

**BAY
LY'S**
BISTRO

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DINNER
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SNACKS & SMALLS

Freshly shucked Sydney rock oyster,
lemon, mignonette
4 each

Mushroom and gruyere arancini,
Truffle Mayonnaise
12

Herb and parmesan polenta chips,
Salsa verde, lemon
12

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

SALADS & MORE

House smoked king trout rilette, horseradish crème fraiche,
watercress, pickled cucumber & sourdough

20

Cauliflower cream soup, milk poached market fish, caper raisin
& preserved lemon salsa

19

Creamed mushroom bucatini, toasted rye sourdough, dried olives

17

Crispy fried Tomino Piemontesino, serrano ham, pickled grapes,
Compressed pear & rocket

21

MAINS & SIDES

Pasture fed char grilled oyster blade,
brussels sprouts, bacon, balsamic & caramelised onions
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
31

Broccoli rapa, chilli, garlic, 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