

BATHERS'

PAVILION

3 courses \$125

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 *supplement 28pp*

Heirloom Cucumbers *sheep milk feta, celtuce, green grape*

Cured Snapper *yuzu, apple, wasabi*

Beef Tartare *oyster leaf, smoked cheddar, caper*

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

Grilled Quail *burnt onion, radicchio, blackberry*

MAINS

Roasted Eggplant *sambal, black sesame, enoki mushrooms*

Swordfish *calamari, corn, pickled walnut*

John Dory *scallop, cabbage, fermented gooseberry*

Margra Lamb Loin *yoghurt, beans, green olive*

Aged Hereford Striploin *cippolini, taleggio, 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+