

BATHERS'

PAVILION

3 courses

House Made Sourdough, <i>cultured butter, malted barley</i>	3pp
South Coast Sydney Rock Oyster, <i>Geraldton wax mignonette</i>	8.5
Black Pearl Oscietra Gold Caviar <i>potato, blini, cultured cream</i>	10gm 98 30gm 295

SNACKS

Potato Scallop, <i>seaweed, salt & vinegar</i>	9
Ulladulla Yellowfin Tuna Tart, <i>sesame, chilli, chives</i>	14
Duck Fat Cannoli, <i>parfait, blood orange, macadamia</i>	16
Fermented Potato Bread, <i>whipped roe, dried roe</i>	14
Fried Aquna Murray Cod Wing, <i>sweet, sour, spicy sauce</i>	20
Black Pepper Glazed Tasmanian Abalone, <i>pork jowl, bay leaf</i>	22

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

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APPETISERS

Ulladulla Bluefin Tuna Crudo, *kumquat, daikon, Mitsuba*

Grilled Asparagus, *pickled walnut, pulses, sheep's milk cheese*

David Blackmore Wagyu MB9 Tartare, *potato, horseradish, saltbush*

Shark Bay Scallops, *kombu custard, young peas, yuzu*

Steamed QLD Mud Crab, *broad bean, sorrel, almond*

Koshikari Rice, *southern calamari, bone marrow, smoked tomato*

MAINS

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

Aquna Murray Cod, *young leek, preserved pumpkin, rangpur lime*

Grilled Spanish Mackerel, *green tomato, chime de rapa, fermented rice*

Smoked Wollemi Duck, *preserved blackberry, radicchio, pistachio*

Glazed Berkshire Pork, *savoy cabbage, native cranberry, pickled mustard*

Westholme Wagyu MBS9+ Pureblood, *black pearl mushroom, garlic, marsala*

10

SIDES

Fried Potatoes, *mustard, garlic*

18

Bathers' Salad, *champagne dressing*

16

Roasted Sprouts, *almond, chilli, sesame*

16

Handpicked Beans, *preserved lemon, tarragon*

16

DESSERT

Spiced Butternut Pudding, *crème fraîche*, wattle seed, maple

Manjari Chocolate, *salted caramel*, malt, roasted corn

Cotton Candy Grape, *makrut lime*, yoghurt, coconut

Mille Feuille, *washed rind*, burnt honey, fig

Green Apple Sorbet, *pine*, elderflower, olive oil

Cheese selection, *lavosh*, quince, Muscat grapes

DESSERT WINE BY THE GLASS

2018 De Bortoli *Noble One Botrytis Semillon*, Riverina, NSW 19

2019 Royal Tokaji Co. *Late Harvest Furmint*, Tokaji, Hungary 23

2022 Castelli di Querceto *Vin Santo del Chianti Classico*, Tuscany, Italy 18

2007 Chateau Filhot *2ème Grand Cru Sauternes*, Bordeaux, France 39

