

CHRISTMAS EVENTS



BATHERS' PAVILION . 2025





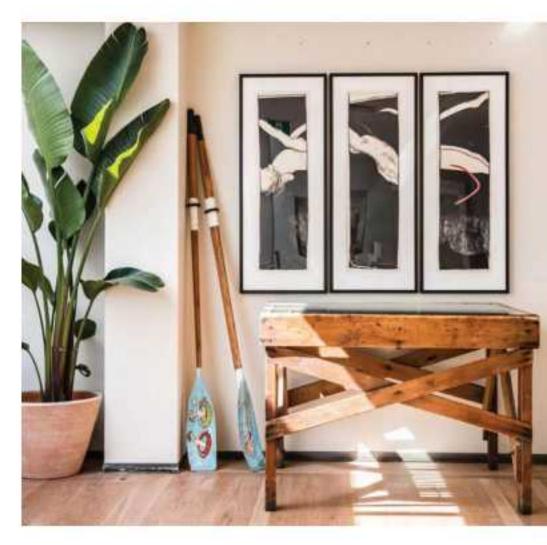




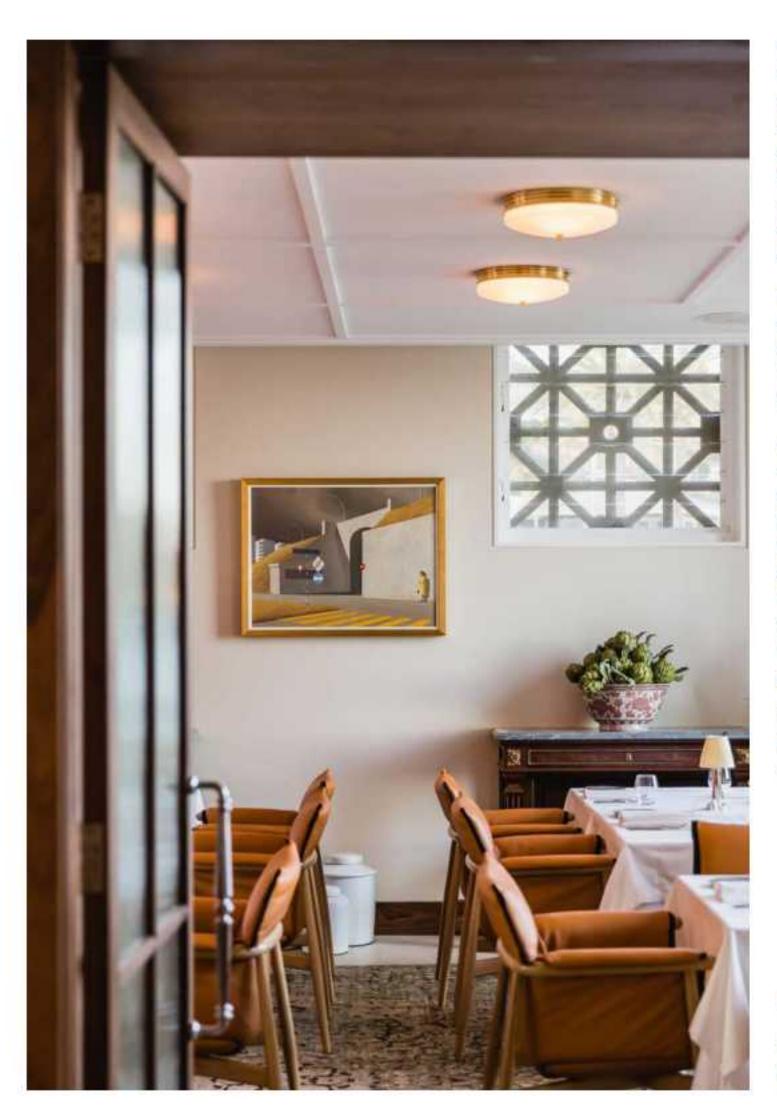
Bathers' Pavilion restaurant has over 25 years' experience creating memorable Christmas events on the Balmoral beachfront



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 awardwinning 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.

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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 thie area to have welcome canapes and drinks.

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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

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

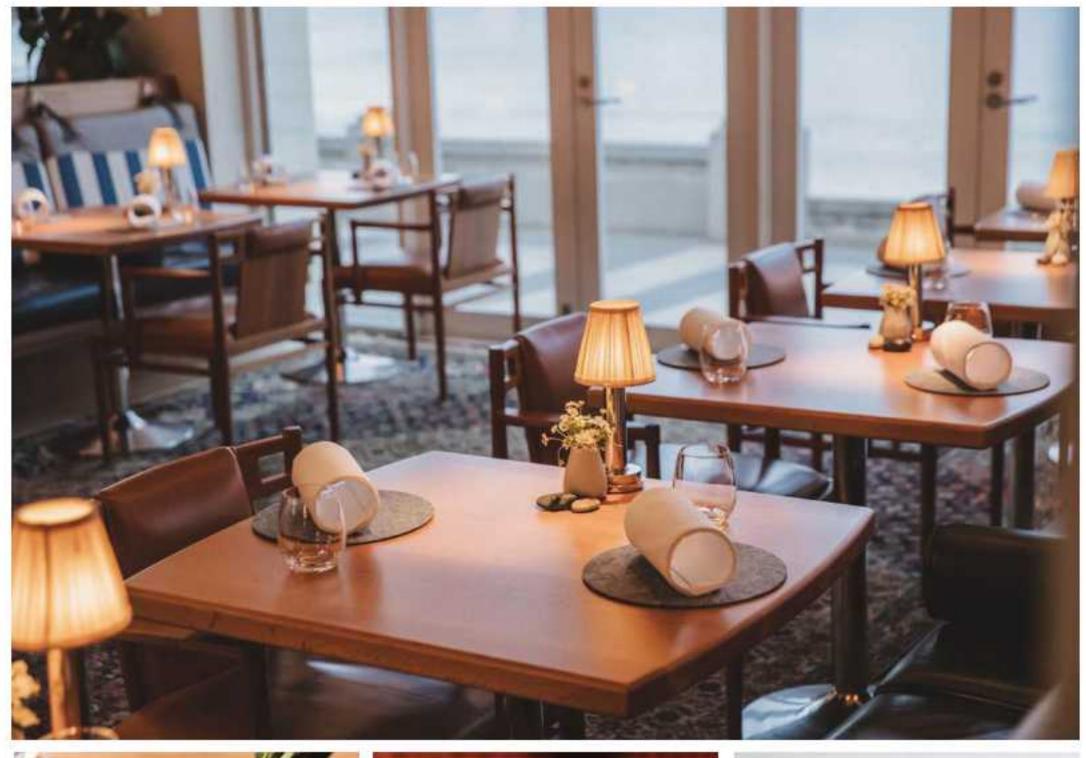
SIDES THESE ARE CHARGED ADDITIONALLY

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











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AT BATHERS' PAVILION

www.batherspavilion.com.au

4 The Esplanade, Mosman NSW 2088 (02) 9969 5050 | eat@batherspavilion.com.au

Issue Date: 22/08/25