

# Pavilion

RESTAURANT

## BREADS

|  |    |
|--|----|
| <b>House Baked Bread of The Day</b> , with lemon parsley butter and rosemary olive oil (v) | 8  |
| <b>Garlic Bread</b> , with roasted garlic butter and fresh herbs (v)                       | 12 |

## ENTREES

|  |    |
|--|----|
| <b>Soup of the Day</b> , your wait staff will advise of today's offering                                     | 16 |
| <b>Duck Rilette</b> , pickled mustard seeds, cornichons, mustard mayonnaise, lavosh (df)                     | 20 |
| <b>Winter Salad</b> , butternut pumpkin, black lentils, cherry tomatoes, rocket, sherry vinaigrette (vegan,) | 16 |
| <b>Grilled Tiger Prawn</b> , potato salad, micro watercress, chilli oil (df, gf)                             | 19 |
| <b>Baked Goat Cheese</b> , truffle infused honey, walnuts, seeded apple crackers(v)                          | 19 |

## MAINS

|  |    |
|--|----|
| <b>Awhi Farms 250gm Sirloin</b> , carrot puree, roast baby carrots, brown butter crumb, red wine jus (gf)        | 39 |
| <b>Taupo Lamb Rump</b> , minted pea puree, warm grilled courgette salad, toasted pistachios, lamb jus (gf, df)   | 38 |
| <b>Venison Loin</b> , parsnip horseradish puree, baby beetroot, smoked shitake mushroom, jus (gf)                | 39 |
| <b>Free Range Chicken Breast</b> , pumpkin puree, red cabbage slaw, salsa Verde (gf)                             | 35 |
| <b>Braised Pork Belly</b> , swede and yogurt puree, roasted fennel, pork scratchings, apple cider jus (gf)       | 36 |
| <b>Market Fish</b> , your wait staff will advise of today's offering   | 39 |
| <b>Baked Polenta</b> , chargrilled eggplant, courgette and capsicum, harissa tomato sauce (vegan on request, gf) | 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

|  |   |
|--|---|
| <b>Chunky Fries</b> , roast garlic aioli (v)         | 7 |
| <b>Green Salad</b> , house made dressing (v, df, gf) | 7 |
| <b>Mashed Potatoes</b> (v)                           | 7 |
| <b>Market Greens</b> , herb oil (v, df, gf)          | 7 |

## DESSERTS

|   |    |
|---|----|
| <b>Over The Moon Cheeseboard</b> , three cheeses with crackers and quince paste                         | 21 |
| <b>Vegan Chocolate Lava Cake</b> , blue berry compote, freeze dried blueberries, coconut ice cream (df) | 15 |
| <b>Baked Granny Smith Apple</b> , spiced oat crumb, rosemary ice cream (gf on request)                  | 15 |
| <b>Orange Polenta Cake</b> , orange flavours, earl grey ice cream (gf)                                  | 15 |
| <b>Gingerbread Parfait</b> , sultana shortbread crumb, roasted pear sorbet (gf on request)              | 15 |

## KIDS MEALS

All served with mashed potato and steamed vegetables

|   |      |
|---|------|
| <b>Pan Fried Market Fish</b>                                      | 12.5 |
| <b>Beef Sirloin Steak</b>   | 12.5 |
| <b>Grilled Chicken Thigh</b>                                      | 12.5 |
| <b>Spaghetti Bolognese</b> with parmesan cheese                   | 12.5 |
| <b>Kids Sundae</b> , choose from chocolate, caramel or strawberry | 6    |

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