

BATHERS'

PAVILION

TASTING MENU

195pp

WINE PAIRING *optional*

115pp

Potato Scallop, *seaweed, salt & vinegar*

Raw Yellowfin Tuna Tart, *sesame, fermented chilli, elderflower*

Cured Silver Trevally, *baby peas, pear, celery*

Dylans heirloom carrots, *golden raisin, C2, buckwheat*

Handmade Ravioli, *Eastern rock lobster, smoked tomato, lobster
bisque*

Aquna Murray Cod, *Misty Valley mushrooms, black garlic, lemon
myrtle*

Rangers Valley Wagyu MBS 7+ Tri Tip, *beetroot, leek, sauce
Bordelaise*

Lemon Sorbet, *Yuzu shu, olive oil*

Chocolate, *pear, hazelnut, earl grey*