

V - VEGETARIAN  
GF - GLUTEN FREE  
GFO - GLUTEN FREE OPTION

## THE PAVILION

# SET MENU

PLEASE SELECT 2 FROM EACH COURSE FOR AN ALTERNATE SERVE  
2 COURSES \$55 | 3 COURSES \$65

## ON ARRIVAL

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese V

## ENTRÉE (PLEASE CHOOSE 2 ITEMS)

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

**LEMON CHICKEN WINGS** grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce GF

**PRAWN COCKTAIL** avocado mousse, lemon gel, radicchio leaves, white cabbage, lemon halves and Marie Rose dressing GF

**CRISPY NOODLE SALAD** shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing VG

## MAIN (PLEASE CHOOSE 2 ITEMS)

**TUSCAN SALMON & PRAWN** cooked in creamy semi-dried tomato, kale, spinach and cherry tomato sauce, served with roasted potatoes, parmesan and herb crumb

**PORTUGUESE PORK BELLY** spiced marinated pork belly cooked over our chargrill with cauliflower purée, apple compote, fennel and apple slaw, roasted Brussels sprouts GF

**SPICED BEEF BRISKET** served with hummus, cauliflower steak, pickled onions, fried chickpeas, sumac and gremolata

**MARINATED CHICKEN SOUVLAKI** served with Greek salad, chips, tzatziki and pita bread GFO

## DESSERT

**CHOCOLATE FONDANT PUDDING** soft centred served with king island double cream

**INDIVIDUAL STICKY DATE PUDDING** served with warm butterscotch sauce and vanilla bean ice cream

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# SHARED MENU

### MENU 1 - \$50PP

**MARGHERITA PIZZA** napoli base, cherry tomato, bocconcini, mozzarella and fresh basil V

**BEEF TORTELLINI** pan-fried with pork sausage, broccoli florets, spinach, roasted bell pepper, chopped tarragon, grated lemon zest, creamy white wine sauce and Pecorino Romano

**SALMON PAPPARDELLE** fresh salmon, grilled asparagus, cherry tomatoes and capers in a creamy lemon dill sauce GFO

**CRISPY NOODLE SALAD** shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing VG

### MENU 2 - \$55PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese V

**LEMON CHICKEN WINGS** grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce GF

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

#### CHOICE OF PIZZAS

**CRISPY NOODLE SALAD** shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing VG

### MENU 3 - \$70PP

**CONTINENTAL LOAF TOASTED** with garlic butter and mozzarella cheese V

**LEMON CHICKEN WINGS** grilled spiced wings tossed with garlic, lemon-herb sauce served with mixed fresh apple slaw and Greek goddess dipping sauce GF

**SALT & PEPPER SQUID** tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

**BEEF TORTELLINI** pan-fried with pork sausage, broccoli florets, spinach, roasted bell pepper, chopped tarragon, grated lemon zest, creamy white wine sauce and Pecorino Romano

**SALMON PAPPARDELLE** fresh salmon, grilled asparagus, cherry tomatoes and capers in a creamy lemon dill sauce GFO

#### CHOICE OF PIZZAS

**CRISPY NOODLE SALAD** shredded wombok and red cabbage, capsicum, cherry Roma tomatoes, edamame bean and sweet soy sesame dressing VG

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## TERMS & CONDITIONS

Any specific dietary or allergy requirements need to be advised when confirming your booking, not on the day of the event.

For lunch and dinner bookings of 30 or more guests, a choice of a shared or set menu must be selected. Choices for set menus are Entrée and Main, Main and Dessert or Entrée, Main and Dessert. Dishes are limited to 2 from each course for an alternate drop.

Confirmation of the final numbers of guests must be made no less than ten (10) days prior to the event date, final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers, a final invoice will be issued to the Event Organiser.

The final invoice payment is required (10) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date - post final payment - will require approval by the Event Organiser and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

Non-refundable prepayment of the balance of the total estimated amount is payable 10 days prior to the event date. If the balance of the total estimated amount is not paid 10 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The client agrees that beverages will be charged according to the venue's records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client.

Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via Credit Card on the day of the event.

The client must provide Catering HQ the final menu choices and numbers of guests attending the event in writing no later than seven (10) days prior to the event date.