

# THE PAVILION

SUMMER MENU

## ON THE PLATE...

### TO BEGIN

char grilled pita with a trio of house-made dips

for 1 for 2

5 9.5

mixed herb and garlic ciabatta

5 9.5

bruschetta of baby spinach, roasted capsicum and persian fetta

5 9.5

chefs soup of the day with parmesan bread

9.5

### COFFIN BAY OYSTERS SOUTH AUSTRALIA

½ doz doz

natural

16 31

kilpatrick

18 35

### TO SAVOUR

entrée main

an asian infusion of banana, coconut, chilli and ginger bugs and prawns, with salad and rice

19 33

crab and wasabi springrolls with a ginger and coriander dipping sauce

17.5 -

grilled salmon steak marinated in lime and lemongrass, atop potato and segment salad

18.5 32.5

panfried chilli and orange calamari with a watercress, almond and leafy salad

16.5 29.5

fresh salmon pasta complimented by a mustard and coconut seafood bisque

17.5 29.5

seared kangaroo served with cous cous and mushrooms accompanied by a light seeded sauce

18 31

spring chicken breast marinated in peppers and thyme, served with a potato and parmesan dauphinoise, olive tapenade and dutch carrots

16.5 29

juicy baby field mushrooms, stuffed with sweet potato, sage and shadows of blue gippsland cheese, capsicum and oregano relish

16.5 28.5

## IN THE GLASS...

"

*Wine to me is passion. It's family and friends. It's warmth of heart and generosity of spirit. Wine is art. It's culture. It's the essence of civilization and the art of living.*" ~ R. Mondavi

**Please enjoy one of our carefully selected suggestions for each dish**

### SOMMELIERS SELECTION

peter lehmann semillon 7.5 29

vasse felix dry white 9 37

mad fish riesling 8.5 32

oyster bay sauv. blanc 9 36

csu chardonnay 7.5 29

head over heals merlot 8.5 32

rymill sauv. blanc 8 33

foundstone chardonnay 6.5 27

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## SUMMER MENU

### ON THE PLATE...

#### STEAK THE FINEST AGED BEEF

premium eye fillet (150gr)	31.5
premium eye fillet (200gr)	34.5
aged angus rump	28.5
char-grilled porterhouse	32.5

#### ACCOMPANIED BY YOUR SELECTION OF EITHER:

- horseraddish potato, onion rings, broccoli and a roasted tomato jus
- sweet potato medallions, fennel and port jus
- hassleback potatoes, balsamic and mustard sauce

#### SIDES

herb roasted chat potatoes	6.5
beer battered chips with seeded mustard aioli	6.5
buttered green beans with sesame seeds	6.5
fresh garden salad with an orange and fennelseed dressing	6.5
greek salad	6.5
traditional caesar salad with poached egg	14.5

SURCHARGES 10% SUNDAY 15% PUBLIC HOLIDAY

### IN THE GLASS...

head over heals merlot	8.5	32
bidgeebong shiraz	8.5	35
yalumba y cab. sauvignon	6.5	27
vasse felix cab. merlot	9.5	43

#### SOMMELIERS SPECIALS

our sommelier is tailoring our wine list for our new menu and presents the following fine wines on special...

lanky's creek classic white	<del>27</del>	24
bidgeebong triangle sauv. blanc	<del>28</del>	25
head over heals sem/sauv. blanc	<del>28</del>	25
bidgeebong merlot 2006	<del>35</del>	31
pewsey vale riesling 2008	<del>37</del>	33
brands coonawarra riesling 2003	<del>38</del>	35
ceccanti merlot 2005	<del>38</del>	34
bidgeebong icon shiraz 2004	<del>48</del>	46
yerong creek syrah 2003	<del>48</del>	46
ceccanti "reserve" cab/sauv/shiraz/merlot 2005	<del>42</del>	38