



# CHRISTMAS EVENTS



BATHERS' PAVILION • 2025







Bathers' Pavilion restaurant has over 25 years' experience creating memorable Christmas events on the Balmoral beachfront



We're here to help you plan your elegant, beachside Christmas event whether that's a celebration with up to 30 guests, a more intimate dinner or a corporate event. Spoil your guests with award-winning food, wine and service in our unique spaces





## THE GOOD ROOM



For smaller, intimate lunches or dinners we can offer you The Good Room, a private space which is an extension of our main two hatted Restaurant on the ground level with stunning dishes by acclaimed chef Aaron Ward.

This space features floor to ceiling glass windows overlooking Balmoral Beach and out to the heads.

A three course à la carte menu is \$129 per person or our 8 course tasting menu is \$195 with drinks being charged on a consumption basis. Executive chef Aaron Ward can also create a bespoke menu for your event.

There is no room hire fee, however, minimum spends apply.

### CAPACITY

|            |    |
|------------|----|
| One table  | 16 |
| Two tables | 22 |



## SEMI-PRIVATE SECTION



For larger lunches or dinners we can offer you one of the restaurant bays, this space is part of our main two hatted Restaurant on the ground level with stunning dishes by acclaimed chef Aaron Ward. There is space in the area to have welcome canapes and drinks.

This space features floor to ceiling glass windows overlooking Balmoral Beach and out to the heads.

A three course à la carte menu is \$129 per person or our 8 course tasting menu is \$195 with drinks being charged on a consumption basis. Executive chef Aaron Ward can also create a bespoke menu for your event.

There is no room hire fee, however, minimum spends apply.

### CAPACITY

|            |    |
|------------|----|
| Two tables | 30 |
|------------|----|



## RESTAURANT EXCLUSIVE



For a much larger lunch or dinner we can offer you a complete buy out of our two hatted Restaurant space on the ground level with stunning dishes by acclaimed chef Aaron Ward. There is space in this area to have welcome canapes and drinks.

This space features floor to ceiling glass windows overlooking Balmoral Beach and out to the heads.

A three course à la carte menu is \$129 per person or our 8 course tasting menu is \$195 with drinks being charged on a consumption basis. Executive chef Aaron Ward can also create a bespoke menu for your event.

There is no room hire fee, however, minimum spends apply.

### CAPACITY

Three bays, The Good Room, The Chef's table  
126



# LUNCH / DINNER MENU

## SAMPLE MENU

THESE ARE CHARGED ADDITIONALLY

|                                                           |             |
|-----------------------------------------------------------|-------------|
| East 33 Sydney rock oyster, finger lime & yuzu mignonette | 8.5 each    |
| N25 Oscietra caviar, potato, blini, cultured cream        | 98 10 gram  |
|                                                           | 275 30 gram |

## SNACKS THESE ARE CHARGED ADDITIONALLY

|                                                               |    |
|---------------------------------------------------------------|----|
| 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                             |
| Cured silver trevally, baby peas, pear, celery                                    |
| Raw speckle park beef, piquillo pepper, sunflower, yesterday's bread              |
| Handmade agnolotti, banksia, ricotta, pumpkin                                     |
| Steamed mud crab, dashi custard, crab head butter, white turnip (\$10 supplement) |
| Southern calamari, black barley, green peach, walnut                              |

## 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, leek, sauce Bordelaise (\$10 supplement) |

# LUNCH / DINNER MENU

## CONTINUED

### SAMPLE MENU

#### SIDES THESE ARE CHARGED ADDITIONALLY

|                                                    |    |
|----------------------------------------------------|----|
| Crispy potatoes, mustard, rosemary                 | 16 |
| Bathers salad, champagne dressing                  | 16 |
| Garden beans, green goddess, caper                 | 16 |
| Fried sprouts, new season garlic, chives, pecorino | 16 |

#### DESSERT

|                                                       |
|-------------------------------------------------------|
| Pain perdu, burnt honey, wattle seed, pink lady apple |
| Chocolate, pear, hazelnut, earl grey                  |
| Blood orange, lemon thyme, white chocolate, pecan     |
| Mille feuille, pistachio, lemon, salted vanilla       |
| Lemon sorbet, Yuzu shu, olive oil                     |
| Cheese selection, select from the trolley             |







# CHRISTMAS EVENTS

AT BATHERS' PAVILION

[www.batherspavilion.com.au](http://www.batherspavilion.com.au)

4 The Esplanade, Mosman NSW 2088

(02) 9969 5050 | [eat@batherspavilion.com.au](mailto:eat@batherspavilion.com.au)

Issue Date: 22/08/25