

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>sheep milk feta, celtuce, green grape</i>	36
Cured Snapper	<i>yuzu, apple, wasabi</i>	39
Beef Tartare	<i>oyster leaf, smoked cheddar, caper</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
Swordfish <i>calamari, corn, pickled walnut</i>	56
John Dory <i>scallop, cabbage, fermented gooseberry</i>	58
Margra Lamb Loin <i>yoghurt, beans, green olive</i>	60
Aged Hereford Striploin <i>cippolini, taleggio, mustard</i>	65

TO SHARE - for 2

Murray Cod <i>black pepper, pine nut, currants, soured onions</i>	105
Eastern Rock Lobster <i>fermented chilli, garlic, pot rice</i>	350
500g Dry Aged Rib Eye <i>biquinho peppers, bone marrow & seaweed butter</i>	125

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+

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