

BATHERS'

PAVILION

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

10% surcharge on public holidays and Sundays

APPETISERS

spring vegetables
kingfish ham, asparagus

tuna tartare
beetroot, rhubarb, walnut

artichoke ravioli
goats cheese, warrigal greens

marron
champagne, green tomato, sea lettuce

scallop
kohlrabi, pork cheek, date

quail
sorrel, peas, wasabi

MAINS

murray cod
broad beans, pistachio, nasturtium

coral trout
cherry tomato, fennel, nage

swordfish
squid ink, lettuce, shimeji

purple carrot
green olive, silverbeet, dill

lamb loin
spring garlic, spigarello, turnip

veal fillet
serrano, coffee, hazelnut

sides
leaf salad, steamed vegetables, pomme purée

