

BATHERS'

PAVILION

TASTING MENU 195 | WINE PAIRING 115

Potato Scallop, *seaweed, salt & vinegar*

Raw Yellowfin Tuna Tart, *sesame, fermented chilli*

Cured Wild Kingfish, *green onion, tomato, piel de sapo*

2024 Sinapius Gruner Veltliner, Pipers River, TAS

Chocolate Oyster Mushroom, *yoghurt, pear, ginger*

2024 Surrau Gjola Rosato, Sardinia, Italy

Handmade Ravioli, *King prawns, smoked tomato, shellfish bisque*

2025 Domaine Simha 'Sanskrit' Chenin Blanc, Derwent Valley, TAS

Pan Roasted Coral Trout, *southern calamari, corn, roasted yeast*

2023 Domaine Badoz 'Les Russots' Chardonnay, Jura, France

Westholme Wagyu MBS 4-5, *short rib, brassicas, fermented garlic*

2019 Valencisco Reserva, Tempranillo, Rioja, Spain

Green Apple Sorbet, *pine, elderflower, olive oil*

Manjari Chocolate, *salted caramel, malt, roasted corn*

2019 Royal Tokaji Co. 'Late Harvest' Furmint, Tokaji, Hungary