



The pavilion summer menu

OYSTERS GF DF 1/2 DOZEN 18

-natural
-natural with finger lime
-natural with yuzu pearls

CRISPY FRIED WHITEBAIT GF DF 18

smoked chipotle aioli, lemon

SALT & PEPPER CALAMARI GF DF 18

pickled ginger, pineapple, roquette, nam jim sauce

SPICY FRIED CHICKEN WINGS (6) GF 15

gochujang sauce, kimchi

BBQ PORK SHORT RIBS 500GM GF DF 22

tex mex sauce, asian slaw

TWICE COOKED PORK BELLY GF DF 18

pickled papaya, fresh asian herb salad, chilli caramel

SRIRAGHA CHICKEN SKEWERS (3) GF 18

grilled lime, fresh coriander, mint yoghurt

SHARING PLATTER 70

choose any 4 items above, chips, garden salad, grilled corn

BUTTERMILK FRIED CHICKEN BURGER 24

sriracha & southern fried spiced, lettuce, tomato, aioli, brioche bun served with slaw

FURPHY BATTERED KING GEORGE WHITING DF

tartare sauce, lemon, chips, salad

SML 14
MED 20
LGE 26

HARISSA ROASTED EGGPLANT GF VEG 24

french lentil & asian herb salad

ALMOND POACHED CHICKEN SALAD GF DF 24

green beans, sugar snaps, pea tendrils, smoked almonds

MANGO & GRAPEFRUIT SOBA NOODLE SALAD 24

pickled ginger, fresh herbs, chilli, peanuts sesame and ginger dressing
VEGAN GF

sides 9 each

grilled garlic and parmesan corn

beer battered chips

burnt butter broccolini, toasted hazelnuts

sweet potato fries, rosemary salt

coleslaw, mustard dressing

garlic and rosemary chat potatoes

DEATH BY CHOCOLATE CAKE GF 12

chocolate syrup, vanilla ice cream

STICKY DATE PUDDING 12

butterscotch sauce, salted caramel ice cream

CHEESE OF THE DAY 50GM 10

ask your waiter what's on offer
served with quince jelly, lavosh, muscatels

dietary requirements will be catered for where possible
15% surcharge apply on all public holidays

