

BATHERS'

PAVILION

LONG LUNCH 99pp

Staple Sourdough, *cultured butter, malted rye*

Snacks

Potato Scallop, *nori, salt & vinegar*

Tuna tart, *sesame, fermented chilli*

Sydney Rock Oysters supplement 8ea

Entrée (choice of)

Roasted Beetroot *buffalo milk feta, preserved cherry, kombu*

Beef Tartare, *smoked cheese, caper, nasturtium*

Abrolhos scallop, *maitake mushroom, walnut, toasted cream*

Pasta Course (supplement 15pp)

Cavatelli, *king prawn, bisque, smoked tomato*

Main to share (choice of)

Charcoal grilled Market Fish, *nettles, Poormans orange, almonds*

Dry Aged Hereford Rib Eye, *smoked garlic, mustard, marsala*

Leaf Salad, *flowers, sunflower seed*

This is a sample menu only and subject to change