



## LUNCH

Freshly shucked Sydney rock oyster, lemon, mignonette  
\$4 each

Mushroom and gruyere arancini, truffle mayo  
\$12

House smoked king trout rilette, horseradish crème fraiche, watercress  
pickled cucumber & sourdough  
\$20

Crispy fried Tomino Piemontesino, serrano ham, pickled grapes  
Compressed pears & rocket  
\$21

Cauliflower cream soup, milk poached market fish, caper raisin  
& preserved lemon salsa  
\$19

Linguini of beef ragu, green peas, parsley, parmesan  
\$24

Beer battered flathead, fries, tartare and lemon  
\$24

## Sides

Pommes frites \$8

Broccoli rapa, chilli, lemon, parmesan \$12

Iceberg lettuce, rocket, radish, vinaigrette \$8

# Desserts

Bayly's Bistro classic crème caramel House made short bread \$16

Autumn Pavlova, citrus curd, chantilly, fruits \$16

Affogato

Choice of Bailey's, Kahlua or Frangelico liqueur, savoirdi biscuit \$16

Selection of ice cream and sorbet (two scoops) \$12

# Tea & Coffee

Hot Chocolate \$4

Coffee \$4.5

Cappuccino, Flat white, Latte, Long Black, Macchiato, Piccolo

Full cream milk and Skim Milk

Soy milk +0.5

Double shot +0.5

Espresso \$3.5

Tea \$3.5

English breakfast, Earl grey, Green Tea, Peppermint, Chai Tea

Chamomile and Lemongrass & Ginger

