

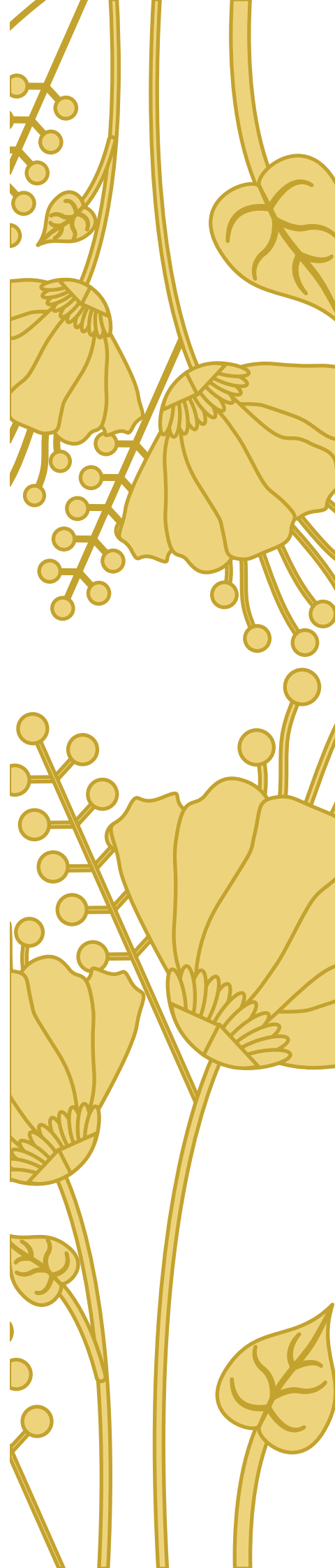
# Pavilion

RESTAURANT

## MAINS

|   |    |
|---|----|
| <b>VEGETARIAN KOFTA</b><br>Labneh, curry oil, dukkha crumb (gf, df on request)  | 18 |
| <b>HOUSE MADE SOUP</b><br>With bread and butter, your waitstaff will advise today's special   | 16 |
| <b>GRILLED ITALIAN VEGETABLE PANINI</b><br>Rocket, roasted capsicum, basil pesto, brie and salad (v)  | 18 |
| <b>GRILLED MEAT LOVER'S PANINI</b><br>Caramelized onion, salami, shaved ham, edam, tomato relish, and salad   | 20 |
| <b>GRILLED LEMON GARLIC CHICKEN SALAD</b><br>Crisp romaine, red onion, bacon, marinated feta, honey mustard dressing (gf)   | 26 |
| <b>BEER BATTERED FISH AND CHIPS</b><br>Salad, fries, lemon and tartare sauce (df)   | 28 |
| <b>GRILLED LAMB KOFTA BURGER</b><br>Harissa garlic sauce, cucumber, tomato, emmental, chunky fries  | 30 |
| <b>WAIRAKEI GRILLED CHICKEN BURGER</b><br>Spiced pickled slaw, peach mango chutney, bacon, brie, chunky fries (vegetarian on request)   | 30 |
| <b>GRAZING PLATTER</b><br>Falafel, coconut tzatziki, grilled vegetables, grilled lemon garlic chicken, goats curd, stuffed olives, grilled bread, pumpkin hummus, chipotle relish | 32 |
| <b>FISHERMAN'S PLATTER</b><br>Garlic grilled prawns, salt and pepper squid, crumbed mussels, lemon & dill aioli   | 34 |

gf gluten free | df dairy free | v vegetarian



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## SIDES

### CHUNKY FRIES

With garlic aioli (gf)

8

### SIDE SALAD

With lemon vinaigrette (gf)

8

## SWEET TREATS

### ICE CREAM SUNDAE

With wild berry, chocolate or caramel sauce

10.5

### FRESH FRUIT SALAD

Served with passion fruit pulp and vanilla ice cream (gf)

10.5

### COCONUT RICOTTA CUSTARD

Raspberry sorbet, flourless brownie, lemongrass Chantilly, almond polenta crumble

16

### ESPRESSO PARFAIT

Chocolate soup and coffee gelee

16

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