

Pavilion

RESTAURANT

LUNCH MENU

ENTREES

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
Soup of the day – changed daily, your wait staff will advise	16
Chicken and Cognac Pâté , with fig chutney, lavosh and micro cress	16
Thai Style Pork Skewers , with peanuts and sambal (df, gf)	16

MAINS

Lakeman Beer Battered Fish Fillets , with chunky fries, tartare sauce and green salad	26
Fried Chicken Caesar , with cos lettuce, garlic croutons, parmesan cheese	26
Open Steak and Bacon Sandwich , with rocket, tomato, chili relish, chimichurri and brie	27
Seafood Linguine , mixed seafood in a lemon-chilli butter sauce with baby spinach & cherry tomatoes	30
Wild Mushroom and Miso Ragout , with pickled butternut, roasted vine tomatoes, broccoli and toasted walnuts (vegan, df, gf)	28

TO FINISH

Dark Chocolate Verrine , with crispy peanut brittle, chocolate crumble and orange jelly (gf)	14
Coconut Pannacotta , with mango, vanilla ganache and lemon-lime sorbet (gf)	14
Sorbet / Ice-cream Trio , ask your waitstaff for today's flavours	14

*(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)*