

## Entrée/Share

Organic grain sourdough OR focaccia, cold pressed olive oil, aged balsamic \$6 per slice *GF0*

\*add marinated kalamata olives +7

Burrata, heirloom tomato bruschetta, sundried tomato, balsamic fig glaze \$26 *GF0/VE/DF0*

Queensland tiger prawns, choice of garlic or herb butter, white wine dressing \$30 *GF/DF0*

Tempura cauliflower, marinated chickpeas, goats' cheese, vegetable stew, cauliflower cream \$26 *DF0/VE*

Chef's choice mezze platter, cured meats, cheese, olive, dips, breadsticks \$28 *GF0/DF0*

## Mains

Pumpkin and ricotta gnocchi, whipped herb ricotta, spinach, edamame, pine nuts, parmesan \$34 *VE*

Pan fried market fish fillet, carrot, leek, mussels, curry broth \$39 *GF/DF0*

Free range chicken breast, leek and carrot purée, confit cherry tomato, sage, demi-glace \$39 *GF/DF0*

Slow cooked lamb shank, Paris mash, glazed carrot, green pea, rosemary and red wine jus \$42 *GF/DF0*



## Sides

Fries \$10 \*add sauce +2.5

Beetroot salad, cos lettuce, roasted sweet capsicum, pickled onion, radish, fetta, walnuts, sherry vinaigrette \$18 *GF/VE/VG0/DF0*

Green beans, roasted almond, honey mustard dressing \$16 *GF/DF/VE/VG0*

*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

Warm chocolate brownie, raspberry coulis, vanilla ice cream \$21

Sticky date pudding, brandy butterscotch sauce, vanilla ice cream \$21

Baked mini pavlova meringue, passionfruit coulis, whipped mascarpone cream, fresh berry \$19 *GF/DF0*

Affogato \$12 *GF*

\$16.5 w. liqueur (Frangelico, Kahlúa, Baileys, Disaronno, Grand Marnier)

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

## Digestif

Espresso martini \$22

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

Cointreau on the rocks \$12

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

Enjoy the show.

