



THE BAIRD BAY EXPERIENCE |  
WILSON PROMENADE, AUSTRALIA, EST. 1992

# Sample MENU



# Culinary PHILOSOPHY



At Baird Bay, our culinary philosophy is rooted in the essence of the Eyre Peninsula - from source to plate. We celebrate the rich bounty of our surroundings by cooking over coals and open fire, using foraged and indigenous ingredients that highlight the unique flavours of the region. Our dishes are a tribute to sustainability, emphasising locally sourced seafood, vegetables, and meat from trusted suppliers.

Dining at Baird Bay is an experience set against the backdrop of stunning natural locations. Whether dining indoors, on the beach, or in another unique setting, our approach to food remains simple, yet exceptional. We focus on informal dining where the quality of produce and the purity of flavours shine through. This is more than just a meal; it's a journey through the culinary landscape of the Eyre Peninsula, inviting every guest to savour the incredible tastes that only local dedication and natural ingredients can provide.



# Sample MENU

## SAMPLE MENU - SUMMER

### *Continental Breakfast*

Port Lincoln smoked kingfish, scrambled eggs, Boston Bay bacon and range of local and seasonal fresh fruits, pastry, breads & spreads

### *Lunch*

Beer battered leatherjacket, tartare

Tallow chips & herb salad

Rock melon (cantalope) sorbet with candied fennel & pastis

### *Dinner*

Shime sashimi of yesterday's catch, lemon pickle, ponzu & shiso

Streaky Bay blue swimmer crab, sweetcorn & beer fritters, jalapeño

Tommy ruff ika mata (Polynesian inspired coconut ceviche)

Flathead cooked over the mallee coals, taramasalata, zucchini & Aleppo chili

Passionfruit curd & lime labneh brûlée



## SAMPLE MENU - WINTER

### *Breakfast*

Shokupan French toast, cinnamon sugar, quandong & cherry compote, orange yoghurt

### *Lunch*

King George whiting and Coffin Bay vongole steamed with coriander and ginger

Tallow chips & herb salad

Crème caramel, strawberries macerated with lime, wattleseed

### *Dinner*

Streaky Bay oysters au naturel with house condiments

Tempura of leaves & herbs with furikake and Haystacks honey

Guinness glazed ox tongue, smoky leeks & mustard leaves

Venus Bay southern calamari, ink risotto, gremolata & native greens

Coomunga apple & quince pie with vanilla and maple ripple ice-cream



# Team PROFILES

*Head Chef*  
**CALVIN VON NIEBEL**



Baird Bay Experience Head Chef Calvin Von Niebel is a South African born chef, classically trained in British gastropubs and top restaurants. Calvin has previously held positions as the former Head Chef of Arkaba Conservancy and the Executive Chef and Group Development Chef for the Ottolenghi group across its seven London restaurants, some of Britain's much-acclaimed dining destinations.

Originally from Durban, Calvin credits his grandmothers for their influence in his cooking – his English granny for her recipes, preserves and jams, and his South African grandmother for her love of spicy food and curries. Under the mentorship of Yotam Ottolenghi, Sami Tamimi and Ramael Scully, Calvin's style of cooking has found a unique voice that combines his South African heritage with his experience of living and cooking in the UK and South East Asia, and now Australia.

Outside of the kitchen, Calvin is an accomplished scuba diver and enjoys tending to his own kitchen garden. Most days you can find Calvin cleaning off his muddy boots after a long walk with his wife and dogs.





FOR RATES, AVAILABILITY AND MORE INFORMATION,  
PLEASE CONTACT US AT

[info@bairdbay.com](mailto:info@bairdbay.com) | +61 (0)8 8626 5017 | [www.bairdbay.com](http://www.bairdbay.com)