

BATHERS'

PAVILION

MENU

3 courses • 110

sides • 14

dégustation menu • 150

wine pairing • 75

premium wine pairing • 120

sparkling water • 9pp

by Purezza

coffee or tea with petit four • 9

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+ / +5% service on groups on 8+ on Sundays

TO START

Ars Italica oscietra caviar

10gm • 50

panisse, smoked trout, chives

Our caviar is sourced from the pristine waters of the
Po Valley, Casanovo, Italy

Sydney Rock Oysters

1/2 dozen • 36 1 dozen • 72

Local oysters in the best condition are sourced daily from
premium growers in NSW

Our suppliers are:

Moonlight Flat, Clyde River

Appellation Oysters

East 33 Rock Oysters

DÉGUSTATION

ocean trout

apple, lemon verbena, kohlrabi

cured duck breast

cherries, pistachio, beetroot, brioche

eggplant ravioli

goat's cheese, capsicum, basil

swordfish

calamari, lettuce, shimeji

lamb loin

spring garlic, cavolo nero, turnip

strawberry

rose, blancmange, chartreuse

the whole table only

APPETISER

WA octopus

grapes, sunflower seeds, purslane

ocean trout

apple, lemon verbena, kohlrabi

cured duck breast

cherries, pistachio, beetroot, brioche

eggplant ravioli

goat's cheese, capsicum, basil

maran omelette

scallop, avruga, fennel

abalone

truffle, black funghi, leek

WA marron

purple carrot, tarragon, mustard

supplement • 20

MAIN

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

wagyu scotch fillet

300gm marble score 9

pommes sarladaise, black garlic

supplement . 60

sides

leaf salad, steamed vegetables, pomme purée

VEGETARIAN

beetroot

cherries, pistachio, fennel

potato tart

truffle, leek, mushroom

asparagus

spring garlic, hazelnut, sorrel

eggplant ravioli

goat's cheese, capsicum, basil

black barley

macadamia, pearl onion, dill

DESSERT

époisses mousse

raspberry, juniper sorbet

frozen nougat

blackberry, chocolate gelato

rockmelon

honeydew, coconut, ginger

strawberry

rose, blancmange, chartreuse

coffee or tea with petit four • 9

CHEESE

selection of 3 • 39

Holy goat Brigid's Well, Victoria
goat's milk

Bleu de Basque, Spain
ewe's milk

Challerhocker, Switzerland
cow's milk

served with sourdough, lavosh & fruit