BATHERS'
PAVILION

Housemade Sourdough, *cultured butter, malted barley*					3pp
East 33 Sydney Rock Oyster, *finger lime & yuzu mignonette*					8.5ea
N25 Oscietra Caviar, *potato, blini, cultured cream*	*10gm*	70	*30gm*	275	

SNACKS

Potato Scallop, *seaweed, salt & vinegar*	9
Raw Yellowfin Tuna Tart, sesame*, fermented chili, elderflower*	14
Fermented Potato Bread, whipped roe, dried roe	14
Black Pepper Glazed Abalone, *Pork jowl, bay leaf*	22

APPETISERS

Dylans Heirloom Carrots, *golden raisin, C2, buckwheat*	38
Cured Silver Trevally, *baby peas, pear, celery*	39
Raw Speckle Park Beef, *piquillo pepper, sunflower, yesterday's bread*	42
Handmade Agnolotti, *Banksia, ricotta, pumpkin*	39
Steamed Mud Crab, *dashi custard, crab head butter, white turnip*	45
Southern Calamari, *black barley, green peach, walnut*	42

MAINS

Grilled Eggplant, *black sesame, enoki mushroom, curry leaf*	54
Aquna Murray Cod, *Misty Valley mushrooms, black garlic, lemon myrtle*	59
Pan Roasted Red Emperor, *Port Phillip Bay mussels, buttermilk, spigarello*	62
Aged and Smoked Wollemi Duck, *witlof, Poorman's orange, licorice root*	65
Roasted Margra Lamb Loin, *neck, tongue, broad beans, yoghurt, nettles*	65
Rangers Valley Wagyu MBS 7+ Tri Tip, *beetroot, leek, sauce Bordelaise*	68

TO SHARE - for 2

400g Yellowfin Tuna Steak, *fermented friarelli, pickles, sauce poivre*	105
500g Dry Aged Hereford Sirloin on the bone, *smoked garlic, anchovy, mustard*	110

SIDES

Crispy Potatoes, *mustard, rosemary*	16
Bathers Salad, *champagne dressing*	16
Green Beans, *green goddess, caper*	16
Fried Sprouts, *new season garlic, chives Pecorino*	16

DESSERT

Pain Perdu, *burnt honey, wattle seed, pink lady apple*	26
Chocolate, *pear, hazelnut, earl grey*	26
Blood Orange, *lemon thyme, white chocolate, pecan*	26
Mille Feuille, *pistachio, lemon, salted vanilla*	26
Lemon Sorbet, *Yuzu shu, olive oil*	18
Cheese selection, *select from the trolley*	14 pc