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 GF	+ 3 /

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
TIRAMISU SLICE Espresso coffee layers with a rich sweet mascarpone, topped with cocoa powder	9/11
ORANGE & ALMOND CAKE With rose buttercream GF	9/11
NUTELLA PIZZA Nutella base, strawberries, vanilla bean ice cream and icing sugar	21/24

THE PAVILION



RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED

With garlic butter and mozzarella cheese v ZUCCHINI FRIES Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise v GARLIC PRAWNS Cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream sauce HAWAIIAN CHICKEN WINGS Grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa cro HERB CRUSTED TUNA CRUDO Sunomono salad, garlic baguette crisps topped with yuzu and basil vinaigrette GRILLED HALOUMI Sumac spiced labneh, chargrilled shaved zucchini, toasted pine nuts, preserved lemon and pitta bread v. cro PAN TO PLATE SALMON AND PRAWN RISOTTO Creamy dill risotto cooked with salmon, asparagus and green peas topped with curried grilled prawns, lemon crème fraiche TUSCAN CHICKEN ORZO Pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil cro CHILLI PRAWN SPAGHETTI Pan-fried tiger prawns with semi-dried tomato, sautéed spinach, lemon pangritata and anchovy butter sauce cro FROM THE GARDEN CAESAR SALAD Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved	CONTINENTAL LOAF TOASTED	
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Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnoise v GARLIC PRAWNS Cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream souce HAWAIIAN CHICKEN WINGS Grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa area HERB CRUSTED TUNA CRUDO Sunomono salad, garlic baguette crisps topped with yuzu and basil vinaigrette GRILLED HALOUMI Sumac spiced labneh, chargrilled shaved zucchini, toasted pine nuts, preserved lemon and pitta bread v. are PAN TO PLATE SALMON AND PRAWN RISOTTO Creamy dill risotto cooked with salmon, asparagus and green peas topped with curried grilled prawns, lemon creme fraiche TUSCAN CHICKEN ORZO Pan-fried with preserved lemon, cherry tomatoes, basil, asparagus speers and bell pepper oil are CHILLI PRAWN SPAGHETTI Pan-fried tiger prawns with semi-dried tomato, sautéed spinach, lemon pangritata and anchovy butter sauce are FROM THE GARDEN CAESAR SALAD Baby spinach, goats cheese, dried cranberries and caramelised pumpkin seed tossed in honey lemon dressing of, v CHOPPED GREEK SALAD Traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing of, v COMPRESSED MELON & PROSCIUTTO Cantaloupe, dew 2 watermelon, arugula, pecan nuts, crumbled fetta and aged balsamic vinaigrette of smoked salmon of smoked	With garlic butter and mozzarella cheese v	10/11
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CLASSICS

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 GF	29/31
SALT & PEPPER SQUID Spiced squid served with house salad, crunchy fries and garlic mayonnaise	28/3
CHICKEN AND PRAWN SCALLOPINI Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, pototo qu'rée and parlic cream source de	29/32

SIGNATURES

PORK BELLY	36/39
Kumera and apple purée, sautéed kale and lardon, braised red cabbage, pork cracker, cranberry and port wine jus GF	
SALMON MEDALLION AND PRAWNS	34/38
Served with cauliflower cake, purée, grilled asparagus, za'atar and dill cream sauce	
FLATHEAD FILLETS	34/38
Pan-fried flathead fillets served with buttermilk potato purée, sautéed garlic beans, charred corn, topped with lemon thyme cream sauce GF	
CONFIT DUCK BREAST	37/39
Marinated in five spice served with creamy potato purée, sautéed greens and plum sauce cf	
LEMON THYME CHICKEN ROULADE	29/32
Pea purée, charred asparagus, confit potato, prosciutto crumb, lemon and tarragon sauce GF	

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 strips and crunchy fries	14/16
· Grilled chicken with steamed vegetables GF	14/16
· Twirl bolognaise topped with parmesan cheese GFO	14/16

CHAR-CHAR-CHAR

MEDITERRANEAN LAMB SKEWER

32/36

Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil $_{\mbox{\footnotesize GFO}}$

Our Beef is produced from carefully selected cattle and farms, ensuring consistent quality and flavour. The beef is primarily for the foodservice industry and is distributed through foodservice partners. The brands we use are known for reliable quality, and the beef is praised for its taste, tenderness, and marbling. Our producers entire process, from raising the cattle to processing, ensuring quality and consistency.

PASTURE FED SCOTCH FILLET 250 GRAMS 43/46

Victorian pasture fed beef, Poowong Victoria GF

RUMP STEAK 300 GRAMS

Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia GF

NEW YORK PREMIUM 300 GRAMS

45/49

33/36

A minimum 100-day grain-fed beef with a guaranteed marble score of 2+. It is produced from carefully selected Angus cattle, ensuring consistent quality and flavour GF

All steaks served with crunchy fries and house salad

OPTIONAL ADD ONS

+14/16

Two Australian ƙing prawns GF

CHOICE OF GLUTEN FREE SAUCES GF

+ 2/3

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

BURGER BAR

All burgers served on a milk bun with crunchy fries

CLASSIC CHEESEBURGER

Beef pattie, lettuce, tomato, cheese and tomato sauce GFO

beer pattie, tettoce, tomato, crieese and tomato sauce of

STICKY BEEF BURGER

25/28

Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese GFO

CHICKEN & SLAW BURGER

25/28

21/23

Chargrilled marinated chicken, red cabbage, sliced green pepper and carrot slaw topped with yoghurt sauce GFO

CARRAWAY PORK BURGER

25/28

Marinated pork belly, crispy speck, sauerkraut, dill pickle relish, charred onions and 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 GFO, V

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.

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. If you have any serious allergies, please let us know and we will try our best to serve you something delicious.