

## Entrée/Share

Organic grain sourdough OR house-made herb focaccia, cold-pressed olive oil, aged balsamic \$6 per slice *GF0/DF*

\*add marinated kalamata olives +7

Burrata, sun-dried tomato pesto, caramelized fig balsamic glaze, basil, roasted cherry tomato, olive, melba toast \$26 *GF0/VE*

Vegetable tempura, cauliflower cream, seasonal vegetable stew, marinated fetta, harissa sauce \$26 *DF0/VE/VGO*

House-smoked salmon rillettes, dill, cucumber, fennel, melba toast \$27 *GF0*

Queensland tiger prawns, herb butter, chipotle mayonnaise, lemon \$30 *GF/DF0*

Grilled octopus, spiced roast potatoes, pancetta, romesco sauce, fennel \$32 *GF/DF*

Antipasto platter, cured meats, chicken liver pâté, cheese, pickles, marinated olives, cheese stuffed bell pepper, melba toast \$29 *GF0/DF0*



## Mains

Veggie-stuffed roasted eggplant, mozzarella, crispy kale, smoked almond and capsicum sauce, roasted miso cabbage \$34 *GF/DF0/VE/VGO*

Crispy skin chicken breast, carrot puree, tarragon port jus, blistered cherry tomato broccolini \$39 *GF/DF0*

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

Pan seared market fish fillet, pea purée, herb roasted potato, cauliflower florets, confit heirloom tomato, basil \$40 *GF/DF0*

Choice of medium-rare or medium flap steak, truffle and mushroom mash potato, steamed vegetables, chimichurri, rosemary red wine jus \$44 *GF/DF0*

## Sides

Fries \$11 \*add sauce +2.5

Roasted brussels sprouts, smoked pancetta, lemon butter sauce, balsamic glaze \$17 *GF/DF0/VGO*

Mediterranean salad, cos lettuce, radish, cucumber, heirloom tomato, baby vine sweet capsicum, fetta, pistachio, sherry vinaigrette \$18 *GF/DF0/VE/VGO*

Roasted pumpkin salad, cos lettuce, cucumber, tahini labneh, pomegranate, marinated fetta, walnuts, mint dressing \$16 *GF/DF0/VE*

*GF - Gluten Free*  
*GFO - Gluten free option available*  
*DF - Dairy Free*  
*DFO - Dairy Free Option*  
*VE - Vegetarian*  
*VG - Vegan*

*10% subscriber discount applies to food only*

*Bookings (02) 8918 3455*  
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*Enjoy the show.*

