

PIVIDORI'S TATHRA BEACH

for reservations go to pividoris.com

Wine pairing available for 2 & 3 course meals on request

LUNCH

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

BEEF fillet mignon, beurre café de paris & dauphinoise potato (gf) 49

MARKET fish beer battered, chips, greek salad 26

TWICE cooked truffle + parmesan soufflé, spinach, pear & walnut salad 34

PRAWN linguini, chilli, tomato + basil sugo & pangrattato 34

SIDES

CHIPS + house seasoning 10

BROCCOLINI, green beans + almond butter 12

GARDEN salad 10

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