



BATHE WINES LONG LUNCH

Sunday 4th November, 2018

To Begin

Green mango, pickled onion & vegetable rice paper rolls.

Lakes Entrance scallop, macadamia, ponzu dressing

Blue swimmer crab salad toast

Share Platters

Roast Veal loin, peas, asparagus, broad beans, crisp prosciutto, rhubarb jus.

Coriander battered Eden Ling fillets, pickled carrot, tatsoi, watercress + coriander salad, tamarind caramel + angel hair chilli.

Roast brined chicken breast, hummus + quinoa, parsley, mint salad, smoked eggplant, red pepper essence.

Roast gold beetroot, eschallots & hazelnuts.

Cherry tomato, watermelon, basil & feta

To finish

Petit fours

Cheese