

**BAY
LY'S**
BISTRO

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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,
Kipfler potato, currants, preserved lemon, puffed rice, black garlic
21

Blue swimmer crab linguine,
zucchini blossoms, chilli, garlic, dill, lemon
25

Local burrata, zucchini, mint, fennel salad, fresh figs, charred bread
19

Honey roasted heirloom carrots,
Farro, spiced carrot puree, salted hazelnuts praline, radishes, yoghurt
23

MAINS

Bayly's signature 72 hours Oyster Blade,
Paris Mash, roasted asparagus, red wine jus
37

Pan roasted king trout,
spiced pumpkin, Goolwa pippies, herb beurre blanc
36

Gooralie free range pork belly,
celeriac remoulade, roasted fuji apple puree, morcilla crumble
35

Buffalo ricotta gnocchi,
spring vegetables, goats curd, sage brown butter
31

SIDES

Green beans, chilli, garlic, lemon, parmesan
10

Fries
8

Iceberg lettuce, cucumber, mint, radish,
vinaigrette 8

DESSERTS

Belgian dark chocolate royale,
roasted pineapple, chocolate shortbread 18

Pavlova,
citrus curd, chantilly, fruits
16

Salted caramel parfait,
gingernut biscuit, toffee apple puree

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