

# 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

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.

Price = Members/Visitors

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free  
GFO = Gluten Free Option Additional charges may apply

Seafood Origin

A = Australia I = Imported M = Mixed

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.

# THE PIZZA

All pizza sizes are 12"

<b>GLUTEN FREE BASE</b> GF	+ 4/5
<b>CHEESY GARLIC</b>	21/23
Fresh herbs and mozzarella v	
<b>MARGHERITA</b>	22/25
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v	
<b>HAWAIIAN</b>	24/27
Napoli base, mozzarella cheese, ham and pineapple	
<b>VEGETARIAN</b>	24/27
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, Spanish onion, spinach and cherry tomato v	
<b>THE ITALIAN STALLION</b>	24/27
Pepperoni, napoli base and shredded mozzarella	
<b>MEAT LOVERS</b>	25/28
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic	
<b>SUPREME</b>	26/29
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>	26/29
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli	
<b>FIERY PRAWN</b>	27/30
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli	
<b>PERI PERI CHICKEN</b>	27/30
Marinated grilled chicken breast, bacon, camembert, roasted peppers, cherry tomatoes, red onion and ranch sauce	

# 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>	22/25
Nutella base, strawberries, vanilla bean ice cream and icing sugar	

# THE PAVILION



RESTAURANT

# GRAZE

<b>CONTINENTAL LOAF TOASTED</b> With garlic butter <b>v</b> With garlic butter and mozzarella cheese <b>v</b>	8/9 10/11
<b>ZUCCHINI FRIES</b> Lightly battered zucchini batons, crumbled fetta, mint leaves and garlic mayonnaise <b>v</b>	18/20
<b>SPICY MISO &amp; GARLIC CREAM PRAWNS</b> Served with cabbage cake, confit tomato, and crispy shallots <b>i</b>	25/28
<b>GRILLED CHICKEN RIBS</b> Sticky ginger glaze, lime yoghurt, and chopped shallots	19/21
<b>CHARGRILLED BABY SQUID</b> Garlic, lemon & black pepper marinade, sautéed bamboo shoots, citrus salad <b>GF, I</b>	21/23
<b>BEEF WITH TRUFFLE POLENTA</b> 12-hour slow-cooked beef, truffle-infused creamy polenta, mushroom duxelles <b>GF</b>	24/27
<b>MEZZE PIATO</b> Grilled halloumi, marinated olives, pickled heirloom tomatoes, dolmades, hummus, baba ghanoush, tzatziki, carrot and cucumber sticks, pickled radish, and warm pitta bread <b>GFO</b>	35/39

# PAN TO PLATE

<b>LAMB RIGATONI</b> Mushroom, spinach, citrus ricotta, fried basil, lemon zest and confit tomato <b>GFO</b>	32/35
<b>PRAWN, CHORIZO &amp; BISQUE TAGLIATELLE</b> Seafood bisque, confit tomato, chargrilled lemon-marinated prawns and chorizo crumb <b>GFO, M</b>	34/38
<b>SPICY CHICKEN ARRABBIATA LINGUINE</b> Pan-fried chicken, house-made tomato sauce, parsley, lemon crème fraîche, herb crust <b>GFO</b>	28/31

# BURGER BAR

All burgers served on a milk bun with crunchy fries

<b>CLASSIC CHEESEBURGER</b> Beef patty, lettuce, tomato, cheese and tomato sauce <b>GFO</b>	21/23
<b>SMASHED BEEF BURGER</b> Slow-cooked beef, gremolata slaw, pickled baby cucumber, smoked cheese <b>GFO</b>	26/29
<b>TEX-MEX FRIED CHICKEN BURGER</b> Jalapeño, tomato and corn salsa, guacamole, harissa maple mayo, served with coleslaw <b>GFO</b>	25/28
<b>MISO BURGER</b> Miso, black bean and sweet potato burger, jacks cheese, pickles, tomato and onion salsa, lettuce and roasted garlic mayonnaise <b>GFO, V</b>	19/21

# CLASSICS

<b>CHICKEN SCHNITZEL</b> 300 grams served with crunchy fries, house salad and gravy	27/29
<b>JUNIOR CHICKEN SCHNITZEL</b> 150 grams served with crunchy fries, house salad and gravy	22/24
<b>MAKE YOUR SCHNITZEL A PARMIGIANA</b> With napoli sauce, ham and mozzarella cheese	+5/6
<b>MARKET BATTERED FISH</b> Served with crunchy fries, house salad and tartare sauce <b>i</b>	29/31
<b>GRILLED FISH OF THE DAY</b> Served with dressed house salad, crunchy fries, lemon and tartare sauce <b>GF, M</b>	31/33
<b>SALT &amp; PEPPER SQUID</b> Spiced squid served with house salad, crunchy fries and garlic mayonnaise <b>DF, I</b>	29/31
<b>CHICKEN AND PRAWN SCALLOPINI</b> Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, potato purée and garlic cream sauce <b>GF, I</b>	31/33

# FROM THE GARDEN

<b>CAESAR SALAD</b> Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and house-made creamy dressing	21/24
<b>MEXICAN POKE BOWL</b> Brown rice topped with sweet corn, black beans, tomato, crisp lettuce, cheese, avocado, fresh coriander, and a zesty lime dressing <b>GF, V</b>	22/25
<b>PUMPKIN &amp; SAGE BROWN BUTTER SALAD</b> Honey-glazed pumpkin, toasted walnuts, baby spinach, lemon crème fraîche, balsamic reduction <b>GF, V</b>	24/27
<b>KALE, SWEET POTATO &amp; GRAIN SALAD</b> Roasted sweet potato, marinated kale, toasted almonds, farro, dried cranberries, and fetta, finished with a creamy tahini dressing <b>GF, V</b>	22/25
<b>OPTIONAL ADD ONS</b> Poached chicken <b>GF</b> Smoked salmon <b>GF, I</b> Chilled king prawns (4) <b>GF, I</b>	+7/8 +10/11 +12/14

# CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

· Battered fish fillets with crunchy fries <b>i</b>	14/16
· Mini cheeseburger served with crunchy fries <b>GFO</b>	14/16
· Chicken strips and crunchy fries	14/16
· Grilled chicken with steamed vegetables <b>GF</b>	14/16
· Twirl bolognaise topped with parmesan cheese <b>GFO</b>	14/16

# CHAR-CHAR-CHAR

<b>MEDITERRANEAN LAMB SKEWERS (2)</b> Served with smoked hummus, sumac, pickled red onion, marinated zucchini, lemon pearl couscous, garlic yoghurt and warm pitta <b>GFO</b>	32/36
<b>ANGUS PLATINUM MB+2 SCOTCH FILLET 250 GRAMS</b> Murray Valley region of Victoria. Guaranteed world class MSA grading <b>GF</b>	48/52
<b>RUMP STEAK 300 GRAMS</b> Grain-fed True North rump. The cattle are raised on Stanbroke's vast properties in the Gulf region of Queensland, Australia <b>GF</b>	35/38
<b>NEW YORK PREMIUM 300 GRAMS</b> 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 <b>GF</b>	47/51
All steaks served with crunchy fries and house salad	
<b>OPTIONAL ADD ONS</b> Two Australian king prawns <b>GF, I</b>	+14/16
<b>CHOICE OF GLUTEN FREE SAUCES <b>GF</b></b> Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane / Sticky barbeque	+2/3

# SIGNATURES

<b>GOCHUJANG PORK BELLY</b> Kimchi slaw, crispy smashed potatoes, crackling <b>DF</b>	37/41
<b>GARLIC BLACK BEAN SALMON</b> Crispy skin salmon glazed with honey and garlic black bean sauce, smashed potatoes, butter beans <b>M</b>	36/40
<b>CRISPY SKIN BARRAMUNDI</b> Harissa carrot purée, cauliflower floret, spiced crispy lentils, mint yoghurt <b>i</b>	36/40
<b>GARLIC &amp; HERB-CRUSTED LAMB SHOULDER</b> Burnt leek, potato purée, charred baby carrots, sautéed spinach, garlic and spiced yoghurt <b>GF</b>	39/43
<b>CHICKEN ROULADE</b> Herb chicken roulade served with warm Moroccan-spiced couscous, roasted almonds, raisins, grilled Dutch carrots and chicken jus	31/33

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