

# BATHERS'

PAVILION

3 courses • 125

sides • 12

6 course degustation • 175

matching wines • 75

premium matching wines • 125

sparkling water by Purezza • 9pp

sparkling or still water by Antipodes • 12

coffee or tea • 9

*with petit four*

**TO START**

**marinated olives • 9**

*gruyère biscuits*

**sydney rock oysters • 6 ea**

*bloody mary granita*

**caviar**

*english muffin, crème fraîche*

**single serve • 25**

**30gm • 210**

**50gm • 320**

**seafood charcuterie • 40**

*coral trout terrine, kingfish ham, ocean trout rillette,*

*pickles, mustard*

## **DEGUSTATION**

**kingfish & pearl oyster**

*green strawberry, kohlrabi, yuzu*

**nettle ravioli**

*chestnut, white funghi, radish*

**seared venison**

*black barley, boudin noir, smoked blueberry*

**murray cod**

*davidson plum, beetroot, smoked eel*

**westholme rump cap**

*salsify, oxtail, fermented mushroom*

**stilton mousse**

*honeycomb, fig, apricot sorbet*

## **APPETISER**

**kingfish & pearl oyster**

*green strawberry, kohlrabi, yuzu*

**scorched tuna**

*iberico jelly, black rice, parsley, lemon*

**nettle ravioli**

*chestnut, white funghi, radish*

**seared venison**

*black barley, boudin noir, smoked blueberry*

**grilled WA marron**

**supplement . 20**

*burnt mandarin, parsnip, sea urchin sauce*

**MAIN**

**murray cod**

*davidson plum, beetroot, smoked eel*

**blue eye trevalla**

*abalone, heirloom carrot, karkalla*

**jerusalem artichoke**

*black barley, hazelnut, karkalla*

**westholme rump cap**

*salsify, oxtail, fermented mushroom*

**maremma duck breast**

*red cabbage, mustard, roast onion jus*

**westholme wagyu sirloin**

**300gm**

**supplement . 90**

*radish, molasses, warrigal greens*

**sides . 12**

*roast cauliflower, lemon & caper*

*saffron & garlic mash*

*leaf salad, radish, champagne dressing*

## DESSERT

### stilton mousse

*honeycomb, fig, apricot sorbet*

### yuzu mille-feuille

*amaretto ice cream, apple, crème diplomat*

### valrhona chocolate

*earl grey mousse, buckwheat, wattle seed*

### poached rhubarb

*coconut, strawberry, lemonade sorbet*

coffee or tea with petit four • 9

## CHEESE

selection of 3 • 39

### Pleasant Ridge Reserve

*Wisconsin, USA*

*cow's milk*

### Soumaintrain

*Burgundy, France*

*cow's milk*

### Crozier Blue

*Tipperary, Ireland*

*sheep's milk*

*served with toasts, lavosh & quince paste*