

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

Upcoming Events

Margan Wine Dinner Wednesday 28th April
Wine maker Andrew Margan will be showcasing his wines, paired with a
bespoke menu curated by Head Chef, Cameron Johnston.

Mother's Day Breakfast & Lunch Sunday 9th May
Breakfast: Adults \$65 Kids: \$45
Lunch: Adults \$135 Kids: \$65

1% merchant fee will be added to all credit & debit card payments / + 10% surcharge on Sundays / Public Holidays
+10% service on groups of 8+ / +5% service on groups of 8+ on Sundays

TO START

Ars Italica oscietra caviar
Po Valley, Casanovo, Italy

served on

panisse, smoked trout, chives • 20

or

chaud-froid egg, sea urchin, brioche • 25

Sydney Rock Oysters

1/2 dozen • 36

1 dozen • 72

Sourced locally from
Moonlight Flat, Clyde River

Appellation Oysters

East 33 Rock Oysters

DÉGUSTATION

kingfish sashimi

foie gras, pomegranate, buckwheat

seared bonito

verjuice, smoked eel, quince, barley

diamond shell clam ravioli

mushroom consommé, kale, shimeji

bass groper

zucchini, seaweed, smoked mussel

flat iron steak

bordelaise, blueberries, warrigal greens

carrot cake

crème fraîche gelato, walnut, geraldton wax

the whole table only

APPETISER

marinated fennel

goat's cheese, smoked tomato, black olive

kingfish & scallop sashimi

foie gras, pomegranate, buckwheat

potato & abalone terrine

kombu, crème fraîche, radish

diamond shell clam ravioli

mushroom consommé, kale, shimeji

seared bonito

verjuice, smoked eel, quince, barley

free range pork

persimmon, black lentils, radicchio

WA marron

boudin blanc, pumpkin, caper, dill

supplement • 20

MAIN

bass groper

zucchini, seaweed, smoked mussel

coral trout

beurre noisette, corn, sea lettuce

grilled toothfish

champagne sauce, savoy cabbage, green tea

celeriac marrow

mushroom, purslane, vegetable jus

victorian lamb

burnt honey, artichoke, yoghurt

flat iron steak

bordelaise, blueberries, warrigal greens

wagyu scotch fillet

300gm marble score 9

pommes sarladaise, black garlic

supplement . 60

sides . 14

leaf salad, steamed vegetables, pomme purée

DESSERT

sapphire grape granita

sheep yoghurt mousse, vanilla milk, meringue

carrot cake

crème fraîche gelato, walnut, geraldton wax

valrhona chocolate mousse

cape gooseberry, macadamia, custard apple sorbet

hazelnut sorbet

compressed persimmon, mandarin, toasted rice

coffee or tea with petit four • 9

CHEESE

selection of 3 • 39

Brillat Savarin, France

cow's milk

L'Amuse Rispens, Netherlands

ewe's milk

Colston Basset Stilton, England

cow's milk

served with sourdough, lavosh & condiments