THE Bayview BAR & GRILL · FREO

2026 CHRISTMAS SEASON MENU

A THREE COURSE CELEBRATION
BY THE COAST

THREE COURSES
$110 PER PERSON



15% surcharge applied on Public Holidays

Please inform our team of any dietary requirements.

GF — GLUTEN FREE
V — VEGETARIAN
VV — VEGAN

ENTRÉES PICK ONE

FRESH WA OYSTERS
Fresh oysters with fermented chilli and basil oil

KINGFISH CRUDO
Avocado purée, pickled cucumber, mignonette, crispy shallots

SEARED SCALLOPS
Pea purée, caramelised garlic, herb oil

CHRISTMAS BURRATA
Heirloom tomatoes, basil pesto, balsamic glaze, chilli oil, crispy croutons

MAINS PICK ONE

ROAST TURKEY BREAST
Sage stuffing, duck fat potatoes, honey glazed carrots, red wine jus

SLOW ROASTED PORK BELLY
Sweet potato purée, roasted cauliflower, red wine jus

GRILLED BARRAMUNDI
Crispy eggplant schnitzel, basil mayo with caprese salad

300G O'CONNOR SIRLOIN
Served with chips & salad, with choice of sauce

CHRISTMAS MARINARA
Chunky seafood mix with a touch of Napoli, garlic and chilli

DESSERTS PICK ONE

TRADITIONAL CHRISTMAS PUDDING
Date pudding with Biscoff and vanilla ice cream

CLASSIC TIRAMISU
Classic Italian coffee tiramisu

SORBET BOWL
A three scoop bowl of trio flavours