

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

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

TIRAMISU SLICE

9/11

Espresso coffee layers with a rich sweet mascarpone, topped with cocoa powder

ORANGE & ALMOND CAKE

9/11

With rose buttercream GF

NUTELLA PIZZA

21/24

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

THE PAVILION



RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED		
With garlic butter	v	8/9
With garlic butter and mozzarella cheese	v	10/11
ZUCCHINI FRIES		
Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise	v	18/20
GARLIC PRAWNS		
Cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream sauce		24/27
HAWAIIAN CHICKEN WINGS		
Grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa	GFO	19/21
HERB CRUSTED TUNA CRUDO		
Sunomono salad, garlic baguette crisps topped with yuzu and basil vinaigrette		24/27
GRILLED HALOUMI		
Sumac spiced labneh, chargrilled shaved zucchini, toasted pine nuts, preserved lemon and pitta bread	v, GFO	22/24

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		28/31
TUSCAN CHICKEN ORZO		
Pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil	GFO	26/29
CHILLI PRAWN SPAGHETTI		
Pan-fried tiger prawns with semi-dried tomato, sautéed spinach, lemon pangritata and anchovy butter sauce	GFO	28/31

FROM THE GARDEN

CAESAR SALAD		
Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing		21/24
ROASTED KUMERA SALAD		
Baby spinach, goats cheese, dried cranberries and caramelised pumpkin seed tossed in honey lemon dressing	GF, v	21/24
CHOPPED GREEK SALAD		
Traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing	GF, v	21/24
COMPRESSED MELON & PROSCIUTTO		
Cantaloupe, dew & watermelon, arugula, pecan nuts, crumbled fetta and aged balsamic vinaigrette	GF	24/26
OPTIONAL ADD ONS		
Poached chicken	GF	+ 7/8
Smoked salmon	GF	+ 10/11
Chilled king prawns (4)	GF	+ 12/14

CLASSICS

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	GF	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

SIGNATURES

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

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		
Served with pitta bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil	GFO	32/36
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		
Victorian pasture fed beef, Poowong Victoria	GF	43/46
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	33/36
NEW YORK PREMIUM 300 GRAMS		
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	45/49
All steaks served with crunchy fries and house salad		
OPTIONAL ADD ONS		
Two Australian king prawns	GF	+ 14/16
CHOICE OF GLUTEN FREE SAUCES		
Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	GF	+ 2/3
BURGER BAR		
All burgers served on a milk bun with crunchy fries		
CLASSIC CHEESEBURGER		
Beef pattie, lettuce, tomato, cheese and tomato sauce	GFO	21/23
STICKY BEEF BURGER		
Pattie basted in sticky bbq sauce, crispy fried eschalot, tomato, lettuce, grilled bacon and American liquid cheese	GFO	25/28
CHICKEN & SLAW BURGER		
Chargrilled marinated chicken, red cabbage, sliced green pepper and carrot slaw topped with yoghurt sauce	GFO	25/28
CARRAWAY PORK BURGER		
Marinated pork belly, crispy speck, sauerkraut, dill pickle relish, charred onions and liquid cheese	GFO	25/28
MISO BURGER		
Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise	GFO, v	19/21

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.