

# the pavilion

## **breakfast till 11am**

home made baked beans, poached eggs, sourdough toast  
scrambled eggs, spinach, mushroom, fetta, roast tomato, toast  
3 egg omelette, roast tomato, spinach, mushroom  
thick cut french toast, crispy bacon, avocado  
layered wood fired granola, mixed berries, ricotta  
eggs benedict, bangalow bacon  
eggs benedict, smoked salmon

## **lunch from 12pm**

sourdough, extra virgin olive oil, aged balsamic  
marinated olives, orange, garlic & thyme  
dip plate, please ask server for daily selection

### **entree**

spiced baby beetroot, caramelised pear, goat curd walnut  
½ dozen shell baked scallops, served with garlic butter  
trio tartar, tuna, king fish, salmon, lemon aioli, croutons  
grilled quail supreme, fig jus, herbs , crispy pancetta  
confit pork belly, watercress, red wine jus

### **main**

asparagus risotto, poached egg, rocket & crispy onion  
fish of the day, celeriac puree, baby caper  
beer battered flat head fillets, chips, tartar sauce  
roasted spatchcock, lemon & herb marinate, red cabbage, hazelnut  
scotch fillet 250g, café de paris butter, rosemary chat potatoes

### **sides**

chips, sesame salt & aioli  
green beans, tossed with garlic butter  
rocket salad, fresh fig, shaved proscuitto, balsamic glaze  
mixed leaf salad. red onion, olives & tomato  
chat potatoes infused with rosemary & garlic

### **dessert**

white chocolate cheesecake, passion fruit  
strawberry caipiroska, lemon zest & raspberry belvedere vodka shot  
deconstructed berry meringue, cream & seasonal berries  
cheese plate to share, lavoche & water crackers

### **children**

battered flathead fillets, chips, salad  
roast chicken breast, salad