

BATHERS'

PAVILION

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

marinated olives • 9

gruyère biscuits

daily oyster selection

jalapeño granita

sydney rock oysters • 6 ea

royal miyagi pacific oysters • 7 ea

caviar

english muffin, crème fraîche

single serve • 25

30gm • 210

50gm • 320

sashimi selection

white ponzu, pickled daikon, seaweed, sesame • 25pp

APPETISER

kingfish tartare

avocado, verjuice, elderflower

asparagus tempura

truffle, pistachio, smoked lemon

seafood ravioli

mussels, fennel, bouillabaisse sauce

jurassic quail

cipollini, Japanese radish, jasmine flower

WA scallops

smoked prawn butter, corn

MAIN

bass groper

leek, nasturtium, champagne sauce

coral trout

white beans, pearl onion, smoked roe

summer herbs & sugar loaf cabbage

buttermilk, potato, sorrel

victorian lamb loin

sunchoke, smoked eel, roast caper cream

bbq short rib

wasabi butter, buckwheat, eggplant

eastern rock lobster

supplement . 85

heirloom carrot, desert lime, rosemary

lobster crêpes, vadouvan

sides . 12

leaf salad, radish, champagne dressing

summer snap peas, sunflower seeds, sumac

pomme purée

DESSERT

pineapple ravioli

pernod sorbet, yoghurt mousse, green ant

mango “pavlova”

mango elderflower sorbet, sunrise lime, sour cream

poached rhubarb

coconut mousse, rosella, lemonade fruit sorbet

black forest viennetta

quark gelato, cherry compote, chocolate streusel

coffee or tea with petit four • 9

CHEESE

selection of 3 • 39

Brie de Rambouillet, France

cow's milk

Roquefort, France

sheep's milk

Comté, France

cow's milk

served with toasts, lavosh & quince paste