

THE
BATHERS'
PAVILION

5 COURSE DÉGUSTATION

Yellowfin tuna tartare with ponzu
avocado

Pan fried mulloway with Jerusalem artichoke, clams
onion marmalade, parsley sauce

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

Duck breast with miso eggplant, orange and carrot purée
freekeh, hibiscus and duck jus

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

the whole table only

Dégustation Menu \$130

With wines to match \$190



7 COURSE DÉGUSTATION

Freshly shucked oysters

Yellowfin tuna tartare with ponzu
avocado

Seared scallops with confit celeriac and salmon roe
seaweed purée, scallop crackers

Pan fried mulloway with Jerusalem artichoke, clams
onion marmalade, parsley sauce

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

Duck breast with miso eggplant, orange and carrot purée
freakah, hibiscus and duck jus

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

the whole table only

Dégustation Menu \$150

With wines to match \$230