

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

PISTACHIO PAPI CAKE 12/14
Pistachio papi and white chocolate layered cake topped with rose petals

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

PISTACHIO PAPI PIZZA 22/24
Oven baked pizza base topped with pistachio papi spread, vanilla ice cream and crushed pistachios

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 ^v
+ Mozzarella cheese ^v

8/9
10/11

CRUNCHY COATED CHIPS

Served with aioli ^{GF}

9/11

SALT & PEPPER SQUID

Tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce

17/19

HULI HULI CHICKEN WINGS

Charred marinated pineapple, topped with grated cured egg yolk and lemon cheek ^{GF}

19/21

GARLIC PRAWNS

Served on potato, carrot and cabbage hash brown topped with creamy garlic butter sauce and chilli

22/25

SEARED TUNA

Served with compressed marinated watermelon, lettuce, cucumber ribbon, crumbled fetta and ponzu mayo ^{GF}

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 ^{GF}

29/32

PAN TO PLATE

SMOKED SALMON AND ASPARAGUS LINGUINE

Cooked in a creamy garlic, thyme and butter sauce, spinach, preserved lemon topped with grated parmesan cheese ^{GFO}

27/30

THREE CHEESE AND PRAWN RISOTTO

Chopped asparagus, zucchini and corn topped with lemon lime infused crème fraiche

29/32

CREAMY TUSCAN CHICKEN TAGLIATELLE

Semi dried and cherry tomatoes, scallion, baby spinach, crème fraiche, cured egg yolk and grated pecorino ^{GFO}

28/31

SIGNATURES

CRISPY PORK BELLY

Apple and white cabbage slaw, sautéed green beans, kale and brussels sprout, confit eschalot, cinnamon spiced apple purée and creamy mustard gravy ^{GF}

36/40

MOROCCAN AND CARAWAY LAMB RUMP

Rosemary and thyme crushed potato, caponata, mint jelly and red wine gravy ^{GF}

34/38

OCEAN TROUT AND TIGER PRAWNS

Served grilled with homemade carrot and cabbage hash brown, sautéed green beans, broccolini and green pea purée, lemon thyme and parmesan cream sauce ^{GF}

37/41

LEMON, HERB AND PARMESAN CRUSTED BARRAMUNDI

Spiced pumpkin and potato purée, black pepper sautéed asparagus, spicy tomato cream sauce topped with pineapple and mango salsa

34/38

PARMESAN & JALAPEÑO STUFFED CHICKEN

Rolled chicken breast with parmesan, cheddar and jalapeño served with bacon loaded potato mash, caramelised onion, sautéed green beans and port wine jus ^{GF}

29/32

FROM THE GARDEN

CAESAR SALAD

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

21/24

SPICED SUMMER VEGETABLE AND RICOTTA

Fried chickpeas, carrot, capsicum, spiced cauliflower, spanish onion, mesclun leaves, walnuts and tomatoes with lemon tahini dressing ^{GF, V}

21/24

BUDDHA BOWL

Roasted spiced cauliflower, honey glazed pumpkin, edamame, carrots, brown rice and kale drizzled with roasted sesame dressing ^{GF, V}

21/24

WATERMELON AND MARINATED PINEAPPLE

Cos lettuce, celery, chopped cucumber, roasted pecans and fetta tossed in honey lemon dressing ^{GF, V}

21/24

OPTIONAL ADD ONS

Poached chicken ^{GF}
Smoked salmon ^{GF}
Chilled king prawns (4) ^{GF}

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 ^{GFO} 14/16
- Chicken finger nuggets and chips 14/16
- Grilled chicken with steamed vegetables ^{GF} 14/16
- Twirl bolognese with Parmesan cheese ^{GFO} 14/16

BURGER BAR

All burgers served with crunchy steakhouse fries

ANGUS BEEF BURGER

Angus beef pattie, smoky bacon, hi-melt cheese, lettuce, sliced tomato, caramelised onion and barbeque prego sauce ^{GFO}

24/27

GRILLED CHICKEN BURGER

Marinated grilled chicken breast, tomato, marinated cucumber, sliced red onion, green olive and jalapeño salsa, fetta and tzatziki ^{GFO}

22/25

CHICKEN PARMIGIANA BURGER

Chicken breast schnitzel topped with napoli sauce, mozzarella cheese served on milk bun with lettuce, tomato, red onion and garlic aioli ^{GFO}

22/25

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 ^{VG, GF}

22/25

CHAR-CHAR-CHAR

MARINATED LAMB SOUVLAKI (3 SKEWERS)

Served with Greek salad, chips, tzatziki and pita bread ^{GFO}

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 ^{GF}

PRIME SCOTCH FILLET 250 GRAMS ^{GF}

NEW YORK PREMIUM 400 GRAMS ^{GF}

32/36

42/47

48/53

OPTIONAL ADD ONS

Two Australian king prawns ^{GF}

14/16

CHOICE OF GLUTEN FREE SAUCES

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

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.

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