

**BAY
LY'S**
BISTRO

.....
DINNER
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SNACKS

Freshly shucked Sydney rock oyster,
lemon, mignonette
4 each

Mushroom and gruyere arancini,
Truffle Mayonnaise
12

House smoked trout pate, rye bread crisp
& trout caviar
15

Artisan local & imported cured meats, house made pickles, grapes
(each served per 50g)

Culatello, Italy
11

Iberico Jamon Pata Negra, Spain
12

Wagyu Bresaola, Australia
10

ENTRÉE

Slow cooked Bermagui octopus,
chorizo, fregola, preserved lemon, soft herbs

21

Blue swimmer crab linguine,
semi dried heirloom tomato, chilli, garlic, parsley

25

Sweet corn & bacon chowder Soup
With seeded lavosh crackers

19

Honey roasted heirloom carrots,
Farro, spiced carrot puree, salted hazelnuts praline, radishes, yoghurt

23

MAINS

Pasture fed slow cooked beef cheeks,
cavalo nero, parsnip cream, gremolata
37

Roasted king trout fillet,
cauliflower, pickled mussels, currants, capers, lemon, parsley
36

Goorlarie free range pork belly,
battered cabbage, fuji apple, crackling
35

House made gnocchi,
sweet potato, swiss brown mushroom, ricotta, filo parmesan wafer
31

SIDES

Broccolini, chilli, garlic, lemon, parmesan
12

Fries
8

Iceberg lettuce, rocket, mint, radish, vinaigrette
8

DESSERTS

Belgian dark chocolate royale,
roasted pineapple, salted chocolate shortbread
18

Winter Pavlova,
citrus curd, chantilly, fruits
16

Classic sticky date pudding,
butterscotch sauce, hazelnut praline ice cream
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*