

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

HAWAIIAN CHICKEN WINGS grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa GF

GARLIC PRAWNS cauliflower and parmesan cake, fried eschalot, chopped chilli, garlic cream sauce

CHOPPED GREEK SALAD traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, V

MAIN (PLEASE CHOOSE 2 ITEMS)

SALMON MEDALLION AND PRAWNS served with cauliflower cake, purée, grilled asparagus, za'atar and dill cream sauce

PORK BELLY kumera and apple purée, sautéed kale and lardon, braised red cabbage, pork cracker, cranberry sauce and port wine jus GF

CHICKEN AND PRAWN SCALLOPINI grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce GF

MEDITERRANEAN LAMB SKEWER served with souvlaki bread, breaded fetta, smoked hummus, sumac, pickled red onion, radish and confit tomato topped with basil infused olive oil 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

TUSCAN CHICKEN ORZO pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil GFO

SALMON AND PRAWN RISOTTO creamy dill risotto cooked with salmon, asparagus and green peas topped with curried grilled prawns, lemon crème fraîche

CHOPPED GREEK SALAD traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, V

MENU 2 - \$55PP

CONTINENTAL LOAF TOASTED with garlic butter and mozzarella cheese V

HAWAIIAN CHICKEN WINGS grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa GF

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

CHOICE OF PIZZAS

CHOPPED GREEK SALAD traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, V

MENU 3 - \$70PP

CONTINENTAL LOAF TOASTED with garlic butter and mozzarella cheese V

HAWAIIAN CHICKEN WINGS grilled wings marinated in tangy sweet sauce, served with corn and pineapple salsa GF

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

TUSCAN CHICKEN ORZO pan-fried with preserved lemon, cherry tomatoes, basil, asparagus spears and bell pepper oil GFO

SALMON AND PRAWN RISOTTO creamy dill risotto cooked with salmon, asparagus and green peas topped with curried grilled prawns, lemon crème fraîche

CHOICE OF PIZZAS

CHOPPED GREEK SALAD traditional Greek salad with chopped cucumber, olives, red onion, tomato and Greek feta, housemade lemon dressing GF, V

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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 10 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.