

# Bailey's

RESTAURANT

	ENTREE	MAIN
<b>MARINATED OLIVES (V, DF, GF)</b>	<b>\$10</b>	<b>n/a</b>
<b>FLATBREAD PLATTER (V)</b> Pita bread, hummus, tzatziki, marinated olives	<b>\$20</b>	<b>n/a</b>
<b>SOUP OF THE DAY (V, GFO)</b> Please ask your friendly wait staff	<b>\$18</b>	<b>n/a</b>
<b>GARLIC PRAWN HOT POT (GFO)</b> White wine cream sauce, petit salad, toasted sourdough	<b>\$25</b>	<b>n/a</b>
<b>HOMEMADE POTATO RICOTTA GNOCCHI (V)</b> Tomato ragout, local kale, feta cream, parmesan crisp	<b>\$24</b>	<b>\$42</b>
<b>SEAFOOD PAPPARDELLE</b> Calamari, tiger prawns, scallops, tomato concasse, chilli beurre blanc, parmesan crisps	<b>\$27</b>	<b>\$45</b>
<b>CONFIT PORK BELLY (GF, DFO)</b> Garden herbs, caramelised apple, carrot ginger potato, tamarind dressing	<b>\$25</b>	<b>\$44</b>
<b>KAFFIR LIME TIGER PRAWNS (GFO)</b> Crispy spätzli, red curry coconut, pickle cucumber	<b>\$25</b>	<b>\$44</b>
<b>SEARED SCALLOPS (GF)</b> Corn puree, shellfish bisque, macadamia gremolata	<b>\$25</b>	<b>\$44</b>
<b>BUTTERNUT PUMPKIN RISOTTO (GF, V, VEO)</b> Cheese herb crumb, salsa verde <b>OPTIONAL: Add grilled chicken \$12</b>	<b>\$24</b>	<b>\$42</b>
<b>FIVE SPICE CALAMARI (GFO, DF)</b> Coconut rice, mammak style curry sauce, lychees, pickle red cabbage	<b>\$25</b>	<b>\$44</b>

(GF) Gluten free. May contain traces of gluten (GFO) Gluten free option available upon request  
 (DF) Dairy free (DFO) Dairy free option available upon request  
 (V) Vegetarian (VEO) Vegan option available upon request

Please note a 15% public holiday surcharge applies  
 Card payments will incur a 1% transaction fee

# Mains

<b>PAN-FRIED KANGAROO FILLET (GF)</b>	<b>\$42</b>
Local onion potato puree, apple blueberry compote, charred greens, red wine jus	
<b>CRISPY PEKING DUCK LEG</b>	<b>\$44</b>
Pancakes, pickled cucumber & carrot, sticky hoisin sauce, sweet onion puree	
<b>FISH OF THE DAY</b>	<b>\$42</b>
Please ask your friendly wait staff	
<b>LAMB BACK STRAP (GF)</b>	<b>\$46</b>
Macadamia herb crusted, honey beetroot puree, balsamic onion, silky potato quenelle, charred zucchini, shiraz jus	
<b>CHICKEN ROULADE</b>	<b>\$44</b>
Chicken breast with spinach, pine nut & goats cheese filling, potato puree, local vegetables, chive beurre blanc	
<b>NORFOLK'S BELOVED POTATO (V, VEO, GF)</b>	<b>\$38</b>
Puree, roasted, crisps, lentil dahl & side vegetables	

## From the grill

Char-grilled and served with petit salad & salsa verde  
Your choice of rosemary salted chips or silky potato quenelle  
Your choice of shiraz jus or bernaise sauce

<b>SIRLOIN WAGYU (GF)</b>	<b>\$50</b>
250g grade 4-5	
<b>SCOTCH FILLET (GF)</b>	<b>\$50</b>
300g grade 2-3	
<b>EYE FILLET (GF)</b>	<b>\$52</b>
220g grain fed	
<b>SURF AND TURF OPTIONAL UPGRADE</b>	<b>Add \$12</b>
Add prawns and garlic cream sauce	

## Sides

<b>SEASONAL VEGETABLES (GF, DF)</b>	<b>\$10</b>
<b>GARDEN SALAD (GF, DF)</b>	<b>\$10</b>
<b>ROSEMARY SALTED CHIPS (GF, DF)</b>	<b>\$10</b>

# Dessert

<b>ICE-CREAM/SORBET SCOOP (GF, DFO)</b>	<b>\$8</b>
Please ask your waiter for today's flavours	
<b>CHEESECAKE (GF)</b>	<b>\$22</b>
Raspberry and white chocolate, oat crumb, coconut sorbet, berry coulis	
<b>ESPRESSO BRULEE (GFO)</b>	<b>\$22</b>
Dark chocolate and almond biscotti	
<b>STICKY DATE PUDDING</b>	<b>\$22</b>
Homemade brandy & butterscotch sauce, French vanilla ice-cream, macadamia praline	
<b>MILK CHOCOLATE TART</b>	<b>\$22</b>
Mascarpone and vanilla ice-cream, berry compote	
<b>AFFOGATO</b>	<b>\$18</b>
Espresso shot, French vanilla ice-cream, dark chocolate and almond biscotti	
Your choice of:	
Bailey's, Frangelico, Tia Maria, or Norfolk Island Macadamia liqueur	