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## Caviar

### OSCIETRA CAVIAR PLATE 199

30g caviar tin, served with  
hash browns, creme fraiche  
+ chives **DFA**

## RAW

### SYDNEY ROCK OYSTERS HALF 40 FULL 77

eschalot mignonette, black pepper + lemon **GF / DF**

### TUNA CRUDO 30

ladolemono + cucumber **GF / DF**

### BEEF TARTARE 14 EACH

hash brown + bottarga **GF / DF**

### CRAB TOAST 16 EACH

spanner crab, brioche, chives + roe

## SMALL SHARED

### SOURDOUGH 9

whipped cultured butter + sea salt **V / GFA / DFA**

### PAVILION FLAT BREAD 16

confit garlic + herb butter **V / DFA**

**ADD BURRATA +13**

### MIXED OLIVES 9

garlic, citrus + rosemary **VG / GF**

### AJVAR DIP 19

roasted red capsicum and eggplant,  
smoked paprika oil + flatbread **VG / GFA**

### SAN DANIELE PROSCIUTTO 26

aged 18 months, gnocco fritto + parmesan **GFA / DFA**

### LA STELLA BURRATA 22

peas, broad beans, zucchini + mint **V / GF**

### SQUID FRITTI 24

spiced salt, lemon + aioli **GF / DF**

### CRISPY EGGPLANT 24

salsa rosso, honey + herbs **V / GF / DFA**

### SPLIT SKULL ISLAND

### KING PRAWNS 34 (TWO PIECES)

confit garlic + aleppo pepper butter **GF / DFA**

### SAGANAKI CHEESE 24

fermented garlic honey, lemon + smoked almonds **V / GF / N**

**GF** gluten free **DF** dairy free

**GFA** gluten free available

**DFA** dairy free available

**VG** vegan **V** vegetarian

**N** contains nuts **S** sesame

**MP** market price



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## PASTA

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### CORN FREGOLA 32

charred corn, chilli oil + parsley v / GFA

### BEEF CHEEK RAGU 34

mafaldine, tomato, spices + parmesan GFA / DFA

### SPANNER CRAB LINGUINI 38

butter, chilli, garlic + lemon GFA / DFA

## LARGER SHARED

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### FISH FILLET MP

red pesto beurre blanc + zucchini GF / N

### STEAMED MUSSELS 36

chorizo, tomato sugo, chilli, garlic +  
grilled sourdough GFA / DF

### ROAST BANNOCKBURN CHICKEN 44

rocket, salmoriglio + lemon aioli GF / DF

### ROAST CAULIFLOWER 32

green romesco sauce, pistachio + lemon VG / GF / N

### RIVERINE 300G SCOTCH FILLET 69

broadleaf rocket, chimichurri + fries GF / DF

### RIVERINE 800G RIBEYE 150

broadleaf rocket, chimichurri + fries GF / DF



## Signature Dish

### MEDITERRANEAN LAMB SHOULDER 120

kalamata olives, preserved citrus & green  
herb salsa verde + sumac & garlic yoghurt

GF / DFA

SERVES 2-3 GUESTS

*Please allow 30mins for preparation*

## SIDES

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### FRIES 12

rosemary salt VG / DF / GFA

ADD TRUFFLE + PARMESAN +5

### PATATAS BRAVAS 16

spicy tomato sauce + aioli v / GF / DF

### BABY LEAF SALAD 14

honey mustard dressing, pepita seeds + herbs

v / GF / DF

### FRENCH BEANS 14

calabrian chilli + ricotta salata v / GF / DFA

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WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SUNDAY, 15% ON PUBLIC HOLIDAYS.  
PLEASE NOTE YOU WILL BE CHARGED UP TO 1.54% FOR VISA AND MASTERCARD AND 2.2% FOR AMEX.

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## Group MENU 90PP

### TUNA CRUDO

ladolemono + cucumber GF / DF

### MICHE SOURDOUGH

whipped cultured butter + sea salt V / GFA / DFA

### SAN DANIELE PROSCIUTTO

aged 18 months, gnocco fritto + parmesan  
GFA / DFA

### LA STELLA BURRATA

peas, broad beans, zucchini + mint V / GF

### CORN FREGOLA

charred corn, chilli oil + parsley V / GFA

### MEDITERRANEAN LAMB SHOULDER

kalamata olives, preserved citrus & green herb  
salsa verde + sumac & garlic yoghurt GF / DFA

### FRIES

rosemary salt VG / DF / GFA

ADD TRUFFLE + PARMESAN +5 v

### BABY LEAF SALAD

honey mustard dresising, pepita seeds + herbs v  
/ GF / DF

### MANGO SEMI FREDDO

almond crumble, mango lime salsa + mango  
sorbet VG / GF / N

## Bottomless MENU 95PP

Available for lunch Friday, Saturday + Sunday

### MICHE SOURDOUGH

whipped cultured butter + sea salt V / GFA / DFA

### LA STELLA BURRATA

peas, broad beans, zucchini + mint V / GF

### AJVAR DIP

roasted red capsicum & eggplant, smoked  
paprika oil + flatbread VG / GFA

### TUNA CRUDO

ladolemono + cucumber GF / DF

### CORN FREGOLA

charred corn, chilli oil + parsley V / GFA

### ROAST BANNOCKBURN CHICKEN

rocket, salmoriglio, lemon aioli GF / DF

### BLACK TRUFFLE + PARMESAN FRIES

aioli V / DFA

### BABY LEAF SALAD

honey mustard dresising, pepita seeds + herbs  
V / GF / DF

### ADD ON DESSERT + 7PP

### MANGO SEMI FREDDO

almond crumble, mango lime salsa +  
mango sorbet VG / GF / N

Plus

### 2 HOURS BOTTOMLESS

House Wines, Tap Beers, Soft Drinks,  
Heaps Normal + Lyres Classic Sparkling

\*MENU SUBJECT TO CHANGE

GF gluten free DF dairy free GFA gluten free available S sesame  
DFA dairy free available VG vegan V vegetarian N contains nuts