

THE
PAVILION

Valentine's
Day

~ SPECIALS ~

13TH, 14TH & 15TH FEBRUARY
LUNCH & DINNER

ENTRÉES

SEARED SCALLOPS

Cauliflower purée, brown butter and lemon myrtle GF

M/V

22/24

CRISPY PORK BELLY

Davidson plum glaze, apple and fennel slaw GF

19/21

MAINS

SLOW-ROASTED LAMB SHOULDER

39/41

Garlic, rosemary potatoes, asparagus, lemon and native herbs GF

ROASTED WHOLE BARRAMUNDI

35/37

Charred broccolini, shallot potato purée, lemon, capers and parsley sauce GF

DESSERT

PERSIAN LOVE CAKE

12/13

Served with whipped cream, pistachio slivers and fresh raspberries

BOOK VIA WEBSITE:
WWW.BRIGHTONLAKESRGC.COM.AU