

# THE PAVILION

*on the plate*

	For 1	For 2
<b>Breads</b>		
Pita and dips	6	11
Garlic and parmesan ciabatta	5	9.5
Traditional bruschetta	6	11
Soup of the day with toasted ciabatta	9.5	
<b>Coffin bay oysters</b>		
Coffin Bay Oysters are recognised as some of the best in Australia and are prized for their size and taste. "South Australia's Coffin Bay oysters are some of the best in the world... they are divine. No oyster roulette here, they're all good." – Award winning travel writer Flip Byrnes (Brisbane Times)	1/2	Doz
Natural	16	31
Kilpatrick	18	35
Chefs oysters, please ask our staff for today's special		
<b>Entrée</b>		
Pan seared sea scallops on a pea puree, finished with a rocket salad and potato shards GF	19.5	
Salt and pepper squid, lightly fried, served with Asian salad	16	
Pumpkin risotto served with crumbled feta, parmesan and fresh micro herbs and crusty bread GF V	16	26.5
Homemade duck spring-rolls served with a Thai dipping sauce	16.5	
Crispy quail salad, fried whole quail with salad of pears, walnuts and rocket, finished with sherry vinaigrette GF	17.5	

Sunday 10% Public Holiday 15% Room Service \$3

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

*in the glass*

*"Wine makes every meal an occasion, every table more elegant, every day more civilized." - Andre Simon*

## WINE SPECIALS

	Gl.	Btl.
<b>First Kiss Shiraz</b> <i>Riverina NSW, 2005</i>	9.5	43
<b>3 Tales Sauvignon Blanc</b> <i>Marlborough NZ, 2008</i>		37
<b>Borambola Chardonnay</b> <i>Riverina NSW, 2008</i>		32
<b>Richland Pinot Grigio</b> <i>Griffith NSW, 2009</i>	6.5	27
<b>Vasse Felix Cabernet Merlot</b> <i>Margaret River WA, 2007</i>	9.5	43
<b>Barwang Cabernet Merlot</b> <i>Hilltops Region NSW, 2006</i>	6.5	27
<b>Craneford Cabernet Sauvignon</b> <b>Basket Pressed</b> <i>Barossa Valley SA, 2005</i>		65
<b>Morris of Rutherglen Durif</b> <i>Rutherglen VIC, 1992</i>		175