

BATHERS'

PAVILION

MENU

3 courses • 110

sides • 14

dégustation menu • 135

with matching wines an additional 65

coffee or tea with petit four • 9

sparkling water • 9pp

produced by Purezza

APPETISERS

kingfish escabèche

burnt chilli, purple carrot, sea vegetables

steak tartare

endive, black garlic, caper leaves, pumpernickel

cured king salmon

green apple, sorrel, horseradish

baby corn

biquinho pepper, seaweed, basil

w.a octopus

romesco, yellow carrot, sesame

moreton bay bug tail

green tomato, macadamia, smoked butter

cape grim beef tongue

eggplant, kombu gremolata, mitsuba

MAINS

mulloway

fennel, togarashi, radish

ocean trout

celery, buttermilk, mustard flower

bouillabaisse

cherry tomato, kipfler, rouille

cauliflower

puy lentils, truffle, buckwheat

duck breast

beetroot, rhubarb, walnut, warrigal greens

lamb loin

confit belly, yoghurt, grapes, agretti

beef rump cap

savoy cabbage, turnips, sunflower seeds

SIDES

green salad

steamed vegetables

roast carrot, honey, pine nuts

pomme purée

DÉGUSTATION MENU

kingfish escabèche

burnt chili, purple carrot, sea vegetables

moreton bay bug tail

green tomato, macadamia, smoked butter

cape grim beef tongue

eggplant, kombu gremolata, mitsuba

lamb loin

confit belly, yoghurt, grapes, agretti

cheese

\$12 supplement

apricot

almond mousse, honeycomb, brandy

the whole table only

VEGETARIAN MENU

zucchini terrine

green tomato, avocado, olive

baby corn

biquinho pepper, seaweed, basil

sweet potato galette

seaweed, radicchio, purslane

cauliflower

puy lentils, truffle, buckwheat

DESSERT

valrhona chocolate
blackberry, chocolate and mint sorbet

poached rhubarb
strawberry, sheep yoghurt (gf)

apricot
almond mousse, honeycomb, brandy

époisses mousse
raspberry, juniper sorbet

selection of 2 cheeses
sourdough, lavosh, pear

coffee or tea with petit four • 9