



## ENTRÉE

<b>House-made Focaccia (V)</b>	<b>\$20</b>
<i>w/ spicy tomato sauce, burrata &amp; EVOO</i>	
<b>Slow Cooked Pork Belly</b>	<b>\$26</b>
<i>w/ BBQ pineapple kimchi</i>	
<b>Char-grilled Zucchini (V)(GF)</b>	<b>\$20</b>
<i>w/ smoked goat curd &amp; pistachio pesto</i>	
<b>Antipasto for 2</b>	<b>\$38</b>
<i>w/ marinated heirloom cucumber, cherry tomatoes, burrata, cured meats &amp; focaccia</i>	

## GRILL

*All served w/ mash & sautéed spinach*

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

## SAUCE

<b>Red Wine Jus</b>	<b>\$4</b>
<b>Smoked Mushroom Sauce</b>	<b>\$4</b>
<b>Peppercorn Jus</b>	<b>\$4</b>

## DESSERT

<b>Tiramisu</b>	<b>\$15</b>
<i>w/ vanilla bean ice cream</i>	
<b>Blueberry Cheesecake</b>	<b>\$15</b>
<i>w/ berry compote &amp; whipped cream</i>	
<b>Sticky Date Pudding</b>	<b>\$15</b>
<i>w/ whipped cream, vanilla bean ice cream &amp; butterscotch sauce</i>	
<b>Pavilion Cheese Board</b>	<b>\$20</b>
<i>w/ chef selection of Australian cheeses, dried &amp; poached fruit, nuts &amp; crackers</i>	

## MAIN

<b>Pan-fried Snapper</b>	<b>\$32</b>
<i>w/ sugar snaps, fennel, shallot sauce &amp; macadamia crumb</i>	
<b>Crisp Haloumi (V)</b>	<b>\$26</b>
<i>w/ pickled cauliflower, chickpeas, Israeli couscous &amp; pomegranate dressing</i>	
<b>Slow-cooked Duck Leg</b>	<b>\$38</b>
<i>w/ potato gratin &amp; braised seasonal mushrooms</i>	
<b>Roast Lamb Rump</b>	<b>\$36</b>
<i>w/ beetroot risotto &amp; pangrattato</i>	
<b>Crumbed Pork Cutlet Parmigiana</b>	<b>\$34</b>
<i>w/ fennel parmesan crumb, buffalo mozzarella, sugo &amp; basil</i>	

## SIDES

<b>Char-grilled Cabbage (GF)</b>	<b>\$10</b>
<i>w/ shaved parmesan &amp; anchovy dressing</i>	
<b>Pavilion Seasonal Salad</b>	<b>\$10</b>
<i>w/ house dressing</i>	
<b>Fries</b>	<b>\$10</b>
<i>w/ aioli</i>	
<b>Sauteed Green Beans</b>	<b>\$10</b>
<i>w/ almond butter sauce</i>	

**V** = Vegetarian

**GF** = Gluten Free

**VEG** = Vegan

