

BATHERS'

PAVILION

TASTING MENU 230 | WINE PAIRING 115

Potato Scallop, *seaweed, salt & vinegar*

Ulladulla Yellowfin Tuna Tart, *sesame, chilli, chive*

Steamed QLD Mud Crab, *broad bean, sorrel, almond*

Grilled Asparagus, *pickled walnut, pulses, sheep's milk cheese*

Handmade Agnolotti, *ricotta, truffle, morel mushrooms, young
peas*

Aquna Murray Cod, *young leek, preserved pumpkin, rangpur lime*

Smoked Wollemi Duck, *preserved blackberry, radicchio, pistachio*

Westholme Wagyu MBS9+, *black pearl mushroom, garlic, marsala*

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

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