

# Pavilion

RESTAURANT

## BREADS

<b>Garlic Bread to share</b> , oven baked with garlic butter (v, gf on request).....	13
<b>Bruschetta</b> , heirloom tomatoes & fresh basil (v) .....	14

## ENTREES

<b>Soup of the day</b> changed daily, your wait staff will advise.....	15
<b>Baked Camembert</b> , gooseberry compote, micro herb salad & crisp rye bread (v).....	17
<b>3 Colour Quinoa Salad</b> , raw baby beets and grilled Haloumi (gf, v).....	18
<b>Pan seared Scallops</b> , purple cauliflower couscous, chipotle aioli and micro greens .....	21
<b>Antipasti to share</b> , sundried tomato, herbed goats' cheese, salami, prosciutto & melon, marinated olives, Cognac & chicken pate and sourdough toast.....	28

## MAINS

<b>Mushroom, Walnut &amp; Feta Pansotti</b> , broccolini, lemon and chorizo crumble (v on request) .....	27
<b>Canterbury Pork Tenderloin</b> , wrapped in prosciutto with sweet pear puree, fennel salad, popcorn crackling & brandy and mustard jus .....	34
<b>Waitoa free range Chicken Breast</b> , Moroccan spiced with peach salsa and Israeli cous-cous... ..	35
<b>Pan fried Marlborough Sounds Salmon</b> , wilted baby spinach, charred corn & avocado salsa (gf).....	35
<b>Seared Southland Lamb Loin</b> , broad bean and parsnip hash, slow roasted vine tomatoes, Herb and caper oil & port and blackcurrant jus.....	37
<b>Southern Alps Venison Steaks</b> , oyster mushrooms, sugar snap peas, roasted turnip purée & wild berry jus .....	39
<b>Silver Fern Angus Beef Fillet</b> , baby root vegetables, fondant potatoes, caramelised shallots Black garlic purree & red wine jus (gf) .....	40

*(gf) gluten free (v) vegetarian*

*(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)*

## SIDES

<b>Rocket Salad</b> , peppercorn vinaigrette (v, gf).....	7
<b>Steamed seasonal vegetables</b> , herb butter (v, gf).....	7
<b>Sautéed mushrooms</b> , garlic & thyme (v, gf).....	7
<b>Buttered green beans</b> , almonds (gf).....	7
<b>Chunky fries</b> , tomato sauce & aioli (v).....	7
<b>Kumara fries</b> , sweet chilli & sour cream .....	7

## CASUAL DINING OPTIONS

<b>Chicken Caesar salad</b> , cos lettuce, bacon, croutons, parmesan, anchovies & poached egg.....	24
<b>Gourmet vegetarian burger</b> , grilled curried vegetable burger in a focaccia burger bun, with kumara fries, sour cream and sweet chilli .....	26
<b>Summer Ale battered fish fillets</b> , chunky fries, pineapple slaw & tartare sauce.....	28
<b>Grilled lamb burger</b> , rocket, fresh tomato, beetroot relish, seared haloumi, mint yoghurt sauce in a focaccia burger bun with chunky fries & tomato sauce .....	28
<b>Open Taupo Beef steak sandwich</b> , crispy bacon, caramelized onion, smoked cheddar, tomato chilli relish, grilled ciabatta and chunky fries.....	29
<b>Curry of the day</b> <i>please ask our friendly wait staff for today's special</i> .....	28
<b>300gr Taupo Beef Sirloin steak</b> , sautéed mushrooms, pepper sauce, chunky fries & tomato sauce .....	35

## TO FINISH

<b>Baked Alaska</b> , berry compote.....	15
<b>Hazelnut Milk Chocolate Mousse</b> , whipped passionfruit pannacotta, crisp and almond soil.....	15
<b>Deconstructed Banoffee Pie</b> , ginger crumbs, caramelised bananas .....	16
<b>Honey poached Hawkes Bay Apricots</b> , crème fraiche, honey comb, vanilla cream chantilly & langue de chat crumbs .....	16
<b>Affogato</b> , Kapiti vanilla bean ice cream & Espresso.....	16
<b>Selection of New Zealand cheeses</b> , grapes, walnuts quince paste & garlic linseed lavoche (v) .....	24