

# 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*

**maran omelette**

*scallop, avruga, fennel*

**eggplant ravioli**

*goat's cheese, capsicum, basil*

**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 la luna, *Victoria*  
*goat's milk*

Bleu de Basque, *Spain*  
*ewe's milk*

Challerhocker, *Switzerland*  
*cow's milk*

*served with sourdough, lavosh & fruit*