

starters

oysters (gf / df)

natural **or** pomegranate mignonette **or** yuzu pearls 21 for 1/2 doz
pickled cucumber creme fraiche dill **or** rockefeller 23 for 1/2 doz

seared scallops 22 (gf)

buttermilk veloute, pickled mussels, charred baby leek,
rosemary oil, squid ink tuille

locally baked bread selection 12 (vege)

served w/ extra virgin olive oil + housemade pistachio dukkah

kingfish ceviche 22 (df)

textures of cucumber, apple, mint

wild mushroom ravioli 19 / 34 (vege)

porcini cream sauce, grana padano

champagne mussels 18 (gf / df avail.)

saffron champagne cream sauce, crusty garlig bread

sesame and nori crusted tuna 22 (gf / df avail.)

wasabi emulsion, pickled ginger, daikon

mains

lobster and prawn ravioli 40
fennel poached lobster, caviar, creamy tarragon bisque

Whole baked baby snapper 45
herb and caper sauce, potato salad

fish of the day (market price)
Chefs selection of local seafood ask your waiter for today

Twice baked triple cheese souffle 33 (gf / veg)
caramelised figs, walnuts, truffle foam

house smoked kangaroo loin 36 (gf / df)
roasted baby beets, sweet potato puree, blackberry jus

Crispy duck breast 34 (gf)
butternut squash puree, wilted bok choy, morello cherry reduction

250gm murray valley black angus eye fillet 42 (gf / df avail.)
wild mushroom gratin, charred baby onions, duck fat potatoes
garlic spinach, red wine jus

The Pavilion Seafood Platter (2 people) 150
oysters, pickled octopus, scallops, champagne saffron mussels,
crispy whitebait, fennel poached lobster tail, blue swimmer crab

sides

fries 8.5

duck fat potatoes (gf / df) 9

white wine, mustard and parmesan baked cauliflower (gf / veg) 12

sauteed broccolini, ricotta salata (gf / veg) 9

fennel, butter lettuce, grapefruit and candied hazelnut salad (gf / df avail.) 10

heirloom tomato, artichoke and persian fetta salad (gf / veg) 10