

BATHERS'

PAVILION
3 courses

Housemade Sourdough	<i>cultured butter, malted barley</i>	3pp
East 33 Sydney Rock Oyster,	<i>finger lime & Geraldton wax mignonette</i>	8.5
N25 Oscietra Caviar,	<i>potato, blini, cultured cream</i>	10gm 98 30gm 275

SNACKS

Potato Scallop,	<i>seaweed, salt & vinegar</i>	9
Raw Yellowfin Tuna Tart,	<i>sesame, fermented chilli</i>	14
Fermented Potato Bread,	<i>whipped roe, dried roe</i>	14
Black Pepper Glazed Abalone,	<i>pork jowl, bay leaf</i>	22

APPETISERS

Dylans Heirloom Carrots,	<i>golden raisin, C2, buckwheat</i>	
Cured Goldband Snapper,	<i>baby peas, pear, celery</i>	
Raw Speckle Park Beef,	<i>piquillo pepper, sunflower, yesterday's bread</i>	
Handmade Agnolotti,	<i>Banksia, ricotta, pumpkin</i>	
Steamed Mud Crab,	<i>dashi custard, crab head butter, celtuce</i>	supplement 10
Southern Calamari,	<i>black barley, green peach, walnut</i>	

MAINS

Grilled Eggplant, *black sesame, enoki mushroom, curry leaf*

Aquna Murray Cod, *Misty Valley mushrooms, black garlic, lemon myrtle*

Pan Roasted Coral Trout, *Port Phillip Bay mussels, buttermilk, spigarello*

Aged and Smoked Wollemi Duck, *witlof, Poorman's orange, licorice root*

Roasted Margra Lamb Loin, *neck, tongue, broad beans, yoghurt, nettles*

Rangers Valley Wagyu MBS 7+ Tri Tip, *beetroot, green garlic, sauce*

Bordelaise **supplement 10**

SIDES

Crispy Potatoes, *mustard, rosemary* **16**

Bathers Salad, *champagne dressing* **16**

Garden Beans, *green goddess, caper* **16**

Fried Sprouts, *new season garlic, chives Pecorino* **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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