

Pavilion

RESTAURANT

DINNER MENU

BREADS

House Baked Bread Of The Day , 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 shaved beans, peas and peach compote (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, hazelnut lavosh and microcress 16

Salt Baked Beetroot, with Prosciutto, Clevedon curd, watercress and citrus oil (gf, df) 19

Hot Smoked Regal Salmon, sour rye pancake, shaved fennel and olive salad with horseradish coconut yoghurt (df) 20

MAINS

Savannah Angus Beef Fillet, 200g with over the moon creamy blue butter, baby root vegetables and green beans (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, herb and pear salad 36

New Zealand Regal Salmon, with kumara puree with garlic and chilli broccolini 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 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	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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