

# BAYLY'S

## Bistro

### LUNCH MENU

*We use only local farmers and growers at Baylys Bistro.*

*Our meat suppliers range from.*

*Pork and fennel sausage from famous Borowdale free range farm*

*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 N.S.W growers.*

Head Chef: Caleb Taylor

Restaurant Manager: Gloria Gonzales

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Cauliflower & kale broth, toasted pine nuts & crispy purple kale topping, fresh baked roll **\$14.5**

Salad of baby heirloom beetroot, vine tomato, buffalo mozzarella cheese, EVOO & Aged balsamic vinegar & basil foam **V, GF \$17**

Vegetable tower Charred Eggplant, field mushroom, green zucchini, fire roasted capsicum & smoked paprika coulis, bocconcini cheese, rocket pesto, parsnip puree & tips, sweet potato crisps **V, GF \$18**

Four Pines Beer battered barramundi, mixed leaves, shoestring fries, house & fresh lemon **\$22**

Squid ink spaghetti, tiger prawns spanner crab, baby spinach, red onion, cream rose sauce & aged parmesan **\$23**

Free Range Chicken risotto, Barossa chicken breast, crispy pancetta, sweet corn, asparagus, light cream & pecorino cheese **\$20**

Black Angus Rump steak 280g shoestring fries, watercress & onion jus **\$25**

Duck & Pork Bratwurst sausages, whipped mashed potato, green peas, fire roasted capsicum & onion, dark jus sauce **\$24**

### 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

Chocolate N.Y cheesecake, Oreo chocolate soil, blueberry & raspberry compote, edible flowers & double cream **\$12**

Crème caramel Marsala & cinnamon pears, mandarin segments & micro mint **\$12**

Affogato, liqueur, espresso, vanilla bean ice cream (choice of Baileys or Frangelico) **\$14**

Choose two scoops from our ice cream & sorbet selection (please see today's selection) **\$10**

### 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)*

### HOT DRINKS

Espresso, Long Black, Flat white, Cappuccino, Latte, Piccolo, Macchiato **\$3.5 ea**

Hot Chocolate, Mocha **\$4 ea**

**Teas – T2 \$3.5 ea**  
(English Breakfast, Earl Grey, Peppermint, Camomile, Green tea)

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

**PLEASE BE ADVISED THE LAST BUS IS AT 3PM**