

BATHERS'

PAVILION

MOTHER'S DAY LUNCH

TO ADD

½ Dozen East 33 Oysters cava, eschalot mignonette

\$52

SNACKS

Potato Scallop *seaweed & vinegar*

Tuna *radish, tomato*

APPETISERS

Kingfish *cucumber, melon, wasabi*

Beef Tartare *smoked cheddar, nasturtium, dulse*

Handmade Tortellini *scallop, leek, hazlenut*

Beetroot *kombu, preserved cherry, tonburi*

Grilled Quail *burnt onion, radicchio, blackberry*

MAINS

Fioretto *black pepper caramel, currants, pine nut, soured onions*

Coral Trout *calamari, leek, fermented rice*

Free Range Chicken *truffle, persimmon, sourdough*

Margra Lamb Loin *brassica, pistachio, blueberry*

Wagyu MBS 8+ *pastrami, shitake, marsala*

SIDES

Potatoes *preserved lemon, mustard* 16

Leaf Salad *flowers, sunflower seed* 14

Braised Roman Beans *“almondine”* 16

Grilled Carrots *wild rice, goat curd* 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

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

Chocolate *wattle, amaranth, yoghurt*

Peach Granita *buttermilk, champagne, raspberry*

Cheese selection *with accompaniments*

KIDS MENU

ENTREE

Beef skewers *honey, soy, sesame*

King prawn cocktail *marie rose, gem lettuce*

MAIN

Fish & Chips *tartare, lemon*

Spaghetti Bolognese

Crumbed Chicken Tenders *chips, salad*

DESSERT

Chocolate Brownie *vanilla ice cream*

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