



Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic \$6 per slice *GF/DF*
*add marinated kalamata olives +7

Cozy potato and leek soup, herb toasted bread \$26 *GF/DF/VE/VG*

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

Burrata bruschetta, sun-dried tomato, caramelized fig balsamic, basil, heirloom tomato, dried olive \$26 *GF/VE/VGO*

Vegetable tempura, cauliflower cream, seasonal vegetable stew, kalamata olive tapenade \$26 *VE/VGO*

Antipasto platter, cured meats, chicken liver pâté, cheese, pickles, marinated olives, cheese stuffed bell pepper, melba toast \$29 *GF/DFO*

Mains

Mushroom parmigiana, passata, roasted vegetables, confit cherry tomato, basil, mozzarella, crispy kale, roasted almonds \$36 *GF/DFO/VE/VGO*

Pan seared market fish fillet, pea purée, herb roasted potato, cauliflower florets, confit heirloom tomato, basil \$39 *GF/DFO*

Crispy skin chicken breast, creamy white wine mushroom sauce, broccolini, aromatic herbs, smoked paprika \$40 *GF/DFO*

Porchetta, roasted potato, pickled red cabbage, apple compote, red wine jus \$40 *GF/DF*

Braised lamb shank, Paris mash, glazed heirloom carrots, green peas, rosemary red wine jus \$42 *GF/DFO*

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

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Enjoy the show.



Sides

Fries \$11 *add sauce +2.5

Roasted brussel sprouts, smoked pancetta, lemon sauce \$17 *GF/DFO/VEO*

Mediterranean salad, cos lettuce, radish, cucumber, heirloom tomato, baby vine sweet capsicum, fetta, pistachio, sherry vinaigrette \$18 *GF/DFO/VE/VGO*

Sumac and fennel roasted pumpkin wedge, cucumber and tahini labneh, marinated chickpeas, pomegranate, pine nut, mint dressing \$15 *GF/DFO*

Desserts

Blood orange trifle, vanilla sponge, blood orange jelly, Cointreau whipped cream, berries, roasted almonds \$19

Pavlova, lemon curd, seasonal fruit, mixed berry compote, whipped mascarpone \$19 *GF*

Warm Basque cheesecake, cranberry coulis, fresh berry \$20

Affogato \$12 *GF*

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

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