

BATHERS'

PAVILION

House Made Sourdough, *cultured butter, sourdough miso*

South Coast Sydney Rock Oyster, *Geraldton wax mignonette*

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

SNACKS

Potato Scallop, *seaweed, salt & vinegar*

Ulladulla Yellowfin Tuna Tart, *sesame, chilli, chives*

Duck Fat Cannoli, *parfait, blood orange, macadamia*

Fermented Potato Bread, *whipped roe, dried roe*

Fried Aquna Murray Cod Wing, *sweet, sour, spicy sauce*

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

APPETISERS

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

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

Wagyu Beef Tartare, *potato, horseradish, saltbush*

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

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

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

MAINS

Grilled Eggplant, *black sesame, enoki mushroom, curry leaf* 55

Aquna Murray Cod, *young leek, preserved pumpkin, rangpur lime* 65

Grilled QLD Spanish Mackerel, *green tomato, sprouting broccoli, fermented rice* 66

Smoked Wollemi Duck, *preserved blackberry, radicchio, pistachio* 67

Glazed Free Range Pork Cutlet, *savoy cabbage, native cranberry, pickled mustard* 65

Westholme Wagyu MBS6-7, *Misty Valley mushrooms, garlic, marsala* 70

TO SHARE

Ulladulla Swordfish Steak, *hakurei turnips, sauce Matelot* 125

Whole Smoked Wollemi Duck, *preserved blackberry, radicchio, pistachio* 135

Glazed Riverine Beef Short Rib MB2-3, *salted chilli, hot mustard, horseradish* 125

800g Aged O'Connors Premium Beef Rib Eye MBS3+, *mustard, anchovy butter* 210

SIDES

Fried Potatoes, *mustard, garlic* 18

Bathers' Salad, *champagne dressing* 16

Roasted Sprouts, *almond, chilli, sesame* 16

Handpicked Beans, *preserved lemon, tarragon* 16