

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

SCAN TO REGISTER



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

DÉGUSTATION MENU

yellowfin tuna tartare
beetroot, rhubarb, walnut

marron
champagne, green tomato, sea lettuce

scallop
kohlrabi, pork cheek, date

artichoke ravioli
goats cheese, warrigal greens

lamb loin
spring garlic, cavolo nero, turnip

strawberry
rose, blancmange, chartreuse

the whole table only

TO START

Ars Italica oscietra caviar 10gm \$50
panisse, smoked trout, chives

Sydney Rock Oysters \$36 / \$72

Moonlight Flat

Claire de Lune, Clyde River, NSW
Moonlight kiss, Clyde River, NSW

Appellation

Hastings River, NSW

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

blackberry, chocolate gelato

rockmelon

honeydew, coconut, ginger

strawberry

rose, blancmange, chartreuse

CHEESE

Holy goat la luna, Victoria
goat's milk

Bleu de Basque, Spain
ewe's milk

Challerhocker, Switzerland
cow's milk

\$39 selection of 3
served with sourdough, lavosh & pear