

THE  
BATHERS'  
PAVILION

## 5 COURSE DÉGUSTATION

Yellowfin tuna tartare with ponzu  
avocado

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Seared ocean trout with peas and calamari  
capsicum and goat cheese

Lamb loin with beer braised lamb shoulder  
zucchini, potato gnocchi, lemon

Passionfruit mousse with Valrhona blond chocolate  
turmeric and lemon sauce, passionfruit sorbet

*the whole table only*

*Dégustation Menu \$125*

*With wines to match \$185*



## 7 COURSE DÉGUSTATION

Freshly shucked oysters

Yellowfin tuna tartare with ponzu  
avocado

Seared deep sea scallops, scallop mousse with nori  
fennel, salmon roe, shellfish sauce

Slow cooked pork cheek with smoked yoghurt  
carrot, chicken and pork stock

Seared ocean trout with peas and calamari  
capsicum and goat cheese

Lamb loin with beer braised lamb shoulder  
zucchini, potato gnocchi, lemon

Passionfruit mousse with Valrhona blond chocolate  
turmeric and lemon sauce, passionfruit sorbet

*the whole table only*

*Dégustation Menu \$145*

*With wines to match \$235*