



## 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 Restaurant

**Lunch 3 course** - Choose an entrée, main and dessert (sides not included) 30.00

ENTRÉES \_\_\_\_\_ 7.00

Chicken Rice Paper Rolls, Nuoc Cham Dipping Sauce *(GF, VgO)*

Smoked Trout Bruschetta, Pea and Potato Salad *(VO)*

Pumpkin and Coconut Soup *(Vg, GF)*

Char-grilled Octopus, Patatas Bravas and Spicy Tomato Sauce *(GF)*

MAINS \_\_\_\_\_ 17.00

Braised Pork Ribs, Charred Corn Chimichurri, Baked Potato, Coleslaw *(GF)*

Fish of the Day, Pea Risotto *(GF)*

Tandoori Chicken, Vegetable Biryani, Raita

Beef Burger, Quinoa Brioche Bun, Asian Slaw, Chips *(VgO)*

Carvery of the day (\$3.00 supp.)

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

SIDES \_\_\_\_\_ 3.50

Vegetables of the day

Salad of the day

DESSERTS \_\_\_\_\_ 6.00

Plant Based Chocolate Mousse, Honeycomb *(Vg, GF)*

Lemon Tart, Vanilla Bean Crème Fraiche

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

Complimentary Filter Coffee and Black Tea -

Barista Coffees and Speciality Teas (limited availability) 3.50

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