

**BAY
LY'S**
BISTRO

.....
DINNER
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SNACKS & SMALLS

Mushroom and gruyere arancini,
Truffle Mayonnaise
12

Herb and parmesan polenta chips,
Salsa verde, lemon
12

Freshly shucked Sydney rock oyster,
lemon, mignonette
4 each

Slow cooked Bermagui octopus, chimichurri, black garlic
& puffed rice
15

SALADS & MORE

Gently smoked king trout salad,
Beetroot carpaccio, pickled cucumber, avocado & watercress
21

Buffalo mozzarella salad, confit fennel,
Figs, hazelnuts, marinated artichokes, honey & sherry vinaigrette
18

Creamed mushroom bucatini, toasted rye sourdough, dried olives
17

Crispy fried Tomino Piemontesino, serrano ham, pickled grapes,
figs & rocket
20

MAINS & SIDES

Pasture fed char grilled oyster blade,
kipfler potato, sweet and sour onions, bacon
37

Market fish fillet "en papillote" mussels, tomato, butter, saffron
36

Braised free range chicken,
Sugar loaf cabbage, pearl onions, pancetta, madeira sauce
35

House made potato & herb gnocchi,
Asparagus, peas, stracciatella, roasted hazelnuts, sage
29

Green beans, hazelnuts, lemon, parmesan
12

Fries
8

Iceberg lettuce, rocket, mint, radish, vinaigrette
8

SOMETHING SWEET

Bayly's Bistro classic crème caramel
House made shortbread
16

Autumn Pavlova,
citrus curd, chantilly, fruits
16

Affogato
Choice of Bailey's, Kahlua or Frangelico liqueur
with savoiardi
16

Selection of ice cream & sorbets (two scoops)
12

Dessert Wines 10

*Hungerford Hill Classic River, Botrytis Semillion
Dunes & Greene sparkling Moscato
Hungerford Hill Liqueur Tawny*