

PIVIDORI'S TATHRA BEACH

for reservations go to pividoris.com

Wine pairing available for 2 & 3 course meals on request

TO START

TEMPURA king prawns + sweet soy sesame, rice, edamame, fried eschalot & nori chilli salt (gf)	28
RICOTTA & goat curd tortellini + muscatel & sage beurre noisette	24
JAMON 'iberico de bellota' + pickled baby veg, toasted sourdough & mustard marscapone (gf avail)	26
SCALLOPS seared, potato, leek & buffalo blue cheese puree + herb crumb (gf avail)	26

TO EAT

BEEF fillet mignon, beurre café de paris & dauphinoise potato (gf)	49
SEAFOOD bouillabaisse + potato rouille & basil oil (gf)	44
TWICE cooked cauliflower & cheese soufflé, nashi pear, rocket + candied walnut	34
LAMB loin + herb & mustard crust, pumpkin fetta filled zucchini flower, carrot puree & mint yoghurt dressing	47

SIDES

CHIPS + rosemary sea salt praline (gf)	12
MIXED greens + almond butter (gf)	12

TO FINISH

STICKY date & almond pudding + caramalised banana & vanilla bean ice cream (gf)	18
LIME, coconut & cake + passionfruit curd, fresh berries & chantilly cream	18
PISTACHIO creme brulee + housemade biscotti & fairy floss (gf avail)	18