

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

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

39/41

ROASTED WHOLE BARRAMUNDI

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

35/37

DESSERT

PERSIAN LOVE CAKE

Served with whipped cream, pistachio slivers
and fresh raspberries

12/13

BOOK VIA WEBSITE:
WWW.BRIGHTONLAKESRGC.COM.AU