

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
Ceviche of salmon, lime and cucumber with avocado and coriander		24
Salad of asparagus, kipfler potatoes and prosciutto		22
Grilled octopus, pickled red onion, soba noodles, soya beans, sesame miso dressing		24
Seared whiting fillets with cuttlefish and prawns, sea succulents, caper mayonnaise		25
Shredded chicken with vegetables, watercress and chickpeas, minted yoghurt dressing		23
Buffalo mozzarella with tomatoes, marinated eggplant, white beans, lemon olive oil		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 pizzas....

Prawn, smoked mussels, Spanish onion and flat leaf parsley, romesco sauce	24
Calabrian nduja salami, broccolini, fior di latte, oregano and basil	23
Mushroom tapenade, ricotta, leek, wild olives and rocket	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

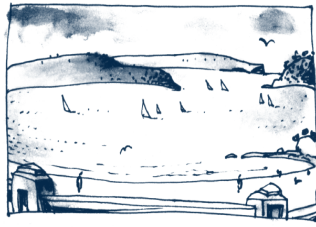


BYO Mondays

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
Potato gnocchi with pumpkin, congo potato and walnuts, buffalo ricotta, thyme burnt butter	32
Bucatini pasta with shaved squid, anchovy, capers, tomato and chili and garlic	33
Busiate pasta with saffron, zucchini, onion and peas, shaved parmigiano reggiano	29
Deep fried King Dory with Bathers' wedges and gribiche sauce	34
Cassarecce bolognese with pork and fennel sausage and grana Padano	29
Humpty Doo salt water barramundi fillet with tomato, artichoke and broad beans	35
Market fish fillet with cucumber and fennel 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
Chicken escalope with green beans, lentils, roasted heirloom carrots and shallots	34
Grilled pork cutlet with chorizo potatoes, apple and cabbage salad, pork pan juices	35
Pepper beef mignons with French style peas and potato gratin	37

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
Vanilla bavarois with poached stone fruit, coconut macaron and mint	16
Mango and passionfruit cheesecake, ginger crumble	17
Tropical baked Alaska with citrus meringue and pineapple coulis	17
Chocolate tart with fresh berries, sauce Anglaise and raspberry sorbet	18
French apple tart with cinnamon ice cream	17
Selection of farmhouse cheese, Bathers' breads, quince paste	22