

**BAY
LY'S**
BISTRO

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DINNER
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SNACKS

Freshly shucked Sydney rock oyster, lemon,
mignonette
4 each

House marinated olives, pumpkin, sumac, chickpea
dip, grissini
6

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

Zucchini flower, stuffed with ricotta, feta, herbs,
black garlic mayo
5 each

ENTRÉE

Harrisa & honey roasted cauliflower salad,
chickpea, almonds, pomegranate

19

Roman style gnocchi, braised duck, peas, truffle,
parsley, pecorino

23

Local burrata, smokey eggplant puree, marinated
tomato, capsicum, aged balsamic

21

Master stock poached quail, cabbage, nam jim,
coriander

24

MAINS

Free range chicken cotoletta, broccoli, lemon, sage,
chicken gravy
28

Butterfly baby NT barramundi, zucchini agro dolce, fennel,
mint, grilled lemon
36

Spinach & ricotta pithivier, mushroom ragu,
charred cos gremolata
32

Twice cooked duck breast, kipfler potato, lentils,
salsa verde, cherry jus
36

SIDES

Butter lettuce, shallots, capers, mustard & honey dressing
8

Fries
8

Roasted broccoli, brown butter vinegar, parmesan,
pangratatto
10

DESSERTS

Belgian chocolate pavé, chocolate short bread,
chocolate sorbet
18

Fromage du jour
with sourdough fruit toast, whipped honey
16

Salted caramel parfait,
gingernut biscuit, honeycomb, toffee apple puree
16

Affogato
choice of Bailey's, Kahlua or Frangelico liqueur with
savoirdi
16

Selection of ice cream & sorbets (two scoops)
12

Dessert Wines by the glass 10
Hungerford Hill Classic River, Botrytis Semillion
Dunes & Greene sparkling Moscato
Hungerford Hill Tawny Port