

BATHERS'

PAVILION

3 courses \$125

House made Sourdough, *cultured butter, malted barley* 3.5pp

Sydney Rock Oyster, *finger lime & Geraldton wax mignonette* 8.5

Black Pearl Oscietra Gold Caviar
potato, blini, cultured cream 10gm 98 | 30gm 275

SNACKS

Potato Scallop, *seaweed, salt & vinegar* 9

Raw Yellowfin Tuna Tart, *sesame, chilli, elderflower* 14

Fermented Potato Bread, *whipped roe, dried roe* 14

Black Pepper Glazed Abalone, *pork jowl, bay leaf* 22

Grilled Lamb Intercostal, *sourdough miso, mustard* 18

Porchetta de Testa, *horseradish, plum* 18

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

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APPETISERS

A Selection of Australian Finest Seafood, *with condiments* 15

Dylans Heirloom Cucumbers, *whipped feta, apricot, lovage*

Cured Whitsundays Emperor, *peach, white radish, green
tomato, torch ginger*

Speckle Park Beef Tartare, *piquillo pepper, sunflower,
yesterday's bread*

Handmade Agnolotti, *truffled goats chevre, zucchini blossoms,
walnuts, currants*

Sourdough Cavatelli, *snow crab, chestnut mushroom, hen's yolk*

Steamed Mud Crab, *dashi custard, crab head butter, celtuce* 10

MAINS

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

Pink Snapper, *green asparagus, laver, dessert lime*

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

Aged Wollemi Duck, *witlof, Poorman's orange, licorice root* 10

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

Rangers Valley Wagyu MBS 7+ Tri Tip, *beetroot, green garlic, sauce Bordelaise* 10

SIDES

Fried Hasselback Potatoes, *mustard, rosemary, garlic* 16

Bathers' Salad, *champagne dressing* 16

Heirloom Tomato, *caper marigold* 16

Handpicked Beans, *green goddess, caper* 16

Charred Brocolini, *chilli, lemon, olive oil* 16

DESSERT

Pain Perdu, burnt honey, wattle seed, granny smith apple

Chocolate, *pear, hazelnut, earl grey*

Blood Orange, *lemon thyme, white chocolate, pecan*

Mille Feuille, *pistachio, lemon, salted vanilla*

Lemon Sorbet, *yuzushu, olive oil*

Cheese selection *lavosh, quince. Muscat grapes*

DESSERT WINE BY THE GLASS

2020 Kracher <i>Beerenauslese</i> Welschriesling Blend, Burgenland Austria	38
2021 Ridgeside <i>Ice Wine</i> Vidal, Niagara Peninsula, Canada	36
2023 Cep by Cep <i>Coteaux Du Layon</i> , Loire Valley, France	18
2024 Pressing Matters <i>R139</i> Riesling, Coal River TAS	29