

BATHERS'

PAVILION

House made Sourdough, <i>cultured butter, malted barley</i>	3.5pp
Sydney Rock Oyster, <i>finger lime & Geraldton wax mignonette</i>	8.5
Black Pearl Oscietra Gold 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, chilli, elderflower</i>	14
Fermented Potato Bread, <i>whipped roe, dried roe</i>	14
Black Pepper Glazed Abalone, <i>pork jowl, bay leaf</i>	22
Grilled Lamb Intercostal, <i>sourdough miso, mustard</i>	18
Porchetta de Testa, <i>horseradish, plum</i>	18

APPETISERS

A Selection of Australian Finest Seafood, <i>with condiments</i>	52
Dylans Heirloom Cucumbers, <i>whipped feta, apricot, lovage</i>	38
Cured Whitsundays Emperor, <i>peach, white radish, green tomato, torch ginger</i>	39
Speckle Park Beef Tartare, <i>piquillo pepper, sunflower, yesterday's bread</i>	42
Handmade Agnolotti, <i>truffled goats chevre, zucchini blossoms, walnuts, currants</i>	39
Sourdough Cavatelli, <i>snow crab, chestnut mushroom, hen's yolk</i>	42
Steamed Mud Crab, <i>dashi custard, crab head butter, celtuce</i>	45

Merchant fees apply to all card payments | 10% surcharge on Sundays & Public Holidays + 10% service on groups of 8+

MAINS

Grilled Eggplant, <i>black sesame, enoki mushroom, curry leaf</i>	54
WA Pink Snapper, <i>green asparagus, laver, dessert lime</i>	62
Pan Roasted Coral Trout, <i>Port Phillip Bay mussels, buttermilk, sprouted broccoli</i>	64
Smoked Wollemi Duck, <i>cherry, radicchio, licorice root, pickled walnut</i>	65
Aged Kurabuta Pork Loin, <i>shishito peppers, yoghurt, golden raisin</i>	62
Westholme Wagyu MBS 6-7 Tri Tip, <i>tendon, hispi cabbage, cucumber, marsala</i>	68

TO SHARE

Chargrilled Aquna Murray Cod, <i>fennel, chermoula</i>	115
400g Yellowfin Tuna Steak, <i>pickled vegetables, sauce Poivre</i>	120
500g Dry Aged Rangers Valley Onyx Sirloin On The Bone	125
800g Aged O'Connors Premium Beef Rib Eye MBS 3+	195

SIDES

Fried Hasselback Potatoes, <i>mustard, rosemary, garlic</i>	16
Bathers' Salad, <i>champagne dressing</i>	16
Heirloom Tomato, <i>caper, marigold</i>	16
Handpicked Beans, <i>green goddess, chives</i>	16
Charred Brocolini, <i>chilli, lemon, olive oil</i>	16