

Long Pavilion



Snacks

caviar bump oscietra	50ea
coffin bay oysters finger lime, mignonette pearls	8.5ea
wagyu tartare 6+ shallot, saltbush, sourdough crostini	14
spanner crab miang kham betel leaf, coconut, ginger, lime, peanut	12ea
house made sourdough butter of the day	7.5

Starters

roasted beetroot sheep labneh, pistachio, tarragon sorbet	38
cuttlefish soy chili garlic, plantain crisps	38
reef fish crudo leche de tigre, apple, cucumber	40
scallops nori butter, furikake, crispy jerusalem artichoke	38

Substantial

tajima 6+ eye fillet pearl onion, mushroom, smoked shallot caramel	76
snapper asparagus, kohlrabi, creamed dashi coral trout	65 +15
gnocchi pumpkin & saffron purée, crispy sage, cheese fondue	48
lamb rump pea purée, pistachio crumb	71
duck breast beetroot, witlof, smoked labneh, szechuan & berry jus	60

Shared

whitsunday seafood experience reef fish sashimi, yuzu, avocado, leche de tigre potato tartlet, caviar coffin bay oysters, finger lime, mignonette pearls scallop, cucumber cuttlefish, squid ink emulsion octopus, romesco bay lobster, cheese fondue, chili oil local reef fish, native herb butter queensland prawns, tom yum, cherry tomato mixed leaf, pickled fennel truffle fries	320
little joe 4+ rib eye kipfler potato, selection of seasonal sides jus, butter of the day	260 per kg

Sides

broccolini miso dressing, sesame	18
truffle fries manchego, chives	20
seasonal greens goat curd, parmesan, garlic	18
mixed leaf pickled fennel, cherry tomato	18