



## Pavilion Restaurant

**Dinner 3 course** - Choose an entrée, main and dessert (sides not included) **\$35.00**

**ENTRÉE** \_\_\_\_\_ **\$9.50**

### PUMPKIN ARANCINI

Roasted pumpkin and Mozzarella Arancini, served with Aioli (VO) (NF)

### BBQ CHICKEN BAO BUNS

Shredded Sous Vide Chicken Breast in Barbecue Sauce, within a Bao Bun (GFO)

### CHILLI MUSSELS

Steamed Mussels, served in a spicey tomato broth with Flat Bread (GFO)

### ROASTED CARROTT & CORIANDER SOUP

Caraway Roasted Carrots & Coriander Soup served with a Dukkha Damper (v) (GFO)

**MAINS** \_\_\_\_\_ **\$20.50**

### PAN SEARED SALMON

Pan Seared Salmon served with Broccolini, Bearnaise Sauce, (NF) (GF)

### TWICE COOKED PORK BELLY

Twice Cooked Pork Belly, a Pork and Potato Croquette, Balsamic Teriyaki Glaze (NF)

### CHICKEN AND Mushroom Laksa

Sous Vide Chicken, Tofu & Mixed Mushroom Laksa served with Rice Noodles (Vegan option Remove Chicken) (NF) (GF)

### GNOCCHI IN SAGE BUTTER

Pan Seared Gnocchi with Roasted Rosemary, Roasted Pumpkin with Sage Butter (V)

**SIDES** \_\_\_\_\_ **\$3.50**

Vegetables of the day

Salad of the day

**DESSERT** \_\_\_\_\_ **\$8.50**

Chocolate and Macadamia Brownie with a Coconut Ice Cream

Mango & Passionfruit Syllabub served with Meringue Kisses (NF)(GF)

Raw Vegan Cheesecake with Almonds, Cashews, Dates served with Coconut Chocolate Sorbet (VO) (GF)

**COFFEE AND TEA** \_\_\_\_\_

Complimentary Filter Coffee and Black Tea

Barista Coffees and Speciality Teas

**\$3.50**