

BATHERS'

PAVILION

Staple Sourdough	<i>cultured butter, malted rye</i>	6
East 33 Sydney Rock Oysters	<i>cava & eschalot mignonette</i>	9
Oscietra Caviar	<i>cultured cream, potato, chive</i>	10gm 70 30gm 190

SNACKS

Potato Scallop	<i>seaweed & vinegar</i>	9
Gnocchi Fritto	<i>tuna, horseradish, egg yolk</i>	13
Raw Venison Tostada	<i>saltbush, flowers</i>	14
Fermented Potato Bread	<i>whipped roe, dried roe</i>	13

APPETISERS

Selection of Premium Australian Seafood		68pp
Heirloom Cucumbers	<i>sheeps milk feta, celtuce, green grape</i>	36
Blue Reef Coral Trout Crudo	<i>purple daikon, macadamia, green tomato</i>	39
Beef Tartare	<i>beetroot, cherry, buckwheat, smoked eel</i>	38
WA Marron	<i>piquillo pepper, tomato, shiso</i>	58
Grilled Quail	<i>burnt onion, radicchio, blackberry</i>	48

MAINS

Roasted Eggplant <i>sambal, black sesame, enoki mushrooms</i>	49
Aquna Murray Cod <i>black pepper, currants, pine nut, soured onion</i>	58
John Dory <i>mussel, zucchini blossom, saffron</i>	56
Margra Lamb Loin <i>yoghurt, beans, green olive</i>	60
Aged Hereford Striploin <i>cippolini, taleggio, mustard</i>	65
Blackmores 9MB+ Short Scotch <i>smoked bone marrow & seaweed butter</i>	125

TO SHARE - for 2

King George Whiting <i>peas, green strawberry, lemon myrtle</i>	98
Eastern Rock Lobster <i>fermented chilli, garlic, pot rice</i>	350

SIDES

Potatoes <i>preserved lemon, mustard</i>	16
Spring Salad <i>flowers, sunflower seed</i>	14
Braised Roman Beans <i>"almondine"</i>	16
Grilled Carrots <i>wild rice, goat curd</i>	16

2 course minimum Saturday, Sunday & Public Holidays

Merchant fees apply to all card payments

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

DESSERT

Koshihikari Rice Custard <i>rhubarb, reduced milk, grape must</i>	26
Burnt Honey Parfait <i>macadamia, mead, sunrise lime</i>	26
Chocolate <i>wattle, amaranth, yoghurt</i>	26
Peach Granita <i>buttermilk, champagne jelly, raspberry</i>	26
Lemon Sorbet <i>olive oil, yuzushu</i>	18

BRUNY ISLAND CHEESE

Each cheese 14

Raw Milk C2 *raw milk, hard cheese*

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

Raw George *soft, washed rind, aged on huon pine*

1792 *buttermilk, champagne jelly, raspberry*

Saint *soft, white mould cheese*

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

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