

At Bayly's Bistro

Chef Caleb Taylor uses only local farmers and growers.

We support local NSW meat farmers such as Rangers Valley who are known for some of the best meat in the World as well as practicing ecofriendly farming.

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 daily fresh from NSW growers.

BAYLY'S

Bistro

DINNER MENU

Head Chef: Caleb Taylor
Restaurant Manager: Gloria Gonzales
Website: www.ensemble.com.au
Email: baylys@ensemble.com.au
Phone: (02) 9956 8250

Set Menu *(Please advise our staff)*

2 Course Meal 10% Discount 3 Course Meal 15% Discount

To Start

Salad of Baby heirloom beetroot, vine tomato, buffalo mozzarella cheese, Basil foam, E.V.O.O & Aged balsamic vinegar **V, GF** **\$17**

Grilled whole king prawn with sesame crusted prawn toast, baby spinach slaw, smoked paprika, black garlic aioli & finger lime kosho **\$18**

Slow roasted pig belly, baby red radish, apple chutney, apple aioli, crisp kale, port wine jus reduction, micro radish & mizzuna **\$18**

Mushroom & leek duxelles wrapped in savoy cabbage, tofu, shitaki & enoki mushrooms, porcini broth **V, GF** **\$17.5**

Mains

Char grilled swordfish fillet, asparagus, crisp Italian prosciutto, capsicum & vine tomato salsa, lemon beurre blanc sauce, micro lemon balm & shisho **\$34.5**

Barossa free range chicken breast poached & grilled, roasted parsnip tips, sweet grilled corn, thyme, purple kale, micro sprouts & dark jus **GF** **\$33.5**

Cape Grim slow cooked beef cheek, balsamic cherry trussed tomatoes, potato & chestnut puree, beef reduction, micro red sorrel **GF** **\$34**

Pan grilled duck breast (Pink), fondant potatoes, broad beans, cep mushrooms, bordelaise sauce & sweet potato crisps **GF** **\$33**

Sides (Two for \$15 or Three for \$22)

Shoestring fries Rosemary & pink salt w/ apple aioli **\$9**

Roasted Brussel sprouts & purple cabbage, French green beans, anchovy & parsley butter **V, GF** **\$9**

Chick pea, roasted pumpkin, baby spinach, fried wonton skins, ginger soy dressing **\$9**

Extra Bread **\$1ea**

To Finish **\$14ea**

Chocolate N.Y cheesecake, Oreo chocolate soil, blueberry & raspberry compote double cream

Crème caramel Marsala & cinnamon pears, mandarin segments & micro mint **GF**

Affogato, liqueur, espresso, vanilla bean ice cream (choice of Baileys or Frangelico) **GF**

Selection of ice cream & sorbets **\$6 per scoop**

Cheeses (One cheese \$14 Two cheeses \$17 Three cheeses \$20)

Selection of International and local cheeses served with lavosh, quince paste & balsamic strawberries (Ask staff for today's selections)

V = Vegetarian **GF** = Gluten Free **EVOO** = Extra Virgin Olive Oil