

## Entrée/Share

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

Traditional piadina, smoked mozzarella, prosciutto,  
ox heart tomato, rocket, olive \$21 *GFO/VEO*

Baked curried pumpkin ravioli, ricotta, bechamel,  
peas, coriander \$24/\$30 *VEG*

Prawn and mango salad, avocado, cranberry,  
pomegranate, pine nuts, lemon dressing \$28 *GF/DF*

Smoked trio charcuterie, duck breast, chicken breast,  
pork hock, crostini, pickle \$28 *GFO/DF*

## Mains

Roasted turkey supreme, demi glaze, brussel sprouts,  
truffle mayo \$43 *GFO/DF*

Poached market fish, wild rice, deep fried shallot,  
lime, coriander and coconut sauce, jalapeno \$39  
*GF/DF*

Maple honey glazed ham, roasted kipfler potato,  
mustard seed jus \$37 *GF*

200g grilled australian kangaroo rump, fries, greens,  
shallot sauce \$39 *DF*



## Sides

Fries \$10

Mixed potato salad, pickle, red onion,  
feta cheese, nuts, honey dressing \$17  
*GF/VE/VGO*

French beans, mint and greek yogurt  
sauce \$15 *GF/VE/VGO*

*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*

## Desserts

House made pain d'épices, vanilla ice cream \$18

House made rocky road, hazelnut ice cream \$19

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.

