

sample dinner menu

Serge Dansereau of The Bathers' Pavilion, Sydney has created for your enjoyment

Steamed goat cheese cappelletto with anchovy burnt butter
Rainbow trout with fennel and capers
Roast venison loin with potato gratin onion marmalade and red wine jus
Caramelised pineapple nougatine preserved peach parfait

We Suggest

Scotchmans Hill Sauvignon Blanc 2004 Geelong Vic \$AU26
Howard Park Scotsdale Cab.Sauvignon 2002 Margaret River \$AU36

mareo bijl

Chef de Cuisine

Alternative Choices

Bowl of fettuccine with tomato, mushroom, asparagus and parmesan
Pumpkin soup
Green leaf lettuce with balsamic vinaigrette
Grilled mullet with lemon, garden greens and olive oil
Rib eye steak with a bouquet of vegetables

Bowl of ice cream or sorbet
Selection of affiné cheese
Walnut bread
Assiette de fruit

Cappuccino, espresso, café latte, selection of teas