

BATHERS'

PAVILION

MENU

3 courses • 110

sides • 14

dégustation menu • 135

with matching wines an additional 65

coffee or tea with madeleines • 9

sparkling water • 9pp

produced by Purezza

APPETISERS

kingfish escabèche

burnt chili, purple carrot, sea vegetables

steak tartare

endive, black garlic, caper leaves, pumpernickel

cured king salmon

green apple, sorrel, horseradish

asparagus

leek, beurre noisette, potato, chervil

w.a octopus

romesco, yellow carrot, sesame

moreton bay bug tail

green tomato, macadamia, smoked butter

cape grim beef tongue

eggplant, kombu gremolata, mitsuba

MAINS

snapper

zucchini flower, tomatillo, nasturtium

murray cod

clams, white beans, spinach, mustard cress

bouillabaisse

fennel, kipfler, rouille

cauliflower

puy lentils, truffle, buckwheat

duck breast

beetroot, rhubarb, walnut, warrigal greens

lamb rump

artichoke, panisse, green olive, anchovy

beef rump cap

savoy cabbage, turnips, sunflower seeds

SIDES

green salad

steamed vegetables

roast carrot, honey, pine nuts

pomme purée

VEGETARIAN MENU

zucchini terrine

green tomato, avocado, olive

asparagus

leek, beurre noisette, potato, chervil

sweet potato galette

seaweed, radicchio, purslane

cauliflower

puy lentils, truffle, buckwheat

DÉGUSTATION MENU

kingfish escabèche

burnt chili, purple carrot, sea vegetables

moreton bay bug tail

green tomato, macadamia, smoked butter

cape grim beef tongue

eggplant, kombu gremolata, mitsuba

lamb rump

artichoke, panisse, green olive, anchovy

cheese

\$12 supplement

yuzu savarin

mango, Champagne ice cream

the whole table only

DESSERT

valrhona chocolate
burnt butter, banana ice cream

poached rhubarb
strawberry, sheep yoghurt (gf)

yuzu savarin
mango, champagne ice cream

époisses mousse
raspberry, juniper sorbet

selection of 2 cheeses
sourdough, lavosh, quince

coffee or tea with madeleines \$9