

Pavilion

RESTAURANT

BREADS

House Baked Sour Dough , with butter and olive oil (v)	8
Cheesy Pulled Garlic Bread , with roasted garlic butter, provolone and fresh herbs (v)	12

ENTREES

Soup of the day , changed daily; your wait staff will advise	16
Clevedon Valley Buffalo Mozzarella , with snow peas, basil, grilled peach and citrus oil (v, gf)	19
Cauliflower Pakora , with wild rocket, mint and coriander coconut dressing, pickled green grapes and toasted cashews (vegan, df, gf)	19
Chicken and Cognac Pate , with fig chutney, lavosh and microcress	16
Grilled Asparagus , parma ham and Oaxaca croquet, pickled shallot and cherry tomatoes	19
Hot Smoked Regal Salmon , sour rye crumpet, shaved fennel and olive salad with horseradish coconut yoghurt (df)	20

MAINS

Savannah Angus Beef Fillet , 200g with over the moon creamy blue butter, hassle-back potatoes and broccolini (gf/df on request)	39
Taupo Lamb Rump , with roasted onion puree, slow roasted vine tomatoes and sauteed wild mushrooms (gf/df)	38
Free Range Chicken Breast , with korma sauce, wild rice pilaf, broccolini and puffed rice (gf)	35
Cider Brined Pork Fillet , with caramelised pear puree, fennel and stone fruit salad	36
New Zealand Regal Salmon , on a preserved lemon and pea mash, parsley oil and tempura caperberries	39
Seafood Linguine , mixed seafood in a lemon and chili butter sauce with baby spinach and cherry tomatoes	30
Wild Mushroom and Miso Ragout , with pickled butternut, roasted vine tomatoes, broccoli and toasted walnuts (vegan, gf, df)	28

*(df) dairy free (gf) gluten free (v) vegetarian
(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)*

SIDES

Chunky Fries , with roast garlic aioli (v)	7
Green Salad , with house made dressing (v, df, gf)	7
Creamy Mashed Potatoes (v)	7
Steamed Green Market Vegetables , with herb oil (v, df, gf)	7

TO FINISH

Over The Moon Cheeseboard , three cheeses with crackers and quince paste	21
Coconut Pannacotta , with mango, vanilla ganache and lemon-lime sorbet (gf)	14
Clevedon Buffalo Curd Parfait , with pecan crumble, chestnut cream and compressed pear	15
Coffee Custard , with chocolate sponge, caramelised popcorn and vanilla bean ice-cream	14
Dark Chocolate Verrine , with crispy peanut brittle, chocolate crumble and orange jelly (gf)	14
Turmeric Almond Milk Sago Pudding , with candied pistachio and apricot compote (vegan, df, gf)	15

KIDS MEALS

Fish and Chips	12.5
Beef Burger , with chips	12.5
Chicken and Chips , with salad	12.5
Linguine in a Tomato Sauce	12.5
Kids Sundae , choose from chocolate, caramel or strawberry	6

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