

The Pavilion

bakery

garlic damper freshly baked to order *serves two to three*

9.5

apricot and garlic bruschetta with brie, tomato and caper relish

for one 7 for two 12

oysters by the 9

from the remote and unspoilt waters of coffin bay, south australia

29.5

natural – with a european cognac dressing

red wine vinegar and eschalot

cucumber spaghetti and champagne vinaigrette

entrees

walnut crepe

filled with artichokes and forest mushrooms baked with sweet onion soubise and gruyere cheese 17.5

banana prawns

with north african harrisa and pineapple, mint salsa 17.5

seafood terrine

tian of premium seafood terrine, comprised of prawns, white fish, salmon and mussels, served with a dill and mustard emulsion 17.5

mascarpone cocktail

fresh honeydew, mango and kiwi cocktail, chilled mascarpone and passion-fruit syrup 14.5

codfish fritters

crispy fried with sweet corn, cilantro and tomato salad, drizzled caper and lime aioli 16

scallops

seared diver scallops, chorizo sausage and parsnip puree 19.5

soup, salad and pasta

soup

baked french onion, herb croutons and melted gruyere cheese

10.5

classic Caesar salad

crispy hearts of romaine lettuce, garlic croutons and parmesan cheese

19.5

with chicken

24.5

chicken salad

cucumber wrapped ginger chicken salad on rhubarb coulis

16.5

sautéed prawn pasta

sautéed tiger prawns, tossed through ribbon pasta threads, with a creamy lemon garlic sauce and tarragon

23.5

mediterranean chicken pasta

delicate pasta tossed with tender chunks of boneless chicken breast, chardonnay cream sauce, sliced mushrooms, spinach, sun-dried tomato, fresh basil, white truffle oil and grana padano

22.5

main course

porterhouse steak

one inch thick, high class striploin cut, served with seasonal vegetables and your selection of sauce

34

fillet tournedos

premium cut of eye fillet, served with seasonal vegetables and your selection of sauce

37

sauces *bourbon and pink pepper, onion soubise, mushroom, red wine jus*

fillet "Rossini"

highest quality cut from the tenderloin, truffled goose liver pate en croute, with a madeira demi-glace

39

roasted muscovy duck breast

wild mushroom risotto, wilted spinach and sherry glaze

34

crisp skin seared salmon

crushed fingerling potatoes, pea puree brocolini and champagne beurre blanc

33

oven roasted chicken saltimbocca

stuffed with prosciutto and mozzarella cheese, paired with sun-dried tomato and olive, crostini, mediterranean vegetables and lemon-caper sauce

29

braised pork belly roulade

scented with star anise and served with a sweet potato mash, caramelized baked apple and spanish onion confit

32

barramundi fillet

with herb crusted soufflé, leek confit, beurre noisette and saffron potatoes

30

sides

beer battered chips steamed spring vegetables house salad

7.5

desserts

14

tiramisu crepe with coffee soaked lady finger biscuits, mascarpone cheese, berry compote and dusted cocoa

sticky date and pecan pudding smothered with butterscotch sauce and ice-cream

apple and rhubarb crumble served with vanilla bean ice-cream

traditional crepe suzette with vanilla ice-cream

cheese platter for one

chefs selection of premium imported and domestic cheeses with an assortment of accompaniments

17.5

cheese platter for two to three

chefs selection of premium imported and domestic cheeses with an assortment of accompaniments

26.5

we offer premium piazza d'Oro di Manfredi coffee and a selection of fine fortified wines,

scotch, cocktails, liqueurs and liqueur coffees

please note only one bill per table