

# BATHERS'

## PAVILION

### TASTING MENU . 190pp

Potato Scallop *seaweed & vinegar*

Gnocchi Fritto *tuna, horseradish, egg yolk*

Heirloom Cucumbers *sheep milk feta, celtuce, green grape*

Cured Snapper *yuzu, apple, wasabi*

Handmade Tortellini *prawn, lobster bisque, smoked tomato*

Swordfish *calamari, corn, pickled walnut*

Aged Hereford Striploin *cippolini, taleggio, mustard*

Lemon Sorbet *olive oil, yuzushu*

Chocolate *wattle, amaranth, yoghurt*

### WINE PAIRING'S

Classic Wine Pairing 80pp

Signature Wine Pairing 120pp

