

To start...

Toasted grain organic sourdough, cold
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Ent e

Smoked trout, fish roe, marinated
ancho òs, grilled leeks, honey
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Mixed mushroom crêpe, béchamel sauce,
aged parmesan, ÑÑñ ½E J I

Pork belly rillet e, red wine & onion
marmalade, pickled vegetables, toasted
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Traditional French onion soup, cheese
croutons..... \$20 VE on request GF/VE

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Grilled Toulouse pork sausage, 'aligot' cheesy
mash potato, demi glace J I

Roasted Maryland chicken, onion jam,
caramelised parsnips & carrots, honey,
ō GF

Barbecued beef hanger steak, fries, shallots,
red wine jus, café de Paris ê ò GF

Fish of the Day, leek risotto, parmesan and
saffron espuma Ñ GF



Sides

Fries..... \$10 DF

Fennel, quinoa & beetroot
salad, goat's cheese,
almonds\$14 GF/VG

Baby bok choy , satay sauce,
pine nuts\$16 GF/VE/VG

GF - Gluten Free

GFO - Gluten free option available

DF - Dairy Free

VE - Vegetarian

VG - Vegan

10% subscriber discount applies to food only

Bookings (02) 8918 3455
baylys@ensemble.com.au

...And to finish.

Desserts

Salted caramel chocolate tart, hazelnut
ice cream\$19

Poached red wine pear, chocolate sauce,
fennel crumble, vanilla mascarpone\$20

Affogato..... \$12 (\$16.5 with liqueur) GF

Ice cream + sorbet selection - please ask
your waitstaff for flavours..... \$5 per scoop GF

Dessert drinks

Espresso martini..... \$20

Cointreau on the rocks..... \$12

Hungerford Hill Late Harvest
Vermentino (75ml)..... \$10

Enjoy the show.



FOR EVERYONE