

BATHERS'

PAVILION

3 courses • 110 2 courses • 90
sides • 14 sparkling water • 9pp

APPETISERS

yellowfin tuna tartare
beetroot, quince, walnut

marron
vegetables à la grecque, mandarin

scallop
abalone, brussel sprout, crème fraîche

smoked eel ravioli
buttermilk, avruga, watercress

jerusalem artichoke
truffle, sunflower, apple

quail
foie gras, pumpkin seed, umeboshi

MAINS

ocean trout
celery, trout roe, wasabi

toothfish
sea urchin, cauliflower, pear

coral trout
salsify, black garlic, elk leaf

heirloom carrot
olive, wheat berries, silverbeet

chicken
beurre noisette, nettle, black barley

beef fillet
chestnut, celeriac, mushroom, yeast

SIDES

green salad
steamed vegetables
pomme purée

