

Easter

SPECIALS



3RD - 6TH APRIL | LUNCH & DINNER

M/V

PORK SCALLOPINI

28/31

Crumbed pork loin served with sweet potato mash, braised cabbage, garlic beans and mushroom sauce

SEAFOOD MORNAY PIZZA

28/31

Squid, prawns and mussels with cherry tomatoes and Spanish onions on a crème fraîche base, finished with lemon zest, fresh dill and chives *GF*

BAKED WHOLE BABY SNAPPER

42/46

Served on a bed of confit tomatoes, capers, olives, new potatoes and fresh basil *GF, DF*

CHARGRILLED OCTOPUS

30/33

Roasted aubergine risotto, lemon-herb crème fraîche and finished with sumac and parsley oil *GF*

Book via website:
www.brightonlakesrgc.com.au

THE
PAVILION