

# 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"

<b>CHEESY GARLIC</b>	20/22
Fresh herbs and mozzarella v	
<b>MARGHERITA</b>	21/24
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	
<b>HAWAIIAN PIZZA</b>	23/26
Napoli base, mozzarella cheese, ham and pineapple	
<b>VEGETARIAN PIZZA</b>	23/26
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	
<b>THE ITALIAN STALLION</b>	23/26
Pepperoni, napoli base and shredded mozzarella	
<b>MEAT LOVERS</b>	24/27
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	
<b>SUPREME</b>	25/28
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs	
<b>CHICKEN &amp; AVOCADO</b>	25/28
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	
<b>FIERY PRAWN</b>	26/29
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	
<b>PERI PERI CHICKEN</b>	26/29
Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	
<b>GLUTEN FREE BASE GF</b>	+3/4

## DESSERTS

<b>CHOCOLATE FONDANT PUDDING</b>	12/14
Soft centred served with vanilla bean ice cream	
<b>INDIVIDUAL STICKY DATE PUDDING</b>	12/14
Served with warm butterscotch sauce and vanilla bean ice cream	
<b>RASPBERRY AND PISTACHIO ENTREMET</b>	14/16
Pistachio mousse, raspberry inclusions and crunchy pistachio finish	
<b>ORANGE &amp; ALMOND CAKE</b>	9/11
With rose buttercream GF	
<b>NUTELLA PIZZA</b>	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

## GRILLED PRAWN OKONOMIYAKI

Pan-fried cabbage cake, scallion, teriyaki sauce, mayo, shaved bonito flakes 24/27

## HARISSA & MAPLE CHICKEN WINGS

Marinated chicken wings served with pickled vegetable salsa **GF** 19/21

## PINK PEPPERCORN TUNA

Avocado & blood lime crème fraiche, pickled fennel & celery salad, toasted almonds, ponzu dressing **GF** 26/29

## PANKO CRUSTED HALOUMI

Smoked aubergine purée, pickled carrot, lemon-thyme infused olive oil **v** 23/25

# PAN TO PLATE

## PULLED SHORT RIB PAPPARDELLE

Slow-cooked short rib ragout, confit tomato, zesty crème fraiche, gremolata **GFO** 28/31

## PRAWN SPAGHETTI AL LIMONE

Spaghetti tossed in lemon butter & extra virgin olive oil with prawns and rocket, finished with parmesan and citrus crumb **GF** 31/34

## TRUFFLE CHICKEN LINGUINE

Seared chicken breast, portobello mushrooms, spinach in creamy garlic sauce, truffle, Reggiano cheese **GFO** 24/27

# FROM THE GARDEN

## CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing 21/24

## ROASTED BEETROOT, PUMPKIN & QUINOA SALAD

Spinach, toasted pepitas, dried cranberries, crumbled fetta, maple-lemon dressing **GF, v** 21/24

## SUPERFOOD BOWL

Honey-glazed carrot, celery, chickpeas, kale, sunflower seeds, crushed walnuts and tahini-lemon dressing **GF, v** 21/24

## POACHED PEAR SALAD

Buffalo mozzarella cheese, jamón serrano, chorizo crumb, arugula, aged balsamic, hazelnut dressing **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

## HONEY & BLACK PEPPER PORK BELLY

Roasted potato, tempura oyster mushroom, sautéed gai lan, shallot ribbon & chilli 36/39

## SALMON MEDALLION

Lemon & dill crab mousse, root vegetable purée, grilled asparagus, cabbage cake and lemon butter sauce **GF** 36/39

## PAN-FRIED FLATHEAD

Creamy mash, burnt eschalot, green peas, broccolini, coconut & lemongrass cream sauce **GF** 34/38

## BEEF SHORT RIBS

Slow-cooked in red wine served with truffle-infused mashed potato, mushroom ragout and charred onion **GF** 41/45

## CHICKEN ROULADE

Butternut squash purée, wild mushrooms fricassée, Dutch carrots, truffle chicken jus **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 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 **GF**

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque +2/3

# BURGER BAR

All burgers served on a milk bun with crunchy fries

## CLASSIC CHEESEBURGER

Beef patty, lettuce, tomato, cheese and tomato sauce **GFO** 21/23

## BEEF & CORN BURGER

Wagyu beef patty, corn fritter, bacon, lettuce, tomato, barbeque prego, American cheese 25/28

## KARAAGE CHICKEN BURGER

Marinated fried chicken, slaw, tomato, furikake, teriyaki sauce, melted cheese 25/28

## GRILLED SALMON BURGER

House-made salmon patty, rocket, red onion, tomato, gherkins, avocado and dill mayonnaise **GFO** 26/29

## 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.