

THE
BATHERS'
PAVILION

DECEMBER 2016

Minimum of 3 courses \$115 per person
Lunch and Dinner

5 course dégustation \$135
with matching wines \$195

7 course dégustation \$165
with matching wines \$245

1% merchant fee on all credit card payments
10% surcharge will apply on public holidays

APPETISERS

Freshly shucked oysters

Lightly cured kingfish sashimi
native finger lime, seaweed, bottarga

Yellowfin tuna tartare with ponzu and avocado
rice paper and sesame

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

Pumpkin and goat cheese cannelloni with hazelnut
confit cherry tomato, dill, caper wafer

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

MAINS

Seared ocean trout with peas and calamari
capsicum and goat cheese

Pan fried John Dory with saffron fregola and tomato
chorizo sauce and broccoli

Pan fried barramundi with diamond clams and leek
green shallot purée, clam velouté

Poached chicken breast with rosemary polenta
olive tapenade, crisp chicken skin

Roast beef tenderloin with asparagus and pickled onion
braised oxtail, smoked onion purée

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

DESSERT

Raspberry and fromage blanc gâteau
puffed quinoa and almond clusters, yoghurt sorbet

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

Coconut meringue with grapefruit, guava sorbet
Prosecco jelly, lime curd, olive oil dressing

Ginger and rum baba with mango and pineapple
tropical fruit sorbet, sesame tuile

Dark chocolate mousse, hazelnut crèmeux
sesame praline and dark chocolate sauce

Coffee or tea with petits fours \$8

Group bookings for 10 or more people:

Three course menu \$120 per person

Please select three appetisers, three main courses and three desserts
from this menu.