

BATHERS'

PAVILION

TASTING MENU • 190

For the whole table

Potato Scallop *seaweed & vinegar*

Gnocchi Fritto *tuna, horseradish, egg yolk*

Asparagus *smoked sour cream, green almond, unripe peach*

Blue Reef Coral Trout Crudo *purple daikon, macadamia, green tomato*

Handmade Tortellini *scallop, chive, leek, hazelnut*

John Dory *mussel, zucchini blossom, saffron*

Aged Hereford Striploin *cippolini, Tunworth, mustard*

Lemon Sorbet *olive oil, yuzushu*

Chocolate *wattle, amaranth, yoghurt*