

## *To start...*

Toasted grain organic sourdough, cold pressed olive oil, aged balsamic..... \$6

### **Entrée**

Marinated calamari & grilled octopus, white bean salad, capsicum, lemon dressing \$26 **GF**

Plant based rolled ham, braised witlof lettuce, feta béchamel, vegan mozzarella, mixed leaf salad \$26/\$36 **VG/VE**

Baked three cheese tartiflette, potato gratin, croutons, bacon, endive \$24

Leek & potato soup, cantal cheese, croutons \$20 **VE**

### **Mains**

Confit duck Maryland, cabbage, puy French lentils, carrots, glaze jus \$38 **GF**

Osso buco lamb, truffled parmesan polenta, puttanesca sauce \$37 **GF**

Smoked beef brisket, glazed mustard & paprika, smoked almonds, turnip lager puree, pickled onions, green chili, red wine jus \$39 **GF**

Bouillabaisse of market fish & seafood, saffron potato, crispy fennel, bisque \$41 **GF**



### **Sides**

French fries \$10

Caesar salad, croutons, bacon, parmesan, anchovy dressing \$15

Deep fried battered okra, sumac & lime \$16 **VE**

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**

Mandarin mille feuille, filo pastry, chiboust orange, blood orange sorbet \$20

Pineapple carpaccio, crumble, vanilla syrup, coconut icecream \$19

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

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

### **Dessert drinks**

Espresso martini \$20

Bayly's hot chocolate \$5 (\$10 with liqueur)

Cointreau on the rocks \$12

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

*Enjoy the show.*

