



BATHERS' BISTRO

GROUP MENU



TO START

Sourdough & chive butter

ENTRÉE

Kingfish crudo, pickled chilli & Meyer lemon
Prosciutto, fried baby globe artichokes, pecorino
Grilled octopus, aioli & artichoke chips
Zucchini flowers filled with buffalo mozzarella, green olive

MAINS

Roast pumpkin ravioli, goats curd & sage
Grilled snapper, confit leek, seaweed butter
Roast chicken, skordalia, capsicum & burnt butter

SIDES

Roast baby butternut pumpkin, stracciatella, chimichurri
Broccolini, green beans, sunflower seeds
Mignonette lettuce, verjuice, lemon
French fries

DESSERT

Crème caramel, Grand Marnier raisins
Chocolate hazelnut gateaux, salted caramel, malt ice cream
Lemon tart, Chantilly

\$89 per person +10% service charge / 15% service charge on Sundays. Merchant fees apply on all credit & debit card transactions.