

# BATHERS'

PAVILION

## MENU

3 courses • 125

sides • 12

sparkling water by Purezza • 9pp  
sparkling or still water by Antipodes • 12

coffee or tea with petit four • 9

**TO START**

**Sonoma sourdough rolls**  
*whipped butter*

**oyster selection 1/2 dozen**  
*jalapeno gin granita • 36*

**osietra caviar**  
*english muffin, creme friache*  
**30gm • 90**  
**50gm • 150**

**sashimi selection**  
*white ponzu, pickled daikon, seaweed, sesame • 25pp*

**marinated olives & gruyere biscuits • 15pp**

## **APPETISER**

### **kingfish tartare**

*avocado, verjuice, elderflower*

### **oxheart tomato brulee**

*goats cheese, olive tapenade, buckwheat*

### **salt cod ravioli**

*mussels, fennel, bouillabaisse sauce*

### **barbequed quail**

*cipollini, Japanese radish, jasmine flower*

### **WA scallops**

*gold enoki mushroom, corn, cos lettuce*

## **MAIN**

### **bass groper**

*leek, nasturtium, champagne sauce*

### **coral trout**

*boudin blanc, white beans, pearl onion*

### **summer herbs & sugar loaf cabbage**

*buttermilk, miso, potato*

### **victorian lamb loin**

*salsify, smoked eel, roast caper cream*

### **Eastern Rock lobster**

*heirloom carrot, desert lime, rosemary*

*lobster crepes, vadouvan*

**half tail supplement • 60**

**full tail supplement • 165**

### **sides • 12**

*leaf salad, radish, champagne dressing*

*summer snap peas, sunflower seed sumac*

*pomme purée*

## DESSERT

### pineapple ravioli

*cremet d'anjou, pernot sorbet, green ant*

### mango pavlova

*mango elderflower sorbet, sunrise lime, sour cream*

### poached rhubarb

*coconut mousse, rosella, lemonade sorbet*

### black forest viennetta

*quark gelato, cherry compote, chocolate streusel*

coffee or tea with petit four • 9

## CHEESE

selection of 3 • 39

**Dongé Brie, France**  
*cow's milk*

**L'Amuse Rispens, Netherlands**  
*ewe's milk*

**Colston Basset Stilton, England**  
*cow's milk*

*served with sourdough, lavosh & condiments*