

# BATHERS'

## PAVILION

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

### SNACKS

Potato Scallop	<i>seaweed &amp; 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
Add caviar		supplement 25

### APPETISERS

Selection of Premium Australian Seafood		68pp
Roasted Beetroot	<i>buffalo milk feta, preserved cherry, kombu</i>	36
Cured Snapper	<i>yuzu, apple, wasabi</i>	39
Beef Tartare	<i>smoked cheddar, pickled onion, nasturtium</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

Roasted Eggplant <i>sambal, black sesame, enoki mushrooms</i>	49
Coral Trout <i>smoked calamari, leek, fermented rice</i>	65
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

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

## SIDES

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	<i>passionfruit, tonka, caramel</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

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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