



OFFICIAL



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.



OFFICIAL



Pavilion Restaurant

Dinner 3 course - Choose an entrée, main and dessert (sides not included) \$37.50

ENTRÉE _____ \$9.00

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 spicy tomato broth with Flat Bread (GFO)

ROASTED CARROT & CORIANDER SOUP

Caraway Roasted Carrots & Coriander Soup served with a Dukkah Damper (v) (GFO)

MAINS _____ \$22.00

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, Pumpkin with Sage Butter (V)

SIDES _____ \$3.50

Vegetables of the day

Salad of the day

DESSERT _____ \$6.50

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