

## 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

Burrata, caramelized fig balsamic glaze, basil, roasted cherry tomatoes, pine nuts, melba toast \$26 *GF/VE*

Vegetable tempura, cauliflower cream, seasonal vegetable stew, marinated goat's fetta, sun-dried tomato pesto \$26 *DF/VE/VGO*

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

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

Grilled octopus, roast potatoes, olive, cherry tomatoes, roasted capsicum, romesco sauce, fennel \$32 *GF/DF*

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



## Mains

Baked cauliflower, roasted vegetables, mozzarella, crispy kale, smoked almond, tomato passata, romesco \$34 *GF/DF/VE/VGO*

Slow-cooked turkey breast, pea puree, brussels sprouts, crispy kale, smoked capsicum, port jus \$39 *GF/DF*

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

Pan seared market fish fillet, beurre blanc, spinach, asparagus, aromatic herbs \$40 *GF/DF*

Choice of medium-rare or medium flap steak Paris mash, asparagus, chimichurri, red wine jus \$44 *GF/DF*

## Sides

Fries \$11 \*add sauce +2.5

Steamed asparagus, brown butter, lemon, roasted almond \$17 *GF/DF/VE/VGO*

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

Roasted pumpkin salad, cos lettuce, cucumber, tahini labneh, pomegranate, marinated fetta, walnuts, mint dressing \$15 *GF/DF/VE/VGO*

*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.

