

# Pavilion

RESTAURANT

## ENTREES

### GARLIC BREAD

With roasted garlic butter, garlic chips, fresh herbs (v)

14

### BRUSCHETTA

Grilled sourdough, green olive salsa, chevre crumb, heirloom tomato (v, vv on request)

16

### HOUSE MADE SOUP

With baked bread and butter

16

### SCALLOPS

Caramelized parsnip puree, freeze-dried mandarin, apple gel (gf)

24

### VEGETARIAN KOFTA

Labneh, curry oil, dukkha crumb (gf, df on request)

18

### GIN CURED SALMON

Shaved asparagus, horseradish creme fraiche, radish sprouts (gf, df on request)

20

## MAINS

### BEEF FILLET

Polenta, potato galette, broccolini, truffle butter & red wine jus (gf)

42

### TAUPO LAMB RUMP

Smoked kumara puree, asparagus, sekanjabin mint sauce (gf, df)

40

### VENISON LOIN

Carrot, orange purée, butternut, carrot hash, orange fennel marmalade and jus (gf)

39

### CHICKEN BALLOTINE

Spinach and gruyere duxel, warm green bean and asparagus salad, caramelised cipollini onion, (gf)

37

### PORK FILLET

Green apple, and pea purée, green bean, peas, and apple chutney (gf)

36

### GRILLED SALMON

Warm butternut, green bean olive, caper salad and herb butter sauce (gf, df on request)

38

gf gluten free | df dairy free | v vegetarian | vv vegan

## **MAINS** (CONTINUED)

### **PARPPADELLE PASTA** 32

Cherry tomato, asparagus, lemon butter garlic prawns, chorizo crumb, parmesan

### **CAULIFLOWER STEAK** 28

Almond cauliflower puree, raisin vinaigrette, salsa verde, green leaves (gf, df, vv)

## **SIDES**

### **CHUNKY FRIES** 8

With garlic aioli (gf)

### **GREEN SALAD** 8

With house-made dressing (gf, df, v)

### **HONEY GLAZED CARROT BATONS** 8

(gf, df, v)

### **MARKET GREENS** 8

With herb oil (gf, df, v)

## **TO FINISH**

### **CHEESE BOARD** 22

Triple cream brie, vintage cheddar, Roquefort, lavosh, crackers and fruit paste.

### **COCONUT RICCOTTA CUSTARD** 17

Raspberry sorbet, flourless brownie, lemongrass Chantilly, almond polenta crumble (gf)

### **ESPRESSO PARFAIT** 16

Chocolate soup and coffee gelee (gf)

### **GREEK YOGHURT CREMIEUX** 16

Yoghurt sorbet and microwave sponge

### **FLEXI CHOCOLATE GANACHE** 17

Passionfruit mango sorbet, coconut snow, and mango Cremieux (gf)

### **VEGAN CHOCOLATE LAVA CAKE** 17

Plum, cherry compote, Doris plum sorbet (vv)

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