

THE
BATHERS'
PAVILION

5 COURSE DÉGUSTATION

Yellowfin tuna tartare with ponzu
avocado

Pan fried John Dory with Jerusalem artichoke, clams
onion marmalade, parsley sauce

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

Lamb loin with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

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

the whole table only

Dégustation Menu \$130

With wines to match \$190

THE
BATHERS'
PAVILION

7 COURSE DÉGUSTATION

Freshly shucked oysters

Yellowfin tuna tartare with ponzu
avocado

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

Pan fried John Dory with Jerusalem artichoke, clams
onion marmalade, parsley sauce

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

Lamb loin with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

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

the whole table only

Dégustation Menu \$150

With wines to match \$230