

THE
BATHERS'
PAVILION

Café Menu

Lighter meals....

Sydney rock oysters – cucumber and shiso vinaigrette	per set of 3	13
Salt and pepper squid with lime mayonnaise		24
Albacore tuna with tomato, olives and fried fennel		24
Cauliflower soup with gruyère cheese gougère and basil oil		16
Grilled baby octopus and squid, zucchini and romesco sauce		24
Cured salmon with avocado mousse, lemon oil and dressed watercress		25
Duck confit salad with lentils, beetroot and endive, pomegranate dressing		23
Grecian parcel with feta and mint, eggplant, cherry tomatoes and grilled capsicum		21
Garden salad with red wine vinaigrette or roast garlic dressing		17
Caesar salad with garlic croutons and pancetta		18
with chicken		24
Rocket with pear and parmesan, vincotto dressing		15

Woodfired....

White pizza with potato and garlic with sardines, fennel and capers	24
Cipollini onion pizza with herbs, fontina cheese and pancetta	23
Stracciatella pizza with green beans, walnut, grapes and purslane	23
Quattro formaggio with buffalo mozzarella, pecorino, provolone and fior di latte	24
Affetato pizza with coppa and prosciutto ham, rocket leaves	24
Margherita pizza with tomato, mozzarella and basil	23
Garlic pizza with rosemary and sea salt	12

10% service fee on groups of 10 and above 10% surcharge will apply on public holidays

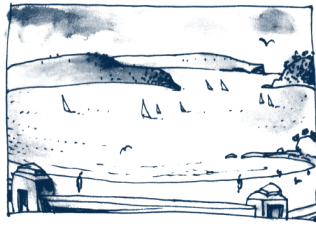


BYO Mondays

Whether it's red, white or your favourite Champagne, you can bring your own to the Café when you dine on a Monday from 5pm.

Corkage \$10 per bottle

Not valid with any other offer



Larger meals....

Seafood risotto with carnaroli rice and wilted spinach	34
Homemade pansotti pasta with Italian greens and ricotta, fresh tomato and basil sauce	32
Spaghetti with vongole, cuttlefish, bottarga, garlic and chilli, roasted garlic bread crumbs	33
Hearty Italian vegetable stew with white beans, ditalini pasta and pesto	28
Deep fried King Dory with Bathers' wedges and gribiche sauce	34
Cassarecce bolognese with pork and fennel sausage and grana Padano	29
Seared Tasmanian salmon with celeriac, young leeks and green beans, horseradish	34
Market fish fillet with fennel, capers and tomato relish or lemon and extra virgin olive oil served with risotto or dill potatoes and a garden salad	35
Spring Bay mussels with white wine, garlic and cream, frites and salad	34
Gippsland lamb shanks with zucchini, borlotti beans and roast garlic	34
Pork belly with caramelised apple, gnocchi and red cabbage, pork jus	35
Pepper beef mignons with French style peas and potato gratin	36

Something on the side....

Steamed green vegetables, lemon oil	12
Green beans with extra virgin oil or with garlic and butter	10
Bathers' wedges with sea salt or with rosemary and smoked paprika	10
Crusty Italian style bread with butter or olive oil	2.5

Sweet things....

Lime crème brûlée with citrus sablé	16
Lemon tart with Chantilly and candied lemon	16
Rhubarb and strawberry cheesecake with spiced ginger crumble	17
Sticky date pudding with maple butterscotch sauce, milk sorbet	17
Chocolate fondant with vanilla bean ice cream	18
French apple tart with cinnamon ice cream	17
Selection of farmhouse cheese, Bathers' breads, quince paste	22