

BATHERS'

PAVILION

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| 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

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|------------------------|------------------------------------|----|
| Potato Scallop | <i>seaweed & vinegar</i> | 9 |
| Gnocco 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

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|---|---|----|
| 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 |
| Abrolhos Scallop | <i>maitake mushroom, walnut, toasted cream</i> | 42 |
| Handmade Tortellini | <i>prawn, lobster bisque, smoked tomato (subject to availability)</i> | |
| WA Marron | <i>piquillo pepper, tomato, shiso</i> | 58 |
| Grilled Quail | <i>burnt onion, radicchio, blackberry</i> | 48 |

MAINS

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| Roasted Eggplant <i>sambal, black sesame, enoki mushrooms</i> | 49 |
| Swordfish <i>calamari, corn, pickled walnut</i> | 60 |
| John Dory <i>scallop, cabbage, fermented plum</i> | 62 |
| Glazed Kurobuta Pork <i>pumpkin, apple, spigarello</i> | 60 |
| Margra Lamb Loin <i>brassica, pistachio, blueberry</i> | 65 |
| Wagyu MBS 8+ <i>pastrami, shitake, marsala</i> | 65 |

TO SHARE - for 2

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|---|---------------------------|
| Murray Cod <i>black pepper, pine nut, currants, soured onions</i> | 105 |
| 500g Dry Aged Rib Eye <i>biquinho peppers, bone marrow & seaweed butter</i> | 135 |
| Eastern Rock Lobster <i>fermented chilli, garlic, pot rice</i> | (subject to availability) |

SIDES

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|---|----|
| Potatoes <i>preserved lemon, mustard</i> | 16 |
| Leaf 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

| | | |
|------------------------|--|-------|
| Koshikari Rice Custard | <i>rhubarb, reduced milk, grape must</i> | 26 |
| Chocolate wattle, | <i>amaranth, yoghurt</i> | 26 |
| Peach Granita | <i>buttermilk, champagne, raspberry</i> | 26 |
| Lemon Sorbet | <i>olive oil, yuzushu</i> | 18 |
| Cheese selection | <i>select from trolley</i> | 14 pc |

DESSERT for 2

| | | |
|------------|------------------------------|----|
| Apple Tart | <i>calvados, lemon thyme</i> | 36 |
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DIGESTIFS

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| Chambers Rosewood Vineyards | <i>Muscat, Rutherglen VIC</i> | 15 |
| Valdespino El Candado | <i>Pedro Ximénez, Jerez Spain</i> | 24 |
| Christian Drouin XO | <i>Calvados, Calvados France</i> | 24 |
| Tesseron Lot 90 | <i>Grande Champagne, Cognac France</i> | 25 |
| 1982 Lacourtoisie | <i>Armagnac, Bas-Armagnac France</i> | 29 |

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