

# 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

Fresh herbs and mozzarella v

20/22

## MARGHERITA

Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v

21/24

## HAWAIIAN PIZZA

Napoli base, mozzarella cheese, ham and pineapple

23/26

## VEGETARIAN PIZZA

Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v

23/26

## THE ITALIAN STALLION

Pepperoni, napoli base and shredded mozzarella

23/26

## MEAT LOVERS

Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic

24/27

## SUPREME

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

25/28

## CHICKEN & AVOCADO

Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

25/28

## FIERY PRAWN

Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

26/29

## PERI PERI CHICKEN

Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce

26/29

## GLUTEN FREE BASE GF

+ 3/4

# DESSERTS

## CHOCOLATE FONDANT PUDDING

Soft centred served with king island double cream

12/14

## INDIVIDUAL STICKY DATE PUDDING

Served with warm butterscotch sauce and vanilla bean ice cream

12/14

## PISTACHIO PAPI CAKE

Pistachio papi and white chocolate layered cake topped with rose petals

12/14

## NUTELLA PIZZA

Nutella base, strawberries, vanilla bean ice cream and icing sugar v

21/24

# THE PAVILION



RESTAURANT

