
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 with 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

HOT DRINKS

Coffee **\$3.5**

Espresso, Long Black, Flat White
Cappuccino, Latte, Piccolo, Macchiato

Tea **\$3.5**

English Breakfast, Earl Grey, Peppermint,
Camomile, Green Tea

Hot Chocolate \$4.0

BAYLY'S

BISTRO

DINNER 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.

TO SHARE

Free range chicken, shitake & five spice spring roll

plum & ginger chutney, watercress & sesame salad, edible flowers

\$17.0

Ploughman's Board

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

\$26.0

ENTRÉE

Caramelized onion & blue cheese tartlet **V**

rocket, roasted cherry tomatoes, balsamic glaze

\$16.0

Slow Roasted Veal Marsala Ragù

with potato gnocchi, grana shavings & salsa verde

\$17.0

Pickled Octopus **GF**

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

\$18.0

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

MAINS

Wild Tasmanian Salmon Fillet

cauliflower puree, braised spinach & roasted peppers, black garlic emulsion

\$34.0

Suggested Wine: Hungerford Hill Pinot Noir from Tumberumba \$9.5/gls

Moisture infused Pork Rib Eye on the Bone

watercress & baby rainbow radish salad, onion rings served with dark jus & ranch sauce

\$32.0

Suggested Wine: Two Brothers Semillon Sauvignon Blanc from Margaret River \$8.5/gls

W.A Dorper 8 hr Roasted Lamb Shoulders

macadamia & rosemary crust, cherry trussed tomatoes, crispy kipflers, port jus

\$33.0

Suggested Wine: Darling Point Cabernet Merlot from Murrumbidgee River \$10/gls

Asian Style Twice Cooked Chicken Shank

saffron fragrant rice, snow pea shoot & radish salad, sticky ginger dressing

\$32.0

Suggested Wine: Slip Knot Sauvignon Blanc from Marlborough NZ \$9/gls

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**