



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.

*Please be aware that some dishes in our restaurant are prepared in advance. While we take care to handle ingredients safety, our kitchen is a shared environment used for training purposes. **we cannot guarantee that any dish are completely free from cross-contamination***

*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)

Smoked Trout Bruschetta, Tomato & Red Onion 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, Duchesse Potato, Coleslaw (GF)

Fish of the Day, Pea Risotto (GF)

Tandoori Chicken, Vegetable Biryani, Raita

Beef Burger, Linseed Brioche Bun, Asian Slaw, Chips (VgO)

Carvery of the day _____ 20.00

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 (VgO, 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*