

BATHERS'

PAVILION

SNACKS

Potato Scallop, seaweed, salt & vinegar	9
Raw Yellowfin Tuna, sesame, chilli, elderflower	14
Fermented Potato Bread, whipped roe, dried roe	14
Black Pepper Glazed Abalone, pork jowl, bay leaf	22
Grilled Wagyu Intercostal, sourdough miso, mustard	18

APPETISERS

Roasted Beetroot, aged cheddar, buckwheat, tonburi	38
Cured Wild Kingfish, green onion, tomato, piel de sapo	39
David Blackmore Wagyu MB9 Tartare, smoked oyster, potato, walnut	42
Ravioli Doppio, goats chevre, pumpkin, lemon thyme, currant	39
Chocolate Oyster Mushroom, yoghurt, pear, ginger	38
Berrima Octopus, macadamia, sunrise lime, saltbush	42

MAINS

Grilled Eggplant, black sesame, enoki mushroom, curry leaf	54
Roasted Bass Grouper, kohlrabi, gem lettuce, smoked butter	62
Pan Roasted Coral Trout, southern calamari, corn, roasted yeast	64
<i>Smoked Wollemi Duck, fig, endive, liquorice root</i>	65
Glazed Berkshire Pork, roasted plum, alliums, mustard	62
Westholme Wagyu MBS 4-5, short rib, brassicas, fermented garlic	68

SIDES

Fried Hasselback Potatoes, mustard, rosemary, garlic	16
Bathers' Salad, champagne dressing	16
Handpicked Beans, green goddess, chives	16
Charred Broccolini, chilli, lemon, olive oil	16

TO SHARE

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

DESSERT

Spiced Butternut Pudding, crème fraiche, wattle seed, maple	26
Manjari Chocolate, salted caramel, malt, roasted corn	26
Cotton Candy Grape, makrut lime, yoghurt, coconut	26
Mille Feuille, washed rind, burnt honey, fig	26
Green Apple Sorbet, pine, elderflower, olive oil	18
Cheese selection, select from trolley	15pc

OPENING HOURS

Lunch: Wednesday - Sunday

Dinner: Wednesday - Saturday