
BAYLY'S

BISTRO

LUNCH MENU

AT BAYLY'S BISTRO

Chef Caleb Taylor uses only local farmers and growers.

Moisture infused pork steak from the famous Borowdale free range farm, Barossa free range chickens and W.A grown Dorper Lamb

Only the best local and sustainable farmers are used and supported.

Our seafood is sourced daily from the Sydney fish markets with only local and Australian domestic's best regions on show.

We have a strong connection with local produce and supporting local farmers.

All our produce is fresh daily from NSW growers.

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free
Please advise our staff if you are a subscriber to get a discount

Caramelized onion & blue cheese tartlet V

rocket, roasted cherry tomatoes,
balsamic glaze

\$16.0

Slow roasted veal marsala ragu

potato gnocchi, grana shavings, crispy basil
& salsa verde

\$17.0

Pickled octopus GF

marinated with preserved lemon & olives,
shaved red onion, tequila & lime marinated
artichokes, watercress

\$18.0

Lamb Roll

8 Hour slow roasted W.A Dorper Lamb,
Brioche long roll, tzatziki, rocket, slow
roasted vine tomato, shoestring fries

\$22.0

Pork & fennel thick sausages

Russian whipped potato, fire roasted
peppers & baby spinach, dark jus, mustard

\$23.0

Four pines beer battered barramundi

rosemary & pink salt shoestring fries,
watercress & heirloom radish salad,
black garlic aioli & fresh lemon

\$25.0

Ploughman's lunch board

house made dip, sourdough, lavosh,
pickled veg, sliced prosciutto & salami,
rocket leaves, marinated feta & olives

(Ideal for sharing)

\$26.0

SIDES

One \$9.0, Two \$15.0, Three \$23.0

Rosemary & pink salt shoestring fries

tomato chutney V, GF, DF

Spinach

goats cheese, slivered almonds,
raspberry vinaigrette V, GF, DF

Roasted baby eggplant & broccoli

smoked paprika oil V, GF, DF

TO FINISH

Toblerone Trifle

hazelnut crunch & chantilly cream

\$14.5

Greek Style Almond Cake GF

pear compote &
Cardamom scented yoghurt

\$14.5

Affogato GF

espresso, vanilla ice cream
w/ Baileys or Frangelico

\$14.5

Selection of ice cream & sorbets

served w/ Oreo cookies GF no cookies

chocolate ice cream, vanilla ice cream,
raspberry sorbet, mandarin sorbet,
blood orange sorbet

Two scoops \$12.0

Cheese Plate

Tasmanian brie, English Red Lion vintage
cheddar and Gippsland Tarago shadows of
blue served with lavosh, water crackers,
quince paste & balsamic strawberries

\$17.0