

Bailiez

CAFE BAR

MENU



ALL DAY BREAKFAST

SOUTHERN TRAMPERS

\$33.50

Two fried free range eggs, two rashers of bacon, two sausages, grilled tomato, two hash browns, grilled mushrooms and two pancakes with whipped cream and a side of toast.

BACON & EGGS

\$24.00

Two fried eggs, three bacon rashers, served with multigrain toast.

Options for breads are white, multigrain, wholemeal or gluten free

BAILIEZ OMELETTE

Omelettes are served with two slices of multigrain toast and your choice of

- Bacon, onions, cheese, and tomato relish **\$25.00**
- Smoked salmon and red onion **\$26.00**

BAILIEZ BREAKFAST BURGER

\$28.00

A satisfying breakfast burger stacked with fried eggs, crispy bacon, golden hash browns and melted cheese, all layered in a soft brioche bun with tangy tomato relish.

STARTERS AND SMALL PLATES

TOASTED GARLIC BREAD

\$14.00

Ciabatta bread toasted to perfection and topped with rich roasted garlic butter.

TOASTED GARLIC & CHEESE CIABATTA

\$17.00

Crispy, oven-toasted ciabatta topped with rich roasted garlic butter and golden melted cheese.

BREAD AND DIPS

\$19.00

A delicious selection of freshly toasted ciabatta, sourdough, and focaccia, served with creamy hummus, rich extra virgin olive oil, and salted butter.

SOUP OF THE DAY

\$19.00

Seasonally inspired soup made fresh daily, served with warm bread rolls.

SEAFOOD CHOWDER

\$29.50

A rich and creamy chowder filled with fresh local fish, mussels, clams, baby octopus, prawns, and calamari. Served with toasted bread rolls.

COATED CALAMARI

\$21.00

Lightly coated and golden-fried calamari, served with mixed mesclun, a lemon wedge, and chipotle mayonnaise.

CHICKEN WINGS

\$26.00

Free range chicken wings with glazed BBQ sesame sauce.

If you are gluten-free, lactose-free, vegan, or vegetarian, please speak with our staff — we're happy to assist with suitable options

SALADS AND PASTAS

LAMB MINT SALAD **\$32.00**
Tender lamb rump served over mixed greens with shaved carrot, cucumber, tomato, feta cheese, tzatziki dressing, and a touch of mint jelly.

PEAR & KALE SALAD **\$26.00**
Poached pear and seasonal baby kale tossed with pomegranate vinaigrette, topped with creamy blue cheese and caramelized pecans.

CAESAR SALAD **\$24.00**
Crisp cos lettuce tossed with crispy bacon, anchovies, parmesan, soft-boiled egg, and classic Caesar dressing.

ADD Grilled Chicken **\$6.00**

ADD Smoked Salmon **\$9.00**

PORK AND PRAWN SALAD **\$34.00**
Mixed greens, crispy pork and prawns, coconut & sweet chilli emulsion.

PRAWN LINGUINI **\$34.00**
Garlic prawns, confit cherry tomato, baby spinach, chilli oil & aged parmesan.

VEGETABLE CANNELLONI **\$33.00**
Stuffed with seasonal vegetables, baked in a rich rosa pomodoro sauce, and topped with ricotta cheese.

PUMPKIN GNOCCHI **\$33.00**
Soft pumpkin gnocchi tossed in a cream cheese and pumpkin purée sauce, finished with parmesan and a drizzle of fragrant truffle oil.

BAKED CAULIFLOWER **\$31.00**
Oven-baked cauliflower served with smoky romesco sauce, toasted hazelnuts, and crispy kumara chips.

BURGERS AND LIGHT PLATES

All burgers and light plates are made with fresh meat (no additives or preservatives) and served with fries and tomato sauce

BAILIEZ BURGER **\$29.50**
A juicy beef patty stacked on a toasted brioche bun, layered with crispy bacon, melted cheese, fresh lettuce, tomato and gherkins, finished with mayonnaise.

FREE RANGE CHICKEN BURGER **\$29.50**
Grilled free-range chicken nestled in a toasted brioche bun, topped with fresh lettuce, creamy coleslaw, smokey cheddar, and a slice of grilled pineapple. Finished with sriracha mayo.

\$45.00

LUXMORE BURGER
Double beef patties stacked with crispy bacon, melted cheese, fresh lettuce, beetroot, tomato, caramelised onion, and a fried egg, all topped with creamy aioli, and served on a brioche bun.

VEGAN BURGER **\$28.00**
Plant-based patty, with fresh lettuce, vegan cheese, beetroot, tomato, and vegan aioli, served on a brioche bun.

STEAK SANDWICH **\$35.00**
Porterhouse steak with caramelised onion, sautéed mushrooms, gherkins, and melted cheese, served on fresh focaccia bread.

GRILLED CHICKEN SANDWICH **\$32.00**
Tender grilled chicken breast with crispy bacon, melted brie cheese, tomato, lettuce, and apricot sauce, topped with creamy aioli and served in toasted ciabatta bread.

BAILIEZ FISH & CHIPS **\$28.00**
Crispy tempura-battered fish served with tartare sauce, malt vinegar, lemon, tomato sauce, and a side salad.

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LARGE PLATES AND GRILL

MUSSEL POT \$40.00

Green lip mussels, tomato, coconut sauce, cilantro served with ciabatta.

PAN SEARED SALMON \$60.00

Stewart Island salmon pan-seared to perfection, served with ratatouille vegetables, gratin potatoes and a sprinkle of parmesan.

PAN FRIED SOUTHERN BLUE COD \$48.00

Skinless blue cod pan-fried to perfection, served with gourmet potatoes, seasonal vegetables, and a lemon and caper parsley sauce.

SOUTHERN BLUE COD AND CHIPS \$48.00

Tempura-battered blue cod served with golden fries, fresh green salad, tartare sauce, malt vinegar, and a wedge of lemon.

PORK RIBS \$44.00

Whole rack of sticky glaze pork ribs, crispy coleslaw, on your choice of steamed rice or fries.

FREE RANGE PORK BELLY \$44.00

Tender free-range pork belly served alongside creamy mashed potatoes, seasonal vegetables, rich jus, and apple sauce.

SOUTHERN LAMB SHANKS:

1 SHANK \$37.00

2 SHANKS \$45.00

Creamy mashed potatoes, sautéed green vegetables finished with rich gravy.

SOUTHLAND LAMB RACK \$60.00

Grilled lamb rack served with seasonal ratatouille, gratin potato and finished with a rich lamb jus.

CHICKEN PARMIGIANA \$42.00

Crispy breaded chicken breast topped with rich tomato sauce and melted mozzarella, served with fries and a fresh salad.

FREE-RANGE CHICKEN \$43.00

Succulent half chicken roasted with olive oil, garlic and rosemary, served over seasonal vegetables and creamy mashed potatoes, finished with a rich mushroom sauce.

THAI GREEN VEGETABLE CURRY \$28.00

Fragrant Thai green curry made with tender seasonal vegetables, rich coconut cream and crunchy cashew nuts. Served with steamed rice.

ADD Grilled Chicken \$8.00

ADD Prawns \$11.00

MAINLAND WILD VENISON \$49.00

A tender cut of venison fillet, served with creamy carrot purée, broccolini, crispy kumara rosti, balsamic beetroot, and a rich red wine jus.

SOUTH ISLAND KIWI STEAK \$49.00

Reserve porterhouse steak, two fried eggs, caramelized onions, chips, and green salad. Served with your choice of red wine jus, mushroom sauce, pepper sauce or garlic butter.

RESERVE RIBEYE \$55.00

Reserve ribeye steak, creamy mashed potatoes, sautéed mushrooms, baby vegetables. Served with your choice of red wine jus, mushroom sauce, pepper sauce or garlic butter.

ADD Prawns \$9.00



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DESSERTS

STICKY TOFFEE PUDDING**\$16.00**

Served with creamy vanilla ice cream finished with a drizzle of warm caramel sauce.

CARAMEL DELIGHT**\$17.00**

Composed of a crumble base, topped with creamy caramel and whipped cream.

MANGO CHEESECAKE**\$17.00**

Tropical mango cheesecake served with vanilla ice cream, strawberry cream, and crushed pistachios.

CHOCOLATE LAVA CAKE**\$16.00**

Decadent molten chocolate cake served warm with vanilla ice cream and whipped cream.

ICE CREAM SUNDAE**\$13.00**

Creamy vanilla ice cream with your pick of rich caramel, sweet strawberry, smooth chocolate, or tangy passionfruit sauce.

SORBET DESSERT**\$13.00**

A light, refreshing, and dairy-free frozen dessert made primarily from fruit purée. Ask our friendly team for today's flavour.

EXTRAS

FRIES**\$9.50****WEDGES WITH SOUR CREAM & SWEET CHILLI****\$9.50****STEAMED VEGETABLES****\$9.50****CRISPY DUCK FAT CHAT POTATOES****\$12.50****POTATO GRATIN****\$9.50****KUMARA FRIES****\$9.50****FRIED EGGS****\$9.00****GREEN SALAD****\$9.50****CREAMY MASHED POTATOES****\$9.50****EXTRA SAUCE****\$2.00**

Bailiez is pleased to offer a variety of gluten friendly options on both our food and beverage menu. We are not a gluten free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

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