

THE  
BATHERS'  
PAVILION

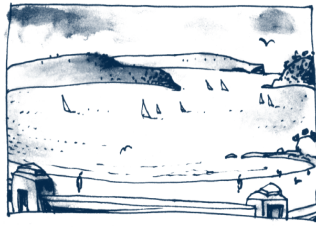
## Café Menu

### Lighter meals....

Sydney rock oysters – mignonette dressing	per set of 3	\$13
Salt and pepper squid with lime mayonnaise		\$24
Hiramasa Kingfish sashimi with cucumber and avocado, ponzu dressing		\$25
Seared whiting fillets with zucchini fritters, capsicum relish		\$24
Poached green asparagus, organic egg and field mushroom		\$21
Beetroot, green beans, caramelised walnut and goat's cheese		\$22
Quail salad with roast peach and endive, pomegranate dressing		\$25
French country style terrine, cornichons, apple-watercress salad		\$22
Heirloom tomatoes, Ligurian olives, labne, basil, balsamic		\$23
Garden salad with red wine vinaigrette or roast garlic dressing		\$17
Summer vegetables salad, lemon oil and verjuice		\$23
Caesar salad with garlic croutons and pancetta		\$18
with chicken		\$24
Rocket with pear and parmesan, vincotto dressing		\$15

### Woodfired....

Prawn and anchovy pizza with roast tomato and zucchini		\$25
Eggplant, buffalo mozzarella pizza with roast red onion and capsicum, fresh oregano		\$23
Quattro formaggio pizza with buffalo mozzarella, pecorino and provolone		\$23
Affetato pizza with coppa and prosciutto ham, rocket leaves		\$24
Duck pizza with mushroom, goat's cheese and mâche		\$25
Margherita pizza with tomato, mozzarella and basil		\$23
Garlic pizza with rosemary and sea salt		\$12



## Larger meals....

Seafood risotto with carnaroli rice and wilted spinach	\$34
Linguini with cuttlefish, prawns, garlic, parsley and squid ink	\$34
Deep fried King Dory with homemade chips and gribiche sauce	\$34
Potato gnocchi with raisins, sautéed pumpkin, ricotta and sage burnt butter	\$32
Penne rigate bolognese with pork and fennel sausage and grana Padano	\$32
Barramundi with South Australian pipies, white beans, tomato and bay leaves	\$35
Market fish fillet with caponata relish or with 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
Veal scaloppini with lemon, caramelised endive and sautéed green beans	\$35
Roasted spatchcock with padron peppers, salsa verde, polenta and fresh corn	\$34
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' pommes frites 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
Rhubarb and strawberry tart with yoghurt ripple ice cream	\$16
"Pêche Melba" with yellow peach, raspberry and vanilla ice cream	\$17
Passionfruit cheesecake with mango, pistachio and white chocolate cream	\$17
Almond shortcake with fresh berries, orange custard and Chantilly	\$17
Glazed chocolate mousse, milk chocolate ice cream, hazelnut crumble	\$18
Selection for farmhouse cheese, biscuits, quince paste	\$22