

THE PAVILION

The Pavilion is pleased to welcome to its team highly acclaimed Brisbane Executive Chef Christopher Smith.

bread

char-grilled pita with a trio of house-made dips	9.5
garlic and parmesan ciabatta <i>(for one or two)</i>	6 / 10

dishes

coffin bay oysters	6 12
natural	16 31
kilpatrick	18 35
soup of the day with toasted ciabatta	9.5
beef cannelloni a rich beef bolognese in pasta tubes topped with napoli sauce and cheese, served with a tossed salad and crunchy bread	13
vegetarian pizza napoli sauce, roast pumpkin, spinach, fetta, red onion and olives, topped with mozerella	13
traditional greek salad mesculin lettuce, olives, fetta, cucumber, tomato and red onion, tossed in a balsamic vinegarette <i>(add chicken \$3)</i>	14
pasta of the day please ask your waiter for today's fresh home-made pasta	17.5
salt and pepper squid lightly fried squid pieces in a salt and pepper mix, served on a fresh asian salad	15
chicken and avocado panini grilled chicken, avocado, tomato, cheese and lettuce with aioli and chips	16.5
steak sandwich grilled steak, tomato, caremalised onion, cheese, lettuce and a home-made tomato chutney served with chips	17
mediteranean lamb burger mediteranean lamb pattie, marinated eggplant, tomato, onion, lettuce and haloumi cheese on a fresh bun, served with chips	17
chicken caesar wrap parmesan crusted chicken, bacon, egg, parmesan cheese and cos lettuce, with a caesar dressing and served in a fresh tortilla with chips	16.5
aged angus rump served with beer battered chips, garden salad and tomato jus	24.5
crispy quail salad fried whole quail on a salad of pears, walnuts and rocket, finished with a sherry vinegarette	17.5

10% Sunday 15% Public Holiday