

The Pavilion

Training Restaurant

Tuesday 6th October – Friday 9th October

WEEK 11

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Lamb & Harissa Spring Roll

Crisp Lamb & Harissa Spring Roll, Almonds, Dates, Pumpkin, Tahini Dressing

Moroccan Pumpkin Soup

Moroccan Spiced Pumpkin Soup, Chargrilled Za'atar Chicken Skewer, Mint Yoghurt, Dukkah

Grilled Haloumi, Beetroot & Pumpkin Salad (V) (GF)

Grilled Haloumi, Roasted Pumpkin & Beetroot, Whipped Feta, Maple Quinoa

Antipasto Board (GFO)

Grilled Haloumi, Cured Meats, Pickled Vegetables, Chargrilled Focaccia

MAINS

Braised Lamb Shoulder (GF)

Chipotle Pulled Lamb Shoulder, Black Beans, Tomato & Corn Salsa, Rice, Tortilla Chips

Grilled Salmon (GF)

Chargrilled Salmon, Prosciutto-Wrapped Asparagus, Duchesse Potato

Chicken Tagine (Halal)

Moroccan Spiced Chicken, Cous Cous, Pomegranate Yoghurt

Mediterranean Vegetable Lasagne (V)

Roasted Mediterranean Vegetables, Tomato Sugo, Parmesan Béchamel, Mozzarella, Basil Oil, Dressed Rocket

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Mandarin Bombe Alaska

Vanilla Sponge, Mandarin Parfait, Toasted Swiss Meringue

Chocolate Cake

Chocolate Cake, Whipped Chocolate Ganache, Crunchy Honeycomb

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian Ve - Vegan VeO - Vegan Option

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The Pavilion

Training Restaurant

Tuesday 13th October – Friday 16th October

WEEK 12

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Sweet Potato Fritter (V)

Sweet Potato Fritters, Nam Jim Dipping Sauce, Asian Slaw

Kangaroo Skewers

Seared Kangaroo Skewers, Tahini Dressing

Prawn & Chickpea Tortilla

Spanish Style Prawn & Chickpea Tortilla, Romesco Sauce

Vietnamese Style Warm Chicken Salad (GF)

Warm Shredded Chicken, Coriander & Mint Salad, Peanuts, Chilli, Lime, Vietnamese Dressing

MAINS

Braised Lamb Shoulder (GF)

Chipotle Pulled Lamb Shoulder, Black Beans, Tomato & Corn Salsa, Rice, Tortilla Chips

Chargrilled Octopus

Chargrilled Octopus, Sauté Potatoes, Charred Broccolini, Sweet & Sour Dressing

Crispy Pork Belly

Crispy Pork Belly, Eggplant Bulgogi, Kimchi Rice, Sesame, Spring Onion

Spinach & Ricotta Agnolotti (V)

Spinach & Ricotta Agnolotti, Sauce Vierge, Fried Eggplant, Raisins, Pinenuts

Sides of the day	Side Salad
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\$3.50 extra	Side Vegetables
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DESSERTS

Mille Crêpe Cake

Layers of Crêpe, Grand Marnier Cream, Orange Compote, Chantilly Cream

Japanese Cheesecake

Baked Japanese Cheesecake, Berry Compote, Fresh Fruit

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Training Restaurant

Tuesday 20th October – Friday 23rd October

WEEK 13

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Pork Wontons

Steamed Pork Wontons, Chilli Jam, Asian Herb Salad

Antipasto Board (GFO)

Grilled Haloumi, Cured Meats, Pickled Vegetables, Chargrilled Focaccia

Fried Eggplant Skewer (V)

Lemonade-Battered Eggplant Skewer, Miso Glaze

Salt & Pepper Calamari

Crisp Salt & Pepper Calamari, House-Made Romesco

MAINS

Sous Vide Flank Steak (GF)

Sous Vide Flank Steak, Chimichurri, Charred Greens, Blistered Cherry Tomato, Crushed Baby Potatoes

Pork & Fennel Meatballs

Pork & Fennel Meatballs, Tomato Sugo, Pappardelle, Parmesan

Chicken Breast & Broth

Sous Vide Chicken Breast, Chicken & Tarragon Ravioli, Fried Enoki, Chicken Broth

Grilled Barramundi & Tomato Risotto (GF)

Grilled Barramundi, Tomato Risotto, Onion Purée, Chive Oil

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Sticky Date Pudding

Sticky Date Pudding, Fig & Caramel Sauce, Banana Gelato

Basque Cheese Tart

Caramelised Basque Cheese Tart, Poached Pear, Pedro Ximénez Sabayon

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Training Restaurant

Tuesday 27th October – Friday 30th October

WEEK 14

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Vietnamese Style Warm Chicken Salad (GF)

Warm Shredded Chicken, Coriander & Mint Salad, Peanuts, Chilli, Lime, Vietnamese Dressing

Seafood Chowder

Creamy Seafood Chowder, Croutons, Chive Oil

Pumpkin, Parmesan & Mozzarella Arancini (V)

Pumpkin, Parmesan & Mozzarella Arancini, Roasted Pumpkin, Pesto, Whipped Feta

MAINS

Beef Massaman Curry (GF)

Beef Massaman Curry, Coconut Jasmine Rice

Confit Salmon Poke Bowl

Confit Salmon, Seasoned Rice, Pickled Vegetables

Pork & Fennel Meatballs

Pork & Fennel Meatballs, Tomato Sugo, Pappardelle

Charred Cauliflower Steak (V)

Charred Cauliflower Steak, Lemon Herb Cous Cous, Crispy Chickpeas

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Crème Caramel (GFO)

Crème Caramel, Seasonal Fruit, Brown Butter Madeleine

Mandarin Parfait (GFO)

Mandarin Parfait, Swiss Meringue, Honeycomb, Mandarin Jelly

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Tuesday 3rd November – Friday 6th November

WEEK 15

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Leek & Potato Soup (GF)

Creamy Leek & Potato Soup, Parsley Oil, Crisp Pancetta

Confit Tuna Niçoise (GF)

Slow Confit Tuna, Niçoise Garnish, Olive Oil

Chargrilled Corn Ribs (DF) (EF)

Chargrilled Corn Ribs, Salsa Quemada, Coriander-Lime Mayonnaise

Vietnamese Style Warm Chicken Salad (GF)

Warm Shredded Chicken, Coriander & Mint Salad, Peanuts, Chilli, Lime, Vietnamese Dressing

MAINS

Layered Roasted Vegetable Lasagne (V)

Roasted Mediterranean Vegetables, Tomato Sugo, Parmesan Béchamel, Mozzarella, Basil Oil, Dressed Rocket

Pork & Fennel Ragu

Slow-Cooked Pork & Fennel Ragu, Pappardelle, Chilli, Parmesan, Gremolata

Reverse-Seared Kangaroo Loin (GF)

Reverse-Seared Kangaroo Loin, Sweet Potato, Corn, Charred Lime Dressing

Grilled Fish of the Day (GFO)

Grilled Fish of the Day, Prawn Risotto, Charred Kale, Brussels Sprouts, Vine Tomato, Sauce Américaine

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Warm Chocolate Tart

Warm Chocolate Tart, Orange Ice Cream, Berry Coulis

Orange Almond Friand (GFO)

Orange Almond Friand, Poached Orange Segments, Poppy Seed Tuile, Grand Marnier Anglaise

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Tuesday 10th November – Friday 13th November

WEEK 16

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Sweet Potato & Prawn Fritter

Sweet Potato & Prawn Fritters, Nam Jim Dipping Sauce

Antipasto Board (GFO)

Grilled Haloumi, Cured Meats, Pickled Vegetables, Chargrilled Focaccia

Eggs Benedict

Poached Eggs, Ham, Hollandaise, Toasted English Muffin

House-Smoked Salmon

House-Smoked Salmon, Cream Cheese, Lemon, Capers, Toasted Crostini

MAINS

Chargrilled Sirloin Steak (GF)

Chargrilled Sirloin, Potato & Bacon Croquette, Salsa Verde, Cherry Tomato

Pan-Seared Barramundi

Pan-Seared Barramundi, Sauce Vierge, Israeli Cous Cous Salad

Roast Chicken Maryland

Roast Chicken Maryland, Jus Rôti, Béarnaise, Potato Purée

Hand-Rolled Capunti (V) (EF) (NF)

Hand-Rolled Capunti, Pumpkin Seed Pesto

Sides of the day | Side Salad

\$3.50 extra | Side Vegetables

DESSERTS

Chocolate Cake (GF)

Chocolate cake, Whipped Chocolate Ganache

Rice Pudding Crème Brûlée (GFO)

Rice Pudding Crème Brûlée, Vanilla Ice Cream, Petit Churro

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Training Restaurant

Tuesday 17th November – Friday 20th November

WEEK 17

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Salt & Pepper Squid

Salt & Pepper Squid, Smoked Capsicum Romesco, Toasted Almonds, Fresh Herbs, Charred Lemon

Crispy Chicken Bao Buns

Steamed Bao Buns, Panko-Crumbed Chicken, Asian Slaw, Hoisin Glaze, Kewpie Mayonnaise, Sriracha

Minestrone Soup (V)

Minestrone Soup, House-Made Pesto, Parmesan Cheese Straws

MAINS

Grilled Fish of the Day (GFO)

Grilled Fish of the Day, Prawn Risotto, Sauce Américaine

Pan Fried Potato Gnocchi (V)

Potato Gnocchi, Sage Butter, Rosemary Roasted Pumpkin, Pinenuts, Chilli, Garlic

Braised Lamb Shoulder (GF)

Chipotle Pulled Lamb Shoulder, Black Beans, Tomato & Corn Salsa, Rice, Tortilla Chips

Sous Vide Chicken & Mushroom Velouté

Sous Vide Chicken Breast, Mushroom Velouté, Broccolini, Chives, Herb Oil

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Orange Almond Friand (GFO)

Orange Almond Friand, Poached Orange Segments, Poppy Seed Tuile, Grand Marnier Anglaise

Warm Chocolate Tart

Warm Chocolate Tart, Orange Ice Cream, Berry Coulis

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Tuesday 24th November – Friday 27th November

WEEK 18

Lunch \$31.50 | Dinner \$38

Entrée \$8 | Entrée \$9.50
Main \$17.50 | Main \$22.50
Dessert \$6 | Dessert \$6.50

ENTRÉES

Seafood Chowder

Creamy Seafood Chowder, Croutons, Chive Oil

Grilled Prawn Skewer

Prawn Bisque, Cognac Cream, Chive Oil, Grilled Prawn Skewer

Crispy Chicken Bao Buns

Steamed Bao Buns, Panko-Crumbed Chicken, Asian Slaw, Hoisin Glaze, Kewpie Mayonnaise, Sriracha

MAINS

Grilled Fish of the Day (GFO)

Grilled Fish of the Day, Beurre Blanc, Broccolini

Roast Chicken Maryland

Roast Chicken Maryland, Potato Rösti, Honey-Glazed Baby Carrots

Pan Fried Potato Gnocchi (V)

Potato Gnocchi, Sage Butter, Rosemary Roasted Pumpkin, Pinenuts, Chilli, Garlic

Sous Vide Flank Steak (GF)

Sous Vide Flank Steak, Chimichurri, Charred Greens, Blistered Cherry Tomato, Crushed Baby Potatoes

Sides of the day	Side Salad
\$3.50 extra	Side Vegetables

DESSERTS

Sticky Date Pudding

Sticky Date Pudding, Fig & Caramel Sauce, Banana Gelato

Death by Chocolate Cake

Chocolate Cake, Orange Ice Cream, Warm Chocolate Ganache

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