

menu



grain organic sourdough, whipped cultured butter \$5

chicken & brown rice salad, spring greens, cauliflower, sesame dressing \$19

wagyu beef & vegetable pie & mushy peas \$20

honey roasted pumpkin arancini, taleggio, black garlic aioli, pine-nut streusel \$17

grilled tiger prawn & watermelon salad, buffalo fetta, mint, verjus \$22

slow cooked free range pork spaghetti, peas, pecorino, spiced sourdough crumbs \$19

beer battered fish of the day & fries, tartar sauce, lemon \$21

Bayly's daily tartine & fries (please see your waiter) \$18

sides \$10

mixed leaf salad, sherry vinaigrette

fries & aioli

green beans, preserved lemon, olive oil

