The Bayleaf—new flavours for the new year

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A new menu has been launched for the New Year at The Bayleaf. The menu is strong on, fresh produce and the flavours of the Italian kitchen.

House specialties include fresh handmade pastas, wood fired pizzas, as well as classic Italian mains and desserts.

Sample dishes include and Antipasta range with with a selection of aubergines, avocado, prawns, smoked salmon in a variety of Italian dishes. The fresh pasta range offers daily made tagliatelle, ravioli, lasagna and fettuccine with vegetarian toppings, mushroom, tossed with crab meat, honey glazed ham and tuna.

The seafood dishes offer grilled shoe lobster, jumbo prawns, seer fish and calamari for a seafood delight, along with grilled salmon steak on red pepper chutney and saffron sauce. The meats offer Italian preparations of oven braised lamb shank, marinated grilled T-bone steak and more.

The Italian dessert delicacies are the traditional tiramisu, zabaglione, cassata sicilian along with pannacotta and the always popular baked alaska.

Complementing the fine dining menu is the Retro Bar offering a bold, contemporary cocktail, wine and premium spirits list that weaves together classic influences and local flavors in new and exciting combinations with an inventive twist—served frozen or stirred. A selection of non-alcoholic cocktails are also available.