

BATHERS'

PAVILION

TASTING MENU

190pp

Potato Scallop *seaweed & vinegar*

Gnocco Fritto *tuna, horseradish, egg yolk*

Kingfish *rhubarb, shiso, pink pepper*

Roasted Beetroot *buffalo milk feta, preserved cherry, kombu*

Handmade Cavatelli *lobster bisque, king prawn, smoked tomato*

King George Whiting *scallop, zucchini, pear, vermouth*

Margra Lamb *eggplant, gem lettuce, basil*

Pineapple Sorbet *olive oil, elderflower*

Apple Tart *calvados, lemon thyme*

WINE PAIRINGS

Classic Wine Pairing

80pp

Signature Wine Pairing

120pp