

BATHERS'

PAVILION

3 courses

Staple Sourdough *cultured butter, malted rye*

East 33 Sydney Rock Oysters *cava & eschalot mignonette* 9

Oscietra Caviar *cultured cream, potato, chive* 10gm 70 30gm 190

SNACKS

Potato Scallop *seaweed & vinegar* 9

Gnocchi Fritto *tuna, horseradish, egg yolk* 13

Raw Venison Tostada *saltbush, flowers* 14

Fermented Potato Bread *whipped roe, dried roe* 13

APPETISERS

Selection of Australian Seafood - supplement 28pp

Asparagus *smoked sour cream, green almond, unripe peach*

Blue Reef Coral Trout Crudo *purple daikon, macadamia, green tomato*

Beef Tartare *beetroot, cherry, buckwheat, smoked eel*

WA Marron *piquillo pepper, tomato, shiso* - supplement 18

Grilled Quail *burnt onion, radicchio, blackberry*

MAINS

Roasted Eggplant *sambal, black sesame, enoki mushrooms*

Aquna Murray Cod *black pepper, currants, pine nut, soured onion*

John Dory *muschel, zucchini blossom, saffron*

Margra Lamb Loin *yoghurt, broad beans, green olive*

Aged Hereford Striploin *cippolini, Tunworth, mustard*

SIDES

Potatoes *preserved lemon, mustard* 16

Spring Salad *flowers, sunflower seed* 14

Braised Roman Beans *"almondine"* 16

Grilled Carrots *wild rice, goat curd* 16

DESSERT

Koshihikari Rice Custard *rhubarb, reduced milk, grape must*

Burnt Honey Parfait *macadamia, mead, sunrise lime*

Chocolate *wattle, amaranth, yoghurt*

Peach Granita *buttermilk, champagne jelly, raspberry*

Lemon Sorbet *olive oil, yuzushu*

BRUNY ISLAND CHEESE

Each cheese

14

Raw Milk C2 *raw milk, hard cheese*

Raw Tom *semi hard, natural rind, hard cheese*

Raw George *5-8 month aged, raw milk, hard cheese*

1792 *soft, washed rind, aged on huon pine*

Saint *soft, white mould cheese*

Oen *soft, pinot washed rind, wrapped in vine leaves*

Merchant fees apply to all card payments.

10% surcharge on Sundays & Public Holidays + 10% service on groups of 8+