

BATHERS'

PAVILION

3 courses • 125

sides • 14

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 fours

TO START

sydney rock oysters • mp

green peppercorn, verjuice & dill granita

oscietra caviar tart • 25 ea

potato & leek, chives

jamon iberico • 15

smoked tomato, pressed potato

marinated olives • 9

gruyère biscuits

DEGUSTATION

pink snapper sashimi

cucumber, honeydew melon, purple shiso

handmade fettucine

mushroom, white miso, finger lime

barbequed pork

fig, boudin noir, black garlic

coral trout

grilled leek, mussel puree, almond

wagyu tri tip

black truffle, parsnip, roast garlic

valrhona chocolate

cognac, roasted barley, dulcey cream

APPETISER

heirloom carrot & peach

nasturtium, goat's cheese, sesame

pink snapper sashimi

cucumber, honeydew melon, purple shiso

veal tartare

saltbush, roast onion jus, artichoke

handmade fettucine

mushroom, white miso, finger lime

barbequed pork

fig, boudin noir, black garlic

WA marron

supplement . 20

roast tomato broth, kombu, onion soubise

MAIN

blue eye trevalla

sweet corn, radish, lemongrass

coral trout

grilled leek, mussel puree, almond

andean sunrise potato

wasabi emulsion, seaweed, celery

westholme tri tip

black truffle, parsnip, roast garlic

bannockburn chicken

hazelnut, celtuce, lemon verbena

westholme eye fillet

300 gm

supplement . 80

caramelised cauliflower, muntries, watercress

sides . 14

pomme purée

leaf salad, radish, champagne dressing

roast pumpkin, hazelnut, nduja butter

DESSERT

blood peach sorbet

prosecco granita, queen garnet plum, ume syrup

passionfruit vacherin

mango, macadamia, sunrise lime

yuzu tart

rice milk sorbet, eucalyptus honey

valrhona chocolate

cognac, roasted barley, dulcify cream

cheese

select two from the cheese trolley

coffee or tea with petit fours • 9

CHEESE

selection of 3 • 42

served with lavosh, muscat grapes & quince paste

Crabu

goat's milk, Sardinia

Ossau Iraty

sheep's milk, Pyrenees

Carles Roquefort

sheep's milk, Roquefort

Époisses

cow's milk, Burgundy

Pyengana Clothbound Cheddar

cow's milk, Tasmania

Sundew

cow's milk, Victoria

Holy Goat La Luna

goat's milk, Victoria