

BATHERS'

PAVILION

MENU

3 courses • 110

sides • 14

dégustation menu • 150
with matching wines an additional • 75

coffee or tea with petit four • 9

sparkling water • 9pp
by Purezza



*1% merchant fee will be added to all credit and debit card payments.
+ 10% on Sundays / public holidays / groups 8+*

APPETISERS

kingfish

spring vegetables, gribiche

tuna tartare

beetroot, rhubarb, walnut

artichoke ravioli

goats cheese, warrigal greens

marron

champagne, green tomato, sea lettuce

scallop

kohlrabi, pork cheek, date

quail

peas, sprouts, amaranth

MAINS

murray cod

broad beans, pistachio, witlof

coral trout

cherry tomato, fennel, nage

swordfish

calamari, lettuce, shimeji

black barley

macadamia, pearl onion, dill

lamb loin

spring garlic, cavolo nero, turnip

veal fillet

serrano, white asparagus, hazelnut

sides

leaf salad, steamed vegetables, pomme purée

DESSERT

époisses mousse

raspberry, juniper sorbet

frozen nougat

mulberry, chocolate gelato

rockmelon

honeydew, coconut, ginger

strawberry

rose, blancmange, chartreuse

holy goat la luna

spiced carrot chutney, purslane

coffee or tea with petit four • 9

DÉGUSTATION MENU

yellowfin tuna tartare
beetroot, rhubarb, walnut

marron
champagne, green tomato, sea lettuce

scallop
kohlrabi, pork cheek, date

lamb loin
spring garlic, cavolo nero, turnip

strawberry
rose, blancmange, chartreuse

the whole table only