

# BATHERS'

PAVILION

## MENU

**3 courses • 110**

**sides • 14**

**dégustation menu • 150**

*wine pairing • 75*

*premium wine pairing • 120*

**sparkling water by Purezza • 9pp**

**sparkling or still water by Antipodes • 12**

**coffee or tea with petit four • 9**

**TO START**

**Oscietra Caviar**

**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*

### **heirloom pumpkin**

*gruyere truffle sauce, mandarin*

### **diamond shell clam ravioli**

*mushroom consommé, kale, black funghi*

### **coral trout**

*spanner crab, kohlrabi, dashi butter*

### **flat iron steak**

*bordelaise, blueberries, warrigal greens*

### **carrot cake**

*crème fraîche gelato, walnut, geraldton wax*

*whole table only*

## **APPETISER**

### **marinated fennel**

*goat's cheese, smoked tomato, black olive*

### **kingfish & scallop sashimi**

*foie gras, pomegranate, buckwheat*

### **diamond shell clam ravioli**

*mushroom consommé, kale, black funghi*

### **heirloom pumpkin**

*gruyere truffle sauce, mandarin*

### **free range pork**

*persimmon, black lentils, radicchio*

### **WA marron**

*boudin blanc, grilled leek, nasturtium*

**supplement • 20**

**MAIN**

**coral trout**

*spanner crab, kohlrabi, dashi butter*

**john dory**

*romanesco, brioche, caper, parsley*

**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

### poached rhubarb & rosella

*coconut mousse, lemonade fruit gelato*

### carrot cake

*crème fraîche gelato, walnut, geraldton wax*

### valrhona chocolate mousse

*cape gooseberry, macadamia, custard apple sorbet*

### mont blanc

*chestnut cream, roast fig, rum ice cream*

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*