

**BAY  
LY'S**  
BISTRO

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**DINNER**  
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## **ENTREE**

Herb and parmesan polenta chips,  
black truffle relish, roasted garlic mayonnaise

17

Char grilled sourdough bruschetta,  
broad beans, buffalo ricotta, mint, pecorino

18

Gently smoked king trout salad,  
pickled fennel, avocado, blood orange, rocket

20

Cotechino stuffed pork trotter,  
soft polenta, cauliflower agro dolce, preserved lemon

21

Mackerel pastrami and sweet corn chowder,  
sherry caramel, bacon crumble

18

## **MAINS**

Pasture fed char grilled oyster blade,  
pommes frites, béarnaise

38

Humpty Doo Barramundi fillet,  
smoked eggplant puree, braised puy lentils, heirloom beetroot

36

Honey and chilli glazed free range chicken,  
cabbage, black sesame, pickled daikon, nam jim dressing

35

Green pea and pearl barley risotto,  
spring greens, whipped goats cheese, dried tomato

28

Conchiglioni of mixed fish and shellfish,  
tomato, zucchini, parsley and chilli

29

## **SIDES**

Roasted broccoli, hazelnuts, lemon, pecorino  
12

Fries  
8

Rocket, iceberg, radish, vinaigrette  
8

## **DESSERT**

Amaretto crème brulee  
with hazelnut praline ice cream  
16

Salted caramel parfait  
with toffee apple puree, gingernut biscuit & honeycomb crumble  
16

Affogato  
Choice of Bailey's, Kahlua or Frangelico liqueur  
with triple chocolate cookie  
14

Selection of ice cream & sorbets (two scoops)  
12

Selection of Australian & international cheeses served with homemade  
preserves & toast  
10 per cheese

*Dessert Wines 10*  
*Hungerford Hill Classic River, Botrytis Semillion*  
*Moscato Rose*