

# 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"

**CHEESY GARLIC** 20/22  
Fresh herbs and mozzarella v

**MARGHERITA** 21/24  
Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil v

**VEGETARIAN PIZZA** 23/26  
Napoli base, mozzarella cheese, mushroom, capsicum, black olives, spanish onion, spinach and cherry tomato v

**THE ITALIAN STALLION** 23/26  
Pepperoni, napoli base and shredded mozzarella

**MEAT LOVERS** 24/27  
Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, italian herbs and roast garlic

**SUPREME** 25/28  
Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, italian leg ham, spanish onion, black olives, capsicum and italian herbs

**CHICKEN & AVOCADO** 25/28  
Grilled chicken, bacon, avocado, napoli base, capsicum, red onion and sriracha aioli

**FIERY PRAWN** 26/29  
Prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli

**GLUTEN FREE BASE** GF +3/4

## DESSERTS

**CHOCOLATE FONDANT PUDDING** 12/14  
Soft centred served with king island double cream

**INDIVIDUAL STICKY DATE PUDDING** 12/14  
Served with warm butterscotch sauce and vanilla bean ice cream

**COCONUT DELICE** 12/14  
Served with mango compote and fresh coriander

**NUTELLA PIZZA** 21/24  
Nutella base, strawberries, vanilla bean ice cream and icing sugar v

Ingredients for our food are sourced as locally and organically as possible. Selected for flavour and sustainability and prepared with minimum fuss, so that their natural quality shines through.

# THE PAVILION



RESTAURANT

# GRAZE

## CONTINENTAL LOAF TOASTED

With garlic butter <sup>v</sup>  
+ Mozzarella cheese <sup>v</sup>

8/9  
10/11

## CRUNCHY COATED CHIPS

Served with aioli <sup>GF</sup>

9/11

## MARINATED PORK BELLY

Served with apple purée, barbecued confit onion and orange sauce

21/24

## CHILLI AND GARLIC PRAWNS

Creamy chilli and garlic prawns served with parsnip purée, truffle potato and carrot rösti <sup>GF</sup>

22/25

## SMOKED SALMON TERRINE

Avocado cream, rosemary flatbread, fly fish roe and pickled onion <sup>GFO</sup>

19/21

# CLASSICS

## CHICKEN SCHNITZEL

300 grams served with chips, house salad and gravy

26/29

## JUNIOR CHICKEN SCHNITZEL

150 grams served with chips, 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 chips, house salad and tartare sauce

27/30

## 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 <sup>GF</sup>

29/32

# PAN TO PLATE

## PRAWN AND CHORIZO GNOCCHI

Pan fried gnocchi with tiger prawns, chorizo, cherry tomatoes and baby spinach in a creamy pink sauce topped with grana padano <sup>GFO</sup>

29/32

## CHICKEN LINGUINE

Creamy cajun and paprika sauce, pan fried chicken breast, confit tomato and pancetta topped with grana padano <sup>GFO</sup>

27/30

## PORK MILANESE AND CREAMY SPAGHETTI

Spaghetti cooked with chopped asparagus, spinach, cherry tomato and parmesan topped with crispy and crunchy breaded pork medallion

28/31

# SIGNATURES

## CRUMBED PORK CUTLET

Sage and grana padano crumb served with herbed mash potato, cabbage, apple and fennel slaw, apple purée and creamy mustard sauce

36/40

## MARINATED LAMB RUMP

Slow roasted lamb rump, crushed mint green peas, truffle mash, roasted dutch carrot, gremolata and red wine jus <sup>GF</sup>

34/38

## TROUT AND PANKO PRAWNS

Served with miso butter and nori, warm soba noodle, edamame beans and carrots topped with teriyaki sauce and mayonnaise

37/41

## GRILLED BARRAMUNDI FILLET

Truffle potato rösti, eggplant caponata, torched confit onion and sautéed kale topped with olive, tomato and lime salsa <sup>GF</sup>

34/38

## CHICKEN ROULADE

Chicken breast wrapped in prosciutto filled with fetta, mushroom and spinach served with truffle polenta, asparagus spear and mushroom sauce <sup>GF</sup>

29/32

# FROM THE GARDEN

## CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing

21/24

## SMOKED SALMON POKE BOWL

Australian smoked salmon, cucumber ribbon, carrot, edamame bean, avocado and cold soba noodle marinated in sesame dressing <sup>GFO</sup>

29/32

## GREEK KALE SALAD

Dressed kale leaves, chopped cucumber, cherry tomato, fetta cheese, olives, red onion and capsicum <sup>GF</sup>

21/24

## PUMPKIN AND BROWN RICE SALAD

Chickpeas, roasted pumpkin, cucumber, carrots and pistachio with dukkah dressing <sup>GF</sup>

21/24

## OPTIONAL ADD ONS

Poached chicken <sup>GF</sup>  
Smoked salmon <sup>GF</sup>  
Chilled king prawns (4) <sup>GF</sup>

7/8  
10/11  
12/14

# CHILDREN'S MEALS

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

- Battered fish fillets with chips 14/16
- Mini cheeseburger served with chips <sup>GFO</sup> 14/16
- Chicken finger nuggets and chips 14/16
- Grilled chicken with steamed vegetables <sup>GF</sup> 14/16
- Twirl bolognaise with Parmesan cheese <sup>GFO</sup> 14/16

# BURGER BAR

All burgers served with crunchy steakhouse fries

## STICKY PORK BELLY BURGER

Lettuce, apple slaw, cucumber, red onion and sriracha mayo <sup>GFO</sup>

21/23

## PERI-PERI CHICKEN BURGER

Grilled chicken breast, lettuce, tomato, olive salsa, pickled onion and chipotle aioli <sup>GFO</sup>

22/25

## WAGYU BEEF BURGER

Wagyu beef pattie, smoky bacon, hi-melt cheese, lettuce, sliced tomato, caramelised onion and barbeque prego sauce <sup>GFO</sup>

24/27

## PLANT BASED BURGER

Vegan vegetable pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo served on a vegan bun <sup>VG, GF</sup>

22/25

# CHAR-CHAR-CHAR

## MARINATED LAMB SOUVLAKI

Served with greek salad, chips, tzatziki and pita bread <sup>GFO</sup>

32/36

## GRAIN FED PURE BLACK ANGUS 130 DAYS

Our steaks are 100% Black Angus beef which delivers the strong flavour and consistently high-quality Australian beef. Our steaks are up to a marble score of 3+ to ensure our diners have a great eating experience.

All steaks served with crunchy steakhouse chips and house salad

RUMP STEAK 300 GRAMS <sup>GF</sup>

PRIME SCOTCH FILLET 250 GRAMS <sup>GF</sup>

NEW YORK PREMIUM 400 GRAMS <sup>GF</sup>

32/36

42/47

48/53

## OPTIONAL ADD ONS

Two Australian king prawns <sup>GF</sup>

14/16

## CHOICE OF GLUTEN FREE SAUCES

Creamy mushroom / Béarnaise / Pink peppercorn / Red wine gravy / Creamy roast garlic sauce / Creamy Diane

2/3

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 GF = Gluten Free  
GFO = Gluten Free Option

Additional charges may apply

Some dishes may contain traces of nuts