BATHERS'
PAVILION

TASTING MENU 220 | WINE PAIRING 125

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, king brown mushrooms, young peas*

Grilled QLD Spanish Mackerel, *green tomato, sprouting broccoli, fermented rice*

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

SUPPLEMENTARY COURSE 70

Westholme Wagyu MBS6–7, *Misty Valley mushrooms, garlic, marsala*

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

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