

Entrée

Toasted grain organic sourdough OR focaccia, cold pressed olive oil, aged balsamic \$6 per slice *GFO*

House made focaccia pissaladiere, anchovies, tomato, caramelized onion, olive \$21 *GFO/DF*

Smoked duck breast, cos lettuce, croutons, nuts, seeded mustard dressing \$26 *GFO/DF*

Green pea gnocchi, bechamel, mozzarella \$24/\$30 *VE/VGO*

Scallop carpaccio, cauliflower emulsion, deep fried leek \$28 *GFO*

Mains

Herb crusted lamb chops, moussaka, confit garlic jus \$38 *GFO*

Fish of the day, trio of asparagus, caviar, white wine and almond espuma \$39 *GF/DF*

Roasted quail, celeriac puree, pistachio, raisin demi glaze \$43 *GF*

Grilled kangaroo rump, fries, shallot sauce \$39 *DF*



Sides

Fries \$10

Deep-fried brussel sprouts, chipotle mayonnaise \$18 *GF/VE*

Spring Salad, halloumi, apple, pomegranate, cranberry, pecan, honey dressing \$16 *GF/DF0/VGO*

GF - Gluten Free

GFO - Gluten free option available

DF - Dairy Free

VE - Vegetarian

VG- Vegan

10% subscriber discount applies to food only

Desserts

Pavlova, exotic fruits, mango sorbet \$19 *DF*

Baylys warm brownie, vanilla ice cream, sesame paste, pistachio, pecan \$19 p

Affogato \$12 *GF*

\$16.5 w. liqueur (frangelico, kahlua, baileys, disaronno, grand marnier)

Choice of ice cream or sorbet \$5 per scoop *GF*

Digestif

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.



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