

# THE PAVILION CAFE MENU

## **BREADS** for one \$5 for two \$9.50

Char grilled pita bread with a selection of chef's dips

Mixed herb and garlic Ciabatta

Bruschetta of baby spinach, roasted capsicum and persian fetta

## **WRAPS** \$7.50 with chips \$9.50

*Delicious wraps filled with the freshest ingredients.*

### **PRIME ANGUS BEEF**

Tomato relish and garden salad

### **CHAMPAGNE HAM**

Rocket, roast capsicum and garden salad

### **CHICKEN**

Cranberry, avocado, Spanish onion and cos lettuce

## **MELTS** \$7.50 with chips \$9.50

### **HAWAIIAN**

Champagne ham, pineapple, avocado, cheese

### **CHICKEN**

Sundried tomato, Spanish onion and cheese

### **VEGETARIAN**

Roast pumpkin, capsicum, rocket and Persian fetta

## **PIZZAS** \$12.50

*Tasty pizzas ideally sized for a light lunch.*

### **CHORIZO SAUSAGE**

Onion, olive, fetta cheese and mushroom on a fresh tomato base

### **TANDOORI CHICKEN**

Baby cherry tomatoes and spinach, topped with cashews and natural yoghurt

### **VEGETARIAN**

Basil pesto, roast pumpkin, asparagus, mushroom, tomato, onion, pinenut and mozzarella

## LIGHT AND TASTY

<b>CALAMARI</b>	\$14.50
Lime, pepper calamari on rocket, avocado and parmesan salad	
<b>CAESAR SALAD</b>	\$12.50
Cos leaves, poached egg, crispy pancetta, parmesan cheese, parmesan croutons and a creamy anchovy dressing	
<i>Add chicken \$3</i>	
<i>Add salmon \$5</i>	

## MAINS

<b>BARRAMUNDI FILLET</b>	\$23.50
Fresh local barramundi fillet, lightly grilled with fennel-seed rice, fresh salad and a lime, caper and dill aioli	
<b>STEAK SANDWICH</b>	\$16.50
With caramelised onion, bacon, cheese and soft fried egg, served with chips	
<b>AGED ANGUS RUMP</b>	\$24.50
With beer battered chips, pepper sauce and fresh garden salad	
<b>CREAMY SALMON PASTA</b>	\$17.50
Smoked salmon, dill and lemon	

## DESSERTS

	\$12.50
Blackberry and white chocolate spring rolls, with a baileys dipping sauce and ice-cream	
Chocolate fondant with peppermint ice-cream and a green grape granita	
Chocolate basket with blueberry and lavender ice-cream and raspberry coulis	
Strawberry and banana brulee with mango and peach sorbet	
Drambuie creams with a sherry compote	
Cheese platter with dried and fresh fruits, nuts and crackers	\$17.50

ESPRESSO  
di MANFREDI



The Pavilion exclusively serves Piazza d'Oro's premium espresso coffee by di Manfredi.

A range of boutique teas and home-baked delights are available.

Menus are seasonal and subject to change. Please advise staff of dietary requirements when booking. 10% Surcharge Sundays 15% Surcharge Public Holidays