

**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

Blue swimmer crab linguine, semi-dried tomato, chilli, garlic & parsley

25

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 with  
pine, shiitake & enoki mushroom ragu  
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*