



The pavilion small course menu

OYSTERS 11 FOR 3 / 21 FOR 1/2 DZ / 39 FOR 1 DZ

natural with finger lime
truffle soy
yuzu & garlic

ROASTED ASPARAGUS GF AVAILABLE DF/VEGAN AVAILABLE 14

broccolini, 63 degrees & 63 minutes egg, miso butter, toasted almonds

SEARED SCALLOPS GF DF 19

compressed watermelon, young basil, crispy pancetta, jus

PICKLED OCTOPUS GF DF 18

white bean puree, dried olives, capers, young basil, evoo

FRIED CALAMARI 18 SMALL / 28 LARGE

squid ink aioli, pickled cucumber

CRISPY PORK BELLY GF 20

carrot puree, pickled cucumber, liquorice jus

SZECHUAN SPATCH COCK GF DF 29.5

lime, chinese caramel, asparagus

LAMB BACK STRAP GF DF 36

nori and bonito dust, eggplant puree, anise jus, burnt onion

CONFIT DUCK GF 32

roasted fennel, orange & basil butter sauce

250GR PORTERHOUSE GF, DF AVAILABLE 38

truffle mash, braised baby onions, watercress, thyme jus
add crayfish tail 20

BEER BATTERED KING GEORGE WHITING 27

tartare, lemon, chips & salad

BUTTER & SAFFRON POACHED GRAY FISH RISOTTO 48

whole cray tail, tomato, garlic, basil & bisque

PUMPKIN & WATERCRESS SALAD GF, VEGAN AVAILABLE 22

goat's curd, toasted cashews, maple dressing

sides 8 each
pan fried kipfler potatoes
miso asparagus
truffle fries
dressed roquette, balsamic
& spanish onion salad

Side for your salad
scallops 10

