



Pavilion Restaurant

Lunch 3 course - Choose an entrée, main and dessert (sides not included) \$27.50

ENTRÉE _____ \$8.50

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 _____ \$15.50

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)

Carvery of the Day

SIDES _____ \$3.50

Vegetables of the day

Salad of the day

DESSERT _____ \$7.50

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