



BATHERS' BISTRO

\$89 GROUP A LA CARTE MENU

TO START

Wood fired rosemary & garlic focaccia (df,nf)

ENTREE

Citrus cured king salmon, fennel, horseradish, capers (gf, nf,)

Prosciutto, melon, buffalo mozzarella, celariac, curly endive (gf, nf)

Fried zucchini flowers, ricotta, pine nut picada, preserved lemon aioli

Duck & pork rillettes, pickled quince, toasts

MAIN

Seared salmon, broccolini, spinach, preserved lemon (gf, nf)

Spinach & ricotta gnocchi, brown butter, parmesan (gf, nf)

Pork saltimbocca, sage, portobello mushrooms, creamy polenta (nf)

Wood roast free range chicken, butternut pumpkin, toum (gf, nf)

SIDES

French fries (df, nf)

Greens beans, almond butter (gf)

Salad leaves, dijon dressing (gf, df, nf)

DESSERT

Chestnut chocolate pudding, pear & kumquat compote

Pumpkin tart, crème fraîche, pecan & cranberry

Fruit, berries, sorbet

