

Welcome to the Pavilion Training Restaurant

Management, staff and students of North Metropolitan TAFE Academy of Hospitality & Culinary Arts would like this opportunity to thank you for your support and assisting with the training of our students.

The Pavilion Restaurant operates to provide a realistic training environment for students undertaking training to prepare for employment within the hospitality industry.

Whilst every effort is made to make your dining experience a happy one, please appreciate that accidents do occasionally occur, particularly during the service of drinks.

Our prices reflect that we are a training environment and as such, we take no responsibility for damage to personal property or clothing.

An important note on dietary requirements

Dishes on the menu may contain a range of ingredients that are not listed including alcohol, pork products, meat products, nuts, egg, flour, gelatine, sesame, and soy. We have listed a few of the more surprising ones for you but it is not a complete list.

The Pavilion Training Kitchen is also used for a range of classes preparing assorted products therefore food may contain traces of allergens, even those which do not appear on the current menu.

*Therefore, please notify the student **and** lecturer of any dietary requirements and we will do our best to accommodate where possible.*

We thank you for supporting our students, and very much hope you enjoy your experience dining with us.

Pavilion Training Restaurant

Dinner 3 courses - Choose an entrée, main and dessert (sides not included)

\$35.00

ENTREES

\$7.00

PIZZA ALLA POLPETTE

Pork & Fennel Meatballs in Tomato Sauce on a Rustic Pizza Base (VO – your server will advise of today's topping)

GRILLED HALOUMI, BEETROOT & PUMPKIN SALAD

Haloumi Grilled & served with Roasted Pumpkin & Beetroot, Whipped Feta & Maple Quinoa (V, GF, VgO, DFO)

FRENCH ONION SOUP, FEUILLETES AU FROMAGE

Classic Caramelised Onions in a rich Beef Stock, topped with Gruyere Cheese topped Puff Pastry (DFO, A)

SALT & PEPPER CALAMARI, ROMESCO SAUCE

Salt & Pepper Calamari with Sesame, Sour Cream & Smoky Capsicum, Breadcrumb & Almond Sauce (N, GFO)

MAINS

\$22.00

CHICKEN SCHNITZEL WITH POTATO FONDANT

Crumbed Chicken Breast with a Braised Fondant Potato, Broccolini, Beurre Noisette, Capers and Tomato

STEAK & GUINNESS PIE, POTATO DAUPHINOISE

Braised Beef, Bacon, Mushroom & Guinness Pie served with Creamy Potato Bake

PAN-SEARED BARRAMUNDI, CELERIAC RISOTTO

Pan-seared Barramundi with Celeriac Risotto, Brussel Sprouts & Crispy Kale (GF, A)

EGGPLANT BULGOGI

Char-Grilled Eggplant with Korean Bulgogi Sauce & Steamed Rice (Vg)

SIDES

\$3.50

VEGETABLES of the DAY

SALAD of the DAY

DESSERTS

\$6.00

WARM APPLE TARTE TATIN SERVED WITH CINNAMON ICE CREAM

Caramelised Apple on Puff Pastry with Cinnamon Ice Cream & Butterscotch (V)

COFFEE & BAILEYS BAVARIAN CREAM WITH BLACK FOREST COMPOTE (GF, G, A)

DUBAI CHOCOLATE FONDANT, ROSEWATER COCONUT BROTH, WHIPPED CHOCOLATE

Pistachio Pastry filled Warm Dark Chocolate Fondant with Rosewater Broth & Whipped Chocolate (Vg, N)

PAVILLION CHEESEBOARD (\$3 SUPPLEMENT) (N)

COFFEE & TEA

Complimentary Filter Coffee & Black Tea

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Barista made Coffees & Speciality Teas (Not always available)

\$3.50

(N) Contains Nuts (G) Contains Gelatine (A) Contains Alcohol (GF) Gluten Free (V) Vegetarian (Vg) Vegan
(GFO) Gluten Free Option (DFO) Dairy Free Option (VO) Vegetarian option (VgO) Vegan Option