

# THE PAVILION

## *on the plate*

### Main

Oven roasted pork loin, served with slow baked apple and onion, on potato mash and finished with an apple cider cream sauce GF	29.5
Red duck curry, Thai inspired red curry with confit duck and coconut rice	26.5
Pan seared salmon, on sandcrab tortellini, with fresh rocket and a light cream sauce	31.5
Lamb shank, slow braised, on mash with a rich vegetable gravy	27.5
Eye fillet, char grilled, served on croquette potato, with asparagus, trio of mushrooms, and red wine jus, 150 or 200 grams GF	31.5 34.5
Wagyu rib fillet, char grilled, served with wilted spinach, potato mash and a bourbon and vanilla jus GF	39.5

### Dessert

Smooth custard crème brulee with honeycomb and chocolate, served with vanilla ice-cream	12.5
Steamed macadamia nut and white chocolate pudding served with caramel sauce and double cream	12.5
Warm chocolate, date and almond torte served with macerated peaches and crème anglaise GF	12.5
Pineapple tarte tatin with a rum caramel sauce and vanilla ice-cream	12.5
Cheese selection ( <i>choice of two or three</i> ) – bush tomato, native mint, alpine pepper, brie, mild cheddar or blue, served with a selection of fruit, nuts and biscuits	17.5 21.5

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

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

## *on the side*

Paris mashed potato	6.5
Greek salad	6.5
Beer battered chips	6.5
Seasonal green vegetables	6.5

## *premium coffee*

our barista offers a selection of premium piazza di manfredi espressos

## *liqueur coffee*

all 12.5

Gaelic (*drambuie*), Jamaican (*tia maria*), Roman (*galliano*), Irish (*Irish whiskey*), Parisienne (*grand marnier*), French (*cointreau*), Mexican (*kahlua*), Italian (*frangelico*), Caribbean (*malibu*), Greek (*ouzo*)

## *other delights*

we are proud to offer Wagga's best selection of port, tokay, muscat, cognac and scotch