

THE  
BATHERS'  
PAVILION

## RESTAURANT MENU

2 courses \$78

3 courses \$98

5 course dégustation \$130  
with matching wines \$195

7 course dégustation \$150  
with matching wines \$240

Groups of 10 adults and above minimum 3 courses \$98

Coffee or tea with petits fours \$9

1% merchant fee on all credit card payments

10% surcharge will apply on Sundays and Public Holidays

BYO Thursday nights \$20 per bottle  
for groups up to 8

## APPETISERS

Freshly shucked oysters  
mignonette dressing

Scallop carpaccio with melon, cucumber and passionfruit dressing  
scallop crackers with Espelette, nasturtium mayonnaise

Yellowfin tuna tartare with ponzu and avocado  
rice paper and sesame

Moreton Bay bug tail with sweet corn polenta  
finger limes, squid ink, seaweed butter  
(supplement \$10)

Mushroom consommé with vegetable tortellini  
dried enoki

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

Slow cooked pork cheek with beetroot  
prune purée, coffee soil and pork jus

## MAINS

Ballotine of ocean trout with fennel  
macadamia nut, diamond clams and seasonal asparagus

Poached Murray cod with squid linguini  
squid ink crumble, cauliflower, dashi

Seared barramundi fillet with zucchini and sea urchin  
chickpea purée, chorizo sauce

Duck breast with smoked apricot purée and baby turnips  
broad beans, duck jus

Beef tenderloin with beef cheek croquette  
peas, smoked onion and beef jus

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

## DESSERT

Raspberry and vanilla petits gâteaux  
pistachio, rose petal ice cream, strawberry jus

Pineapple and ginger confit, coconut cream  
candied almond, lime, glass biscuit

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

Blueberry meringue with grapefruit, cassis sorbet  
prosecco jelly, lime and olive oil curd

Milk chocolate Chantilly, blood orange sorbet  
hazelnut praline, puffed rice

Selected farmhouse cheese, prune and nut loaf  
(supplement applies)

### Group bookings for 10 or more people:

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