# 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	20/2
MARGHERITA Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	21/2.
HAWAIIAN PIZZA Napoli base, mozzarella cheese, ham and pineapple	23/2
VEGETARIAN PIZZA  Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	23/2
THE ITALIAN STALLION  Pepperoni, napoli base and shredded mozzarella	23/2
MEAT LOVERS  Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	24/2
SUPREME  Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	25/2
CHICKEN & AVOCADO  Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	25/2
FIERY PRAWN  Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	26/2
PERI PERI CHICKEN  Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	26/2
GLUTEN FREE BASE OF	+ 3 /

# DESSERTS

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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	21/24

# THE PAVILION



RESTAURANT

#### GRAZE

CONTINENTAL LOAF TOASTED	
With garlic butter v	8/9
With garlic butter and mozzarella cheese v	10/11
CRUNCHY COATED CHIPS Served with aioli GF, V	9/11
SPICY FRIED SHRIMP	21/23
Shallow-fried whole shrimp served with crispy noodles, sticky honey and garlic sauce topped with roasted sesame seeds	
LEMON CHICKEN WINGS	19/21
Grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce GF	
PRAWN COCKTAIL	25/28
Avocado mousse, lemon gel, radicchio leaves, white cabbage, lemon halves and Marie Rose dressing of	Ü
GRILLED HALOUMI	21/23
Served with labneh, oven-dried cherry tomatoes, kalamata olives and pita bread $_{\mbox{\scriptsize GFO, V}}$	

### CLASSICS

all root as	
CHICKEN SCHNITZEL 300 grams served with crunchy fries, house salad and gravy	26/29
JUNIOR CHICKEN SCHNITZEL 150 grams served with crunchy fries, house salad and gravy	20/22
MAKE YOUR SCHNITZEL A PARMIGIANA With napoli sauce, ham and mozzarella cheese	+5/6
MARKET BATTERED FISH Served with crunchy fries, house salad and tartare sauce	27/30
GRILLED FISH OF THE DAY Served with dressed house salad, crunchy fries, lemon and tartare sauce	29/31
SALT & PEPPER SQUID  Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/31
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF	29/32

#### PAN TO PLATE

creamy white wine sauce and Pecorino Romano

SALMON PAPPARDELLE	28/31
Fresh salmon, grilled asparagus, cherry tomatoes and capers in a creamy lemon dill sauce GFO	
PRAWN & CHORIZO GNOCCHI	32/35
Pan-fried prawns, chorizo, cherry tomatoes, crème fraîche, fresh chilli, tossed with white wine, roasted garlic, parmesan and EVO GFO	
BEEF TORTELLINI	27/30
Pan-fried with pork sausage, broccoli florets, spinach, roasted bell pepper, chopped tarragon, grated lemon zest,	

#### SIGNATURES

PORTUGUESE PORK BELLY

Spiced marinated pork belly cooked over our chargrill with cauliflower purée, apple compote, fennel and apple slaw, roasted Brussels sprouts of	
TUSCAN SALMON & PRAWN Cooked in creamy semi-dried tomato, kale, spinach and cherry tomato sauce, served with roasted potatoes, parmesan and herb crumb	34/3
FLATHEAD PROVENÇAL  Pan-fried fillets served with vibrant sauce in caperberries, olive, tomato served with roasted zucchini, eggplant and sautéed potatoes GF	34/3
SPICED BEEF BRISKET  Served with hummus, cauliflower steak, pickled onions, fried chickpeas, sumac and gremolata	36/3
CHICKEN ROULADE  Chicken breast filled with truffle, mushrooms and cheese wrapped in prosciutto served with potato purée, Dutch carrots, porcini cream sauce and herbed oil GF	29/

#### FROM THE GARDEN

CAESAR SALAD  Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/22
TORCHED ORANGE & GRAPEFRUIT  Dried cranberries, toasted almond, shaved fennel and chopped lettuce tossed with honey lemon dressing vo, GF	21/24
CRISPY NOODLE SALAD  Shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing vo	21/22
OPTIONAL ADD ONS  Poached chicken GF Smoked salmon GF Chilled king prawns (4) GF	+7/8 +10/I +12/I

#### CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

· Battered fish fillets with crunchy fries	14/16
· Mini cheeseburger served with crunchy fries GFO	14/16
· Chicken finger nuggets and crunchy fries	14/16
· Grilled chicken with steamed vegetables GF	14/16
· Twirl bolognaise topped with parmesan cheese GFO	14/16

#### BURGER BAR

36/39

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER	21/23
Beef pattie, lettuce, tomato, cheese and tomato sauce GFO	
MEXICAN CHICKEN & CHORIZO	25/28
Smashed avocado, pico de gallo, sour cream, baby cos lettuce, cheddar cheese, salsa verde and corn kernels of	
STICKY BEEF BURGER	25/28
Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese	GFO
MISO BURGER	19/21
Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise $_{\mbox{\footnotesize{GFO}},\mbox{\;V}}$	

## CHAR-CHAR-CHAR

MARINATED CHICKEN SOUVLAKI (3 SKEWERS) 32/Served with Greek salad, crunchy fries, tzatziki and pita bread GFO

#### GRAIN FED PURE BLACK ANGUS 130 DAYS

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.

All steaks served with crunchy fries and house salad

NEW YORK PREMIUM 300 GRAMS GF	45/49
OP RIB-EYE 400 GRAMS GF	56/59

33/36

#### OPTIONAL ADD ONS +14/16

Two Australian ƙing prawns GF

RUMP STEAK 300 GRAMS GF

#### CHOICE OF GLUTEN FREE SAUCES OF

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque

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.

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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.