

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

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

\$27.50

ENTREES

\$6.50

CHICKEN TACO, MOLE SAUCE

Crumbed Chicken Tenderloin, Soft Tortilla, Spicy Tomato, Peanut and Chocolate Sauce (N) (VgO - Crumbed Cauliflower)

MUSHROOM PATE

Mushroom Pate, Grilled Oyster and Portobello Mushrooms, served with Toasted Brioche and Miso Sabayon (V)

BROCCOLI AND CHEDDAR CHEESE SOUP WITH WELSH RAREBIT

Broccoli and Cheddar Cheese Soup, topped with Cheesy Toast (V, AFO, GFO)

BEETROOT GRAVLAX

Beetroot and Gin Cured Salmon, Salmon and Avocado Nori Roll, Puffed Rice Crisp (A, GF)

MAINS

\$15.50

PAELLA

Chicken and Chorizo Paella (GF, VgO)

MAURITIAN SEAFOOD CURRY

Mauritian Style Seafood Curry, Steamed Rice and Chickpea Fritter (GF)

CARVERY of the DAY

Your server will advise you of today's carvery, but please note the carvery is a main course only so, 'one trip, one plate'

STEAK 'AU POIVRE'

Sirloin Steak, Chips, Roast Tomatoes and Peppercorn Sauce (GFO, AFO)

PANCETTA AND PEA CARBONARA

Pancetta and Pea Fettuccini Carbonara (VO)

SIDES

\$3.50

VEGETABLES of the DAY

SALAD of the DAY

DESSERTS

\$5.50

SHERRY TRIFLE

Layered Sponge Cake, Strawberry and Sherry Jelly and Thick Set Custard topped with Whipped Cream (A, G)

STICKY DATE PUDDING, COCONUT AND BANANA ICE CREAM

Plant Based Sticky Date Pudding, Maple Butterscotch Sauce, Coconut and Banana Ice Cream (Vg)

MINI PAVLOVA

Meringue topped with Chantilly Cream, Strawberries, Mango, Kiwifruit and Passionfruit

COFFEE & TEA

Complimentary Filter Coffee & Black Tea

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Barista made Coffees & Speciality Teas

\$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 (AFO) Alcohol Free Option (VO) Vegetarian option (VgO) Vegan Option