

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, caramelized fig balsamic glaze, basil, roasted cherry tomatoes, pine nuts, melba toast \$26 *GF0/VE*

Heirloom carrot and cauliflower tempura, cauliflower cream, seasonal vegetable stew, marinated goat's fetta, sun-dried tomato pesto \$26 *DF0/VE/VGO*

Queensland tiger prawns, watermelon, fetta, pickled shallots, radish, aromatic herbs \$31 *GF/DF0*

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

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



Mains

Aubergine parmigiana, basil, mozzarella, passata, roasted vegetables, confit cherry tomato, crispy kale, roasted almond \$36 *GF0/DF0/VE/VGO*

Crispy skin chicken breast, carrot puree, confit cherry tomato, broccolini, tarragon demi-glace \$40 *GF/DF0*

Slow-cooked beef cheeks, baked polenta, braised cabbage, eschalots, peas, gremolata, demi-glace \$40 *GF0/DF0*

Pan seared market fish fillet, pea puree, braised lettuce, baby vine capsicum, lemon butter sauce \$40 *GF/DF0*

Braised lamb shank, Paris mash, peas, glazed heirloom carrots, pomegranate molasses, rosemary red wine jus \$44 *GF/DF0*

Sides

Fries \$11 *add sauce +2.5

Roasted broccoli, fetta, balsamic glaze, caramelized onion, pistachio \$16 *GF/DF0/VE/VGO*

Lentil and beetroot salad, lettuce, fetta, radish, cucumber, heirloom tomato, pickled onion, pecan, balsamic and sherry vinaigrette \$18 *GF/DF0/VE/VGO*

GF - Gluten Free
GFO - Gluten free option available
DF - Dairy Free
DF0 - 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.

