

THE
PAVILION

LUNCH

MONDAY - FRIDAY
11:30AM - 2:30PM

SATURDAY - SUNDAY
12PM - 3PM

DINNER

SUNDAY - THURSDAY
5:30PM - 9PM

FRIDAY & SATURDAY
5:30PM - 9:30PM

Price = Members/Visitors
V = Vegetarian VG = Vegan
GF = Gluten Free GFO = Gluten Free Option
Additional charges may apply

Some dishes may contain traces of nuts

THE PIZZA

All pizza sizes are 12"

CHEESY GARLIC 20/22
Fresh herbs and mozzarella v

MARGHERITA 21/24
Napoli base, cherry tomato, bocconcini, mozzarella
and fresh basil v

HAWAIIAN PIZZA 23/26
Napoli base, mozzarella cheese, ham and pineapple

VEGETARIAN PIZZA 23/26
Napoli base, mozzarella cheese, mushroom, capsicum,
black olives, Spanish onion, spinach and cherry tomato v

THE ITALIAN STALLION 23/26
Pepperoni, napoli base and shredded mozzarella

MEAT LOVERS 24/27
Napoli base, mozzarella cheese, pepperoni, soppressata,
leg ham, bacon, Italian herbs and roast garlic

SUPREME 25/28
Napoli base, mozzarella cheese, roast garlic, pepperoni,
soppressata, wild funghi, Italian leg ham, Spanish onion,
black olives, capsicum and Italian herbs

CHICKEN & AVOCADO 25/28
Grilled chicken, bacon, avocado, napoli base, capsicum,
red onion and sriracha aioli

FIERY PRAWN 26/29
Prawns, bacon, shallot, chilli flakes, red onion, cherry
tomato and sriracha aioli

LAMB & FETTA 26/29
Crispy eggplant, fetta, red onion drizzled with basil pesto
and garlic yoghurt sauce

PERI PERI CHICKEN 26/29
Marinated grilled chicken breast, bacon, camembert, roasted
peppers, cherry tomatoes, red onion and ranch sauce

GLUTEN FREE BASE GF +3/4

DESSERTS

CHOCOLATE FONDANT PUDDING 12/14
Soft centred served with king island double cream

INDIVIDUAL STICKY DATE PUDDING 12/14
Served with warm butterscotch sauce and vanilla
bean ice cream

PISTACHIO PAPI CAKE 12/14
Pistachio papi and white chocolate layered cake
topped with rose petals

NUTELLA PIZZA 21/24
Nutella base, strawberries, vanilla bean ice cream
and icing sugar v

PISTACHIO PAPI PIZZA 22/24
Oven baked pizza base topped with pistachio papi
spread, vanilla ice cream and crushed pistachios

THE
PAVILION



RESTAURANT

<div> <div>GRAZE</div> <div> <div>CONTINENTAL LOAF TOASTED</div> <div>With garlic butter v</div> <div>With garlic butter and mozzarella cheese v</div> </div> <div> <div>CRUNCHY COATED CHIPS</div> <div>Served with aioli GF, V</div> </div> <div> <div>CONFIT DUCK AND MANCHEGO CROQUETTE</div> <div>Served with smoked bell pepper mayonnaise and beetroot cabbage slaw</div> </div> <div> <div>GRILLED TURMERIC WINGS</div> <div>Pickled cucumber and tomato salsa topped with raita GF</div> </div> <div> <div>PAN-FRIED PESTO PRAWNS</div> <div>Corn and potato fritter, fried kale, bell pepper chutney and garlic cream sauce</div> </div> <div> <div>GRILLED HALOUMI</div> <div>Served with labneh, pomegranate, oven-dried cherry tomatoes, kalamata olives and pita bread GFO, V</div> </div> <div> <div>SALT & PEPPER SQUID</div> <div>Tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce</div> </div> </div>			<div> <div>SIGNATURES</div> <div> <div>STICKY GARLIC PORK BELLY</div> <div>Twice cooked pork belly, house-made sticky sauce, aromatic rice, sautéed garlic beans and bok choy</div> </div> <div> <div>BEEF CHEEK</div> <div>Slow-cooked Angus beef cheek served with ciambotta, fresh basil and gremolata GFO</div> </div> <div> <div>LAMB SHANK</div> <div>Slow-cooked lamb shank with risotto alla milanese, confit eschalot, ratatouille and salsa verde GF</div> </div> <div> <div>SALMON FILLET</div> <div>Pan-seared served with creamy garlic potato purée, grilled asparagus, sautéed chard, wasabi roe topped with lemon pepper cream sauce and basil oil GF</div> </div> <div> <div>GRILLED BARRAMUNDI</div> <div>Served with steamed jasmine rice, steamed bok choy, green beans and Thai green curry GF</div> </div> <div> <div>CHICKEN ROULADE</div> <div>Chicken breast filled with truffle, mushrooms and cheese wrapped in prosciutto served with potato purée, Dutch carrots, porcini cream sauce and herbed oil GF</div> </div> </div>			<div> <div>BURGER BAR</div> <div> <div>All burgers served on a milk bun with crunchy fries</div> <div> <div>ANGUS BEEF BURGER</div> <div>Angus beef pattie, smoky bacon, hi-melt cheese, lettuce, sliced tomato, caramelised onion and barbeque prego sauce GFO</div> </div> <div> <div>MASALA SPICED CHICKEN BURGER</div> <div>Garlic yoghurt, marinated cucumber, red onion, lettuce and garden tomato GFO</div> </div> <div> <div>LEMON PEPPER FISH BURGER</div> <div>Fish patty, crunchy lettuce, caramelised onion, fresh slaw, preserved lemon and lemon lime aioli</div> </div> <div> <div>MISO BURGER</div> <div>Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise GFO, V</div> </div> </div> </div>		
<div> <div>CLASSICS</div> <div> <div>CHICKEN SCHNITZEL</div> <div>300 grams served with crunchy fries, house salad and gravy</div> </div> <div> <div>JUNIOR CHICKEN SCHNITZEL</div> <div>150 grams served with crunchy fries, house salad and gravy</div> </div> <div> <div>MAKE YOUR SCHNITZEL A PARMIGIANA</div> <div>With napoli sauce, ham and mozzarella cheese</div> </div> <div> <div>MARKET BATTERED FISH</div> <div>Served with crunchy fries, house salad and tartare sauce</div> </div> <div> <div>GRILLED FISH OF THE DAY</div> <div>Served with dressed house salad, crunchy fries, lemon and tartare sauce</div> </div> <div> <div>SALT & PEPPER SQUID</div> <div>Spiced squid served with house salad, crunchy fries and garlic mayonnaise</div> </div> <div> <div>CHICKEN AND PRAWN SCALLOPINI</div> <div>Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF</div> </div> </div>			<div> <div>FROM THE GARDEN</div> <div> <div>CAESAR SALAD</div> <div>Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing</div> </div> <div> <div>POMEGRANATE, BEETROOT AND FETTA</div> <div>Baby spinach, roasted pecans and Spanish onion tossed with honey poppyseed dressing GF, V</div> </div> <div> <div>AHI POKE BOWL</div> <div>Marinated ahi tuna, edamame beans, tofu, wakame seaweed, red cabbage, marinated cucumber and fresh avocado with roasted sesame dressing GF</div> </div> <div> <div>COUSCOUS AND KALE</div> <div>Marinated chickpeas, cherry tomato, shredded carrot, lemon dressing and crushed walnuts</div> </div> <div> <div>OPTIONAL ADD ONS</div> <div> <div>Poached chicken GF</div> <div>Smoked salmon GF</div> <div>Chilled king prawns (4) GF</div> </div> </div> </div>			<div> <div>CHAR-CHAR-CHAR</div> <div> <div>MARINATED LAMB SOUVLAKI (3 SKEWERS)</div> <div>Served with Greek salad, crunchy fries, tzatziki and pita bread GFO</div> </div> <div> <div>GRAIN FED PURE BLACK ANGUS 130 DAYS</div> <div>Our steaks are 100% Black Angus beef which delivers the strong flavour and consistently high-quality Australian beef. Our steaks are up to a marble score of 3+ to ensure our diners have a great eating experience.</div> </div> <div> <div>All steaks served with crunchy fries and house salad</div> <div> <div>RUMP STEAK 300 GRAMS GF</div> <div>NEW YORK PREMIUM 300 GRAMS GF</div> <div>OP RIB-EYE 400 GRAMS GF</div> </div> <div> <div>OPTIONAL ADD ONS</div> <div>Two Australian king prawns GF</div> </div> <div> <div>CHOICE OF GLUTEN FREE SAUCES</div> <div> <div>Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque</div> </div> </div> </div> </div>		
<div> <div>PAN TO PLATE</div> <div> <div>SEAFOOD RISOTTO</div> <div>Cooked in a creamy napolitana sauce with prawns, mussels, clams and squid topped with lemon and basil infused crème fraîche GF</div> </div> <div> <div>CHICKEN GNOCCHI</div> <div>Pan-fried gnocchi cooked with chicken, spinach, mushroom, cream and basil pesto topped with crispy bacon and crumbed fetta</div> </div> <div> <div>BEEF RAGÙ CONCHIGLIE</div> <div>Slow-cooked beef ragù with roasted bell pepper, confit tomato, basil and napolitana sauce topped with shredded soft mozzarella GFO</div> </div> </div>			<div> <div>CHILDREN’S MEALS</div> <div> <div>12 years & under: Includes a free chef’s choice ice cream</div> <div> <div> <div>Battered fish fillets with crunchy fries</div> <div>Mini cheeseburger served with crunchy fries GFO</div> <div>Chicken finger nuggets and crunchy fries</div> <div>Grilled chicken with steamed vegetables GF</div> <div>Twirl bolognaise topped with parmesan cheese GFO</div> </div> </div> </div> </div>			<div> <div> <div>Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering.</div> <div> <div>Price = Members/Visitors</div> <div>V = Vegetarian VG = Vegan GF = Gluten Free</div> <div>GFO = Gluten Free Option</div> <div>Additional charges may apply</div> </div> <div> <div>Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.</div> </div> </div> </div>		