



BATHERS' BISTRO GROUP MENU



TO START

Wood fired rosemary & garlic focaccia *df, nf*

ENTREE

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

Beef carpaccio, horseradish, parmesan

Fried zucchini flowers, ricotta, pine nut picada, aioli

Roast beetroot, fig & goats cheese salad *gf, nf*

MAINS

Seared ocean trout, salsa verde, crisp vine leaf *gf*

Orecchiette heirloom tomato, basil, ricotta, olives *nf*

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

Pork cutlet, apple sauce, crackling, apple salad, honey dressing *gf, nf, df*

SIDES

French fries

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

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

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