, marinated jammy eggs, seasonal greens, Mama Kim's kimchi, PhycoHealth furikake, crispy shallots.

Bright, vibrant and packed with texture.

Vegetarian, GF. Vegan option available.

\$28.00

Pair with: Brut Cuvée - Crisp and dry bubbles.

SEASON'S SWEETNESS

Caramelised brioche French toast, garden rhubarb, baked custard, and meringue brittle.

A nostalgic and made for cooler days.

Vegetarian.

\$32.00

Pair with: Rosé - Soft, clean, and refreshing.

Pair with: Prosecco - Crisp and celebratory.

MIDDAY MAIN

Slow-roasted ossobuco, warm lentil salad, seasonal root vegetables from the garden, and celeriac purée.

A true winter centre piece.

\$42.00

Pair with: Pinot Noir - Light-bodied and earthy.

THE SIMPLE PLEASURES

Mushroom, leek and three-cheese toastie on toasted sourdough.

Earthy, comforting and full of flavour.

Vegetarian. GF option available.

\$19.00

Pair with: Chardonnay - Smooth and rounded.

THE ROAST ROLL

Slow-cooked lamb shoulder on a buttered crusty roll, served with house-made gravy.

Rich, hearty and deeply comforting.

GF option available.

\$23.00

Pair with: Sangiovese - Bold yet balanced.

SIMPLY MADE

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

Uncomplicated. Beautifully balanced.

GF option available.

\$16.00

Add cheese \$2.00

Pair with: Low Viz Hazy Pale Ale - Ritch, fruity and smooth beer.

SOMETHING SWEET

Freshly made in-house cake selection.

Crafted with flavours that follow the season.

GF option available.

Slice \$9.00

AFFOGATO

Rich espresso poured over creamy baked custard.

Topped with a delicate merengue brittle.

GF, Vegetarian.

\$12.00

Add frangelico hazelnut liqueur \$10.00

SIDES

Bacon	\$6.00
Poached eggs	\$6.00
Halloumi	\$6.00
Mushrooms	\$6.00



The Café
by Bay and Bush
JERVIS BAY - AUSTRALIA

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reservations@bayandbush.com.au
+61 (0) 2 4444 6879
@bay_and_bush



A 10% surcharge applies on Sundays and 15% on public holidays. Dishes may contain traces of allergens.