



Entrée/Share

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

*add marinated kalamata olives +7

Seafood chowder, potato, carrot, leek, celery, corn, fennel, aromatic herbs \$28 *GF*

Chicken liver pâté, port wine jelly, pickles, Melba toast \$26 *GF0*

Tempura cauliflower, sumac roasted pumpkin, sesame labneh, pomegranate, chickpea, goats' fetta, harissa sauce, dukkah \$26 *DF0/VE/VGO*

Antipasto platter, cured meats, cheese, olives, cheese stuffed bell pepper, breadsticks \$28
GF0/VE0

Mains

Veggie-stuffed roast eggplant, miso cabbage, romesco sauce, mozzarella, aromatic herbs \$34
VE/GF/DF0/VGO

Pan fried market fish fillet, cauliflower puree, lemon butter, marinated capers, pine nut, currants \$39 *GF/DF0*

Slow cooked beef brisket, grilled polenta, caramelized shallots, chimichurri, red wine jus \$40 *GF0/DF0*

Porchetta, pickled red cabbage, roasted kipfler potato, apple gravy \$40 *GF/DF*

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

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

Enjoy the show.



Sides

Fries \$11 *add sauce +2.5

Roasted spiced pumpkin, tahini yogurt dressing, chickpea, pine nut \$15
GF/VE/VGO/DF0

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

Green beans, roasted almond, sherry mustard dressing \$16 *GF/DF/VE/VGO*

Desserts

Eton Mess, meringue, vanilla whipped mascarpone cream, lemon curd, berries, season fruit \$19 *GF/DF0*

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

Apple crumble, vanilla ice cream \$20

Traditional Spanish Basque cheesecake, raspberry coulis \$20

Affogato \$12 *GF*

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

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