



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.*



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## Pavilion Restaurant

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

**ENTRÉE** \_\_\_\_\_ \$7.00

### 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 spicey tomato broth with Flat Bread (GFO)

### ROASTED CARROT & CORIANDER SOUP

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

**MAINS** \_\_\_\_\_ \$17.00

### 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, Roasted Pumpkin with Sage Butter (V)

### 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

**DESSERT** \_\_\_\_\_

Chocolate and Macadamia Brownie with a Coconut Ice Cream \$6.00

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 (limited availability) \$3.50