

Entrée/Share

House made grain organic sourdough OR focaccia, cold pressed olive oil, aged balsamic \$6 per slice *GF0*
*add marinated kalamata olives +7

Burrata, heirloom tomatoes, stone fruits, fresh basil, balsamic fig glaze \$26 *GF/VE*

Herb butter queensland tiger prawns, chipotle aioli, lemon \$30 *GF/DF0*

Roasted aubergine, miso glaze, pomegranate, persian fetta, marinated chickpeas, couscous salad, tahini, hazelnut dukkah \$25 *GF/DF0/VE/VG0*

Chefs choice antipasto platter, cured meats, cheese, olive, dips, breadsticks \$28 *GF0/DF0*

Mains

Butternut pumpkin ravioli, goats cheese, sage, green peas \$32 *VE*

Pan fried market fish fillet, herb roasted kipfler potato, pickled daikon, salsa verde \$39 *GF/DF*

Porchetta, braised red cabbage, apple compote, red wine jus \$39 *GF/DF*

250g sous vide lamb rump, carrot puree, summer vegetable stew, rosemary jus \$42 *DF0*



Sides

Fries \$10 *add sauce +2.5

Mediterranean salad, cucumber, olives, pickled red onion, crumbled feta cheese, oregano dressing \$18
GF/VE/VG0/DF0

Green beans, whole mustard dressing, roasted almonds \$15 *GF/DF/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

Desserts

Crème caramel, soaked rum raisins \$19 *GF*

Basque burnt cheesecake, cranberry sauce \$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.

