



ENTRÉE

Burrata (V) <i>w/ house-made focaccia & a spicy tomato sauce</i>	\$20
Slow Cooked Pork Belly <i>w/ BBQ pineapple kimchi</i>	\$26
Chorizo, Cheese & Potato Croquettes <i>w/ aioli</i>	\$18
Antipasto for 2 <i>w/ marinated heirloom cucumber, cherry tomatoes, burrata, cured meats & focaccia</i>	\$38

V = Vegetarian
GF = Gluten Free
VEG = Vegan





MAIN

Pan-fried Snapper	\$32
<i>w/ sugar snaps, fennel, shallot sauce & macadamia crumb</i>	
Crisp Haloumi (V)	\$26
<i>w/ pickled cauliflower, chickpeas, Israeli couscous & pomegranate dressing</i>	
Pan-seared Chicken Breast	\$36
<i>w/ porcini ravioli & walnuts</i>	
Pan-seared Lamb Rump	\$36
<i>w/ beetroot risotto & pangrattato</i>	
Grilled Venison Rump	\$38
<i>w/ caponata & polenta</i>	
Crumbed Pork Parmigiana	\$34
<i>w/ fennel parmesan crumb, buffalo mozzarella, sugo & basil</i>	

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GRILL

All served w/ mash & sauteed spinach

250g Spiced Pork Chop **\$32**
(GF on request)

250g Aged Sirloin **\$38**
(GF on request)

SAUCE

Red Wine Jus **\$4**

Smoked Mushroom Sauce **\$4**

Peppercorn Jus **\$4**

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SIDES

Fried Brussel Sprouts (GF) <i>w/ shaved parmesan & anchovy dressing</i>	\$10
Pavilion Seasonal Salad <i>w/ house dressing</i>	\$10
Fries <i>w/ aioli</i>	\$10
Sauteed Green Beans <i>w/ almond butter sauce</i>	\$10

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DESSERT

Lemon Crème Brulee **\$15**

w/ rhubarb compote & crostoli

Berry Cheesecake **\$15**

w/ berry compote & whipped cream

Sticky Date Pudding **\$15**

*w/ whipped cream, vanilla bean ice cream
& butterscotch sauce*

Pavilion Cheese Board **\$20**

*w/ chef selection of Australian cheeses,
dried & poached fruit, nuts & crackers*

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