

long pavilion dinner

first

tomato	24
<i>heirloom tomatoes, ricotta, tomato water, basil, lemon toasted almonds</i>	
corn	24
<i>sweetcorn bavarois, black garlic, zucchini flower, cashew, chive oil</i>	
scampi	30
<i>wild caught western australian scampi, cos lettuce, kombu tsuyu mayonnaise, tapioca</i>	
ham hock	24
<i>smoked ham hock broth, pearl barley, pickled pumpkin, fig</i>	
chicken	26
<i>saskia beer organic chicken terrine, parsley, apricot, yuzu & miso, brioche crumb</i>	
oysters	28
<i>half dozen sydney rock oysters, lemon pepper dressing</i>	

second

reef fish	46
<i>pan roasted reef fish, cuttlefish, mussels, bouillabaisse sauce, roast fish oil</i>	
spatchcock	42
<i>char grilled breast, roasted leg, sautéed wild mushrooms, mushroom puree, citrus beurre blanc</i>	
beef	46
<i>roast pinnacle rump, charred cucumber, oyster, curds and whey, onion ash</i>	
lamb	44
<i>confit lamb neck, smoked eggplant, onion variations, roast garlic clove</i>	
blue eye	44
<i>pan roasted blue eye, pig's tail, braised fennel, cauliflower puree, apple, jus gras</i>	

to share

hot seafood platter	170
<i>local reef fish, whitsunday bugs, grilled prawns, sautéed cuttlefish, scallops</i>	
chateaubriand	150
<i>500g pinnacle chateaubriand for two, burnt onion, soubise, choice of one side</i>	

sides

honey roasted pumpkin, pinenut, feta	14
truffle fries	16
roast cauliflower, manchego	14
leaf salad	14