

BATHERS'

PAVILION

TASTING MENU 195 | WINE PAIRING 115

Potato Scallop, seaweed, salt & vinegar

Raw Yellowfin Tuna Tart, sesame, fermented chilli

Dylans Heirloom Cucumbers, whipped feta, apricot, lovage

2024 Ministry of Clouds Picpoul, McLaren Vale, SA

Cured Whitsundays Emperor, peach, white radish, green tomato, torch ginger

2024 Sinapius Gruner Veltliner, Pipers Brook, TAS

Handmade Ravioli, King prawns, smoked tomato, shellfish bisque

2023 Kettmeir Pinot Grigio, Alto Adige, Italy

WA Pink Snapper, green asparagus, laver, desert lime

2022 Michael Hall 'Greenock' Roussanne, Adelaide Hills, SA

Westholme Wagyu MBS 6-7 Tri Tip, tendon, hispi cabbage, cucumber, marsala

2019 Château Léoville Barton La Reserve de Léoville Barton

Cabernet Blend, Saint-Julien, Bordeaux, France

Lemon Sorbet, Yuzu shu, olive oil

Chocolate, pear, hazelnut, earl grey

2010 Château Coutet 1er Cru, Semillon Blend, Sauternes, France