



# BATHERS' BISTRO GROUP MENU



## TO START

Wood fired rosemary & garlic focaccia *df, nf*

## ENTREE

Kingfish crudo, charred shallot, green olive, capers *df, nf*

Beef carpaccio, horseradish, parmesan *gf, nf*

Fried zucchini flowers, ricotta, pine nut picada, aioli

Grilled peach, prosciutto, torn burrata, celery heart

## MAINS

Roast barramundi fillet, romesco, parsley salad *df*

Baked gnocchi, pumpkin goat's cheese, pesto *gf*

Wood roast half free range chicken, butternut pumpkin, toum *gf, nf*

Grass fed beef sirloin, herb butter, eschallots, french fries

## SIDES

French fries

Greens with lemon olive oil *gf, df, nf*

Mixed lettuce salad, dijon dressing *gf, df, nf*

## DESSERT

Banoffee pie, graham cookie, toffee, banana, wattleseed

Dark chocolate mousse, hazelnut praline, cherry compote *gf*

Lemon square, lemon myrtle cream, mango salsa, pumpkin seed crumble

\$89 per person +10% service charge/15% service charge on Sundays

1% merchant fee on all credit/debit card transactions

Failure to provide 24 hours notice for cancellation will result in a \$25 per person fee