



BATHERS' BISTRO



GROUP MENU

TO START

Focaccia & olive oil

ENTRÉE

Grilled Abrolhos Island scallops in the half shell, preserved lemon butter
Fried zucchini flowers, ricotta, romesco, green olive
Beef carpaccio, fennel salad, cornichons
Grilled octopus, chorizo, aioli, white beans

MAINS

Roast pumpkin ravioli, goats curd & sage
Pan roasted Barramundi fillet, fried eggplant, green chilli, toum
Roast chicken, skordalia, capsicum & burnt butter

SIDES

Roast baby butternut pumpkin, stracciatella, chimichurri
Broccolini, spinach, 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.