

**BAY
LY'S**
BISTRO

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DINNER
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SNACKS

Freshly shucked Sydney rock oyster, lemon,
mignonette
4.50 each

House marinated olives, pumpkin, sumac, chickpea
dip, grissini
7

Mini goat cheese bruschetta, culatello, pickled
grapes
16

Zucchini flower, stuffed with ricotta, feta, herbs,
black garlic mayo
6 each

ENTRÉE

Roasted carrots, pearl barley salad, dates, raisins,
labneh, chilli oil
19

Roman style gnocchi, braised duck, peas,
parsley, parmesan
23

Local burrata, smokey eggplant puree, summer
tomato curry, sourdough
22

Capellini carbonara, pecorino, fresh Perigord
black truffle
25

MAINS

Free range chicken cotoletta, broccoli, lemon, sage,
chicken gravy
28

SA rainbow trout, confit fennel, sorrel, lemon beurre blanc,
blue swimmer crab
36

Spinach & ricotta pithivier, mushroom ragu,
charred cos gremolata
32

Gently cooked lamb rump, lyonnaise potato, zucchini, peas,
mint, buffalo curd
36

SIDES

Butter lettuce, eshallots, capers, mustard & honey dressing
9

Fries
8

Charred & roasted Zucchini, brown butter vinegar,
parmesan, pangratatto
10

DESSERTS

Rum Baba

Spiced rum syrup, white chocolate ice cream,
peach vanilla jam

18

Fromage du jour

with sourdough fruit toast, whipped honey

16

Salted caramel parfait,

gingernut biscuit, honeycomb, toffee apple puree

16

Affogato

choice of Bailey's, Kahlua or Frangelico liqueur with
savoirdi

16

Selection of ice cream & sorbets (two scoops)

12

Dessert Wines by the glass 10

Hungerford Hill Classic River, Botrytis Semillion

Dunes & Greene sparkling Moscato

Hungerford Hill Tawny Port