

Long Pavilion



Snacks

white sturgeon caviar fermented crumpet, cultured yuzu cream	40ea
coffin bay oysters finger lime, sugar cane dressing	8.5ea
smoked pineapple Betel leaf, kaffir lime, pineapple hot sauce	9ea
scallop nori butter, furikake, puffed tendon	16ea
house made sourdough toasted yeast butter	7.5

Starters

whitsunday cuttlefish elderflower butter sauce, 'nduja, fennel, apple	41
kangaroo tartare pickled blackberry, orange gel, puffed wild rice, pistachio crumb	38
grilled peach goats curd koji espuma, tea smoked almonds, onion jam, asparagus	38
kingfish crudo grapefruit, sea succulent, anchovy herb oil	40

Substantial

eye fillet shallot puree, beef short rib, spring onion	76
reef fish celeriac, capers, asparagus, lemon butter whitsunday red emperor	65 +15
lamb loin pea puree, warm pea and bean salad, rye crumb, jus	71
gnocchi pumpkin puree, crispy parsley, goat curd	48
bay lobster guanciale, sugarloaf cabbage, green oil	64
duck breast exotic mushroom, duck tortellino, cherry jus, hazelnut	58

Shared

whitsunday hot seafood selection morton bay bugs, house ranch dressing barbeque prawns, cherry tomato seared scallops, finger lime, cucumber, sea greens cuttlefish, squid ink sauce cos salad, pickled fennel local reef fish, native herb butter qld tropical rock lobster, thermidor sauce truffle fries	320
rib eye potato rosti, selection of seasonal sides jus, butter of the day, charred lemon	market price

Sides

harissa carrots macadamia	18
truffle fries truffle, manchego	20
broccolini miso, sesame	18
cos gorgonzola, walnuts	18