

ENTRÉES

PANFRIED GNOCCHI \$11 (*available as a main size*)

On a bed of spinach, cream of cauliflower and truffle essence (V)

VELOUTE OF PUMPKIN, SMOKED PAPRIKA & GARLIC CHIVES \$12

With black truffle oil and fresh bread slice (V)

CARPACCIO OF KINGFISH AND OCEAN TROUT \$14

With chardonnay cucumber ribbons, dill, shiso salad with lime and pepper crème. (GF)

RILLETTE OF LAMB SHOULDER \$18

With sautéed pousse epinard and roast tomato compote and a light caramel jus. (GF)

SPECIAL

BAYLY'S FRESH SEAFOOD PLATTER (minimum two people) \$45pp

Cold plate of fresh, cooked seafood consisting of broken blue swimmer crab, Sydney rock oysters, half Southern Rock lobster, Pacific tiger prawns and Balmain bug. Served with a mildly spiced Marie Rose sauce and a toasted cracked pepper kipfler potato salad. (GF)

MAINS

MARINARA SPAGHETTINI \$27.5

Seafood marinara mix in a tomato base sauce

Suggested Wine: Hungerford Hill Pinot Noir, Tumbarumba \$10/gls

GLAZED MARYLAND OF CHICKEN \$29

With marinated artichoke hearts, sautéed mushroom, potato fricassee and cashew nut pesto crème. (GF)

Suggested Wine: Geoff Weaver Riesling, Adelaide Hills SA \$10/gls

CRISP SKINNED OCEAN TROUT \$30

Safron potato mousseline, fresh green peas with orange cream (GF)

Suggested Wine: Hungerford Hill Chardonnay, Tumbarumba \$10/gls

RUMP OF LAMB NICOISE \$33

With glazed baby onions, olives, zucchini, cherry tomatoes, eggplant & crisp potato rostii. (GF)

Suggested Wine: Cookoothama Cabernet Merlot, Darlington Point NSW \$10/gls

TO FINISH

SUMMER BERRY TRIFLE \$14.5

With fresh vanilla and orange curd cream.

RICH CHOCOLATE TART \$15.5

With candied orange and coffee anglaise.

SELECTION OF ICE CREAM & SORBETS (two scoops) \$12

Chocolate ice cream, vanilla ice cream. Raspberry sorbet, mango sorbet. (DF)

Served with biscotti (GF - no biscotti)

AFFOGATO \$14.5

Choice of Bailey's or Frangelico liqueur, espresso and vanilla ice cream. (GF)

TRIO OF AUSTRALIAN CHEESES \$17.5

Served with quince paste and water crackers.

(GF crackers available)

V = Vegetarian GF = Gluten Free

Please advise our staff if you are a subscriber to get a discount.



DINNER