

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 & NSW grown Milly Hill 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.*

BAYLY'S

Bistro

DINNER MENU

Head Chef: Caleb Taylor
Restaurant Manager: Jeanny Flores
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To Start

Smoked Tasmanian salmon, asparagus bavarois, salmon caviar, fennel, parmesan crumb **\$17**

Free range chicken, shitaki & five spice spring roll, plum & ginger chutney, watercress & sesame salad, edible flowers **\$17**

Whole egg angel hair pasta, roasted pumpkin, crispy purple kale, goat's cheese, pine nuts & basil butter **V \$17**

Gulf king prawns, mango salad, fried shallots, fresh coriander & chili, nuoc mam dressing **GF \$18**

To Share

Mezze plate to share, Spinach & feta spanakopita, roasted cherry trussed tomatoes, vegetable pickle, preserved lemon, pickled baby octopus, Sydney rock oysters, grilled haloumi & tzaiki **V \$34**

Mains

Moisture infused pork Rib eye on the bone, watercress & baby rainbow radish salad, onion rings, dark jus & blue cheese dipping sauce **\$32**

Milly Hill Lamb backstrap, smoked eggplant, chic pea nuts, spinach, roasted peppers, sweet potato skordalia **\$32**

Duck breast, grape fruit & orange segments, fenugreek fragrant rice, shredded diacon, snow pea shoot tendrils, saffron & ginger dressing **GF \$33**

Wild N.T barramundi fillet, trio color quinoa salad of rocket, artichokes, SDT's, Bulgarian feta, lemon & thyme dressing **GF \$34**

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

Fries - Rosemary & pink salt shoestring fries, garlic aioli **GF,V \$9**

Vegies – Asparagus, broccolini, confit cherry tomatoes, garlic & parsley butter **GF,V \$9**

Salad – Spinach watercress, toasted pine nuts, cucumber, shaved red onion, black olive & feta dressing **GF,V \$9**

To Finish **\$14.50**

White chocolate cheesecake, fresh strawberries & ginger nut crumb, honey lemon drizzle, micro mint

Torched peach & coconut custard tart, raspberry coulis & summer berries

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

Selection of ice cream & sorbets with Oreo cookies **GF \$12 two scoops**

Chocolate ice cream, vanilla Ice cream, raspberry sorbet, mandarin sorbet, blood orange sorbet

Cheese Plate **\$17**

Tasmanian brie, English Red Lion vintage cheddar and Clawson blue stilton (UK) served with lavosh, water crackers quince paste & balsamic strawberries

V = Vegetarian GF = Gluten Free

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