

THE PAVILION

LUNCH

MONDAY-FRIDAY
11:30AM-2:30PM

SATURDAY-SUNDAY
12PM-3PM

DINNER

SUNDAY-THURSDAY
5:30PM-9PM

FRIDAY & SATURDAY
5:30PM-9:30PM

Price = Members/Non-Members
V = Vegetarian VG = Vegan
GF = Gluten Free GFO = Gluten Free Option
Some dishes may contain traces of nuts

THE PIZZA

All pizza sizes are 12"

CHEESY GARLIC 17/19
Fresh herbs and mozzarella v

MARGHERITA 17/19
Napoli base, cherry tomato, bocconcini, mozzarella
and fresh basil v

FUNGHI 18/20
Napoli base, swiss browns, oyster, black funghi,
bocconcini and mozzarella v

MEAT LOVERS 19/21
Napoli base, mozzarella cheese, pepperoni, soppressata,
leg ham, bacon, Italian herbs and roast garlic

THE ITALIAN STALLION 20/22
Pepperoni, Napoli base and shredded mozzarella

SUPREME 20/22
Napoli base, mozzarella cheese, roast garlic, pepperoni,
soppressata, wild funghi, Italian leg ham, Spanish onion,
black olives, capsicum and Italian herbs

CHICKEN & AVOCADO 22/24
Grilled chicken, bacon, avocado, Napoli base, capsicum,
red onion and sriracha aioli

FIERY PRAWN 22/24
Prawns, bacon, shallot, chilli flakes, red onion,
cherry tomato and sriracha aioli

NUTELLA 15/17
Nutella base, strawberries, vanilla bean ice cream
and icing sugar v

GLUTEN FREE BASE GF 3

BURGER BAR

All burgers served on a milk bun with crunchy steakhouse fries

MILK BAR BURGER 18/20
200gram beef, shredded lettuce, tomato, beetroot,
caramelised onion, smoky bacon, free range egg,
cheese and ketchup GFO

Optional Add Ons (Milk Bar Burger)
Add a slow cooked beef rib 20/22

CHICKEN KATSU BURGER 18/20
Katsu chicken thigh burger, apple slaw, wasabi mayo

AUSTRALIAN SALT BUSH LAMB BURGER 22/24
Pure lamb mince pattie, salt bush herb, gremolata,
lettuce, tomato, garlic aioli, tzatziki GFO

GRILLED FISH BURGER 24/26
Grilled fish fillet, cilantro ranch, cheddar cheese,
lettuce, Spanish onion and sweet chilli mayonnaise GFO

THE PAVILION



RESTAURANT

GRAZE

CONTINENTAL LOAF TOASTED

with garlic butter v
+ mozzarella cheese v

7/8
9/11

CHARGRILLED CHICKEN WINGS (6)

Gochujang sauce and fermented kimchi GF

16/18

DYNAMITE PRAWN TACO (3)

Soft shell tacos with crunchy lettuce, spicy prawns, spring onion, sesame seeds and housemade dynamite dressing

19/21

TRUFFLE & PORCINI ARANCINI (5)

Truffle aioli and shaved Pecorino cheese v

17/19

GRILLED HALOUMI

with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread v, GFO

22/24

SEARED HALF SHELL SCALLOPS (4)

Served with lemon zest and smoky anchovy butter sauce, lemon segment and house salad GF

19/21

SIGNATURES

PORK BELLY ROAST

Slow roasted pork belly, Yorkshire pudding, zucchini, Dutch carrots, crispy potato, apple compote and red wine jus GFO

27/29

SLOW COOKED LAMB RUMP

Slow cooked baby lamb rump served with buttered herbed potatoes, braised witlof, cabernet jus and mint gel GF

32/34

GRILLED BARRAMUNDI FILLET

Lemon and garlic marinated barramundi served with roasted aubergine caponata, sweet potato purée and baby carrots GF

32/34

PAN FRIED MACKEREL

Marinated mackerel served with sautéed potato, Moroccan spiced buckwheat, red bell pepper topped with mango salsa and chermoula GF

32/34

DUCK CONFIT

Twice cooked duck confit served with kumara purée, asparagus and topped with fig and apricot compote GF

29/31

GRILLED SEAFOOD PLATE

Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips GF

47/49

AUSTRALIAN SLIPPER LOBSTER (2)

with bechamel and Gruyère cheese, Parmesan crust and served with crushed potatoes and asparagus spears

54/56

CLASSICS

CHICKEN SCHNITZEL

300grams served with chips, house salad and gravy

24/26

MAKE YOUR SCHNITZEL A PARMIGIANA

with Napoli sauce, ham and mozzarella cheese

5/6

HOUSEMADE LEMON AND LIME BEER BATTERED MARKET FISH

Served with chips, house salad and tartare sauce

27/29

HOUSEMADE SALT & PEPPER SQUID

Greek salad, chips and aioli

28/30

CHICKEN AND PRAWN SCALLOPINI

Grilled chicken breast fillet, tiger prawns, broccolini, sautéed spinach, garlic mash potato and porcini cream sauce GF

27/29

FROM THE GARDEN

CAESAR SALAD

Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved Parmesan and housemade creamy dressing

18/20

ARUGULA, STRAWBERRY & GRAPE SALAD

Strawberries, crushed pistachio, grapes, arugula tossed with poppy seed lemon vinaigrette and crumbled Danish fetta v, GF

21/23

HEIRLOOM TOMATO, AVOCADO

AND BLUE CHEESE SALAD

Chopped avocado, cherry heirloom tomatoes and walnuts mixed and drizzled with Green Goddess dressing v, GF

21/23

BEETROOT SALAD

Roasted beetroot, rocket, walnuts, caramelised onion, crispy kale, bocconcini, horseradish and honey dressing v, GF

19/21

OPTIONAL ADD ONS

Poached chicken GF
Smoked salmon GF
Chilled king prawns (4) GF

7/8
9/10
9/10

PLANT-BASED & VEGAN

PLANT-BASED BEETROOT BURGER

Vegan beetroot pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF

18/20

PLANT-BASED MUSHROOM BURGER

Vegan mushroom pattie, baby cos lettuce, tomato, onion, vegan cheese, pickles, tomato relish and vegan mustard mayo VG, GF

18/20

VEGAN INDIAN CURRY

Slow cooked flavoursome curry with chickpeas, silverbeet leaves, fresh basil, garlic, carrots, celery and yellow curry served with steamed brown rice and pappadam VG, GF

25/27

PAN TO PLATE

Our fresh pasta is made with premium local ingredients: 100% Australian Durum Semolina milled to order in Tamworth NSW, free range eggs, 100% Australian grown vegetables and cheese from Australia and Italy.

ITALIAN SAUSAGE CASARECCE

Casarecce pasta with butternut squash, Italian sausages, bacon and heirloom tomato tossed in pesto and arugula GFO

27/29

CRAB & BALMAIN BUG RAVIOLI

Queensland ocean prawn and blue swimmer crab ravioli, cherry tomato, garlic, chilli, parsley in a light cream sauce topped with shaved Grana Padano

28/30

CREAMY MUSHROOM LINGUINE

Porcini and button mushrooms, prosciutto, wilted rocket leaves and grated Grana Padano GFO

27/29

CHAR-CHAR-CHAR

MARINATED LAMB SOUVLAKI

Served with Greek salad, chips, tzatziki and pita bread GFO

32/34

SLOW COOKED EBONY BLACK ANGUS

BEEF RIB (600G)

Marinated in red wine, rosemary and garlic served with garlic mash, broccolini, roasted carrots and cooking reduction GF

54/56

SPICY GRILLED CHICKEN SKEWERS

Served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch GFO

27/29

EBONY BLACK ANGUS

ALL STEAKS SERVED WITH CRUNCHY STEAKHOUSE CHIPS AND WEDGE SALAD CONSISTING OF RANCH SAUCE, CRISPY BEEF BACON, CHERRY TOMATOES AND CRISPY ONIONS

Rump steak 300 grams GF
Prime scotch fillet 300 grams GF
New York Premium 400 grams GF

28/30
42/44
46/48

OPTIONAL ADD ONS

Two Australian king prawns GF

14/16

CHOICE OF GLUTEN FREE SAUCES

Creamy mushroom / Béarnaise / Pink peppercorn / Sticky barbeque rib / Merlot and port wine jus / Creamy roast garlic sauce / Creamy Dianne

2/4

CHILDREN'S MEALS

12 years & under: Includes a free chef's choice ice cream

- Battered fish fillets with chips 12/13
- Mini cheeseburger served with chips GFO 12/13
- Dinosaur chicken nuggets and chips 12/13
- Grilled chicken with steamed vegetables GF 12/13
- Twirl bolognaise with Parmesan cheese GFO 12/13