



ENTRÉE

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

GRILL

All served w/ mash & sautéed spinach

250g Spiced Pork Chop	\$32
<i>(GF on request)</i>	
250g Aged Sirloin	\$38

SAUCE

Red Wine Jus	\$4
Smoked Mushroom Sauce	\$4
Peppercorn Jus	\$4

DESSERT

Lemon Crème Brulee	\$15
<i>w/ rhubarb compote & crostoli</i>	
Berry Cheesecake	\$15
<i>w/ berry compote & whipped cream</i>	
Sticky Date Pudding	\$15
<i>w/ whipped cream, vanilla bean ice cream & butterscotch sauce</i>	
Pavilion Cheese Board	\$20
<i>w/ chef selection of Australian cheeses, dried & poached fruit, nuts & crackers</i>	

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>	

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>	
Slow-cooked Duck Leg	\$38
<i>w/ potato gratin & braised seasonal mushrooms</i>	
Roast Lamb Rump	\$36
<i>w/ beetroot risotto & pangrattato</i>	
Crumbed Pork Cutlet Parmigiana	\$34
<i>w/ fennel parmesan crumb, buffalo mozzarella, sugo & basil</i>	

SIDES

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

