

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

DESSERTS

CHOCOLATE FONDANT PUDDING Soft centred served with king island double cream	12/14
INDIVIDUAL STICKY DATE PUDDING Served with warm butterscotch sauce and vanilla bean ice cream	12/14
PISTACHIO PAPI CAKE Pistachio papi and white chocolate layered cake topped with rose petals	12/14
NUTELLA PIZZA Nutella base, strawberries, vanilla bean ice cream and icing sugar v	21/24
PISTACHIO PAPI PIZZA Oven baked pizza base topped with pistachio papi spread, vanilla ice cream and crushed pistachios	22/24

THE PAVILION



RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED

With garlic butter **v** 8/9
+ Mozzarella cheese **v** 10/11

CRUNCHY COATED CHIPS

Served with aioli **GF, V** 9/11

CHORIZO, PANCETTA AND MUSHROOM ARANCINI

Served with smoked paprika infused kewpie mayonnaise, truffle aioli, confit tomato and grated parmesan cheese 17/19

HAWAIIAN LOADED CHICKEN WINGS

Drizzled with liquid cheese, ranch sauce, shallots, chives and tomato salsa **GF** 19/21

TUSCAN PRAWNS

Creamy garlic prawns sautéed with semi-dried tomato, served with kale, green pea and parmesan risotto cake 22/25

CITRUS CURED TUNA AND POACHED PEAR

Served with yuzu ponzu dressing, basil oil, dried kalamata crust, olives and ginger jam **GF** 19/21

SALT & PEPPER SQUID

Tossed in garlic oil, fried eschalot, chopped chilli and coriander served with nam jim sauce 17/19

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

GRILLED FISH OF THE DAY

Served with dressed house salad, crunchy chips, lemon and tartare sauce 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

PAN TO PLATE

SMOKED SALMON & ARUGULA LINGUINE

Cooked with green peas, capers, preserved lemon, cherry tomato and shaved grana padano **GFO** 27/30

CHICKEN AND CHORIZO FUSILLI

Pan fried and cooked in home made ranch pasta sauce with tomato, spinach and mixed herbs, topped with grated egg and parmesan cheese **GFO** 28/31

PRAWN SPAGHETTI

Spaghetti cooked in brown butter with confit tomato, sage, spinach, creamy garlic prawns and bell pepper oil **GFO** 29/32

SIGNATURES

PORK BELLY

Served with herbed crushed potato, sautéed mushrooms, cappuccino rosso, poached pear compote and port wine jus **GF** 36/40

BEEF CHEEK

Slow cooked beef cheek in red wine sauce served with creamy garlic and chive mash, roasted carrots, sautéed greens, salsa verde **GF** 29/32

LAMB RUMP

Sous vide lamb rump served with pesto smashed potato, roasted autumn vegetables and red wine jus **GF** 34/38

LEMON AND GARLIC SALMON FILLET

Served with breaded vegetable risotto cake, sautéed beans, kale and creamy butter sauce with herbed EVO oil 37/41

BARRAMUNDI FILLET AND POACHED CLAMS

Poached shimeji and oyster mushrooms, bok choy in ginger miso broth topped with carrot and daikon salad **GF** 34/38

CHICKEN ROULADE

Chicken breast filled with leek and water chestnut served with creamy potato purée, sautéed green beans, spinach and confit tomato, red 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

AUTUMN RAINBOW

Beetroot, chopped marinated cucumber, poached red cabbage, avocado, honey glazed carrots, cherry tomatoes and pepitas with basil lemon dressing **GF, VG** 21/24

QUINOA, PEAR AND PUMPKIN

Caramelized pear, honey glazed pumpkin, arugula, roasted walnuts, fried chickpeas, red onion with honey lemon dressing **GF, VG** 21/24

ITALIAN PASTA SALAD

Chopped heirloom cherry tomatoes, black olives, salami, bocconcini, cucumber with pesto dressing 21/24

OPTIONAL ADD ONS

Poached chicken **GF** 7/8
Smoked salmon **GF** 10/11
Chilled king prawns (4) **GF** 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

HULI HULI CHICKEN BURGER

Grilled chicken thigh marinated in our special huli huli sauce, lettuce, tomato, grilled pineapple, red onion, tomato sauce and aioli **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 22/25

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

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**

32/36

PRIME SCOTCH FILLET 250 GRAMS **GF**

42/47

NEW YORK PREMIUM 400 GRAMS **GF**

48/53

OPTIONAL ADD ONS

Two Australian king prawns **GF** 14/16

CHOICE OF GLUTEN FREE SAUCES

2/3

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

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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