

# Pavilions

EATERY

## BISTRO MENU

### THE HITS

#### - STEAK -

**250g ANGUS BEEF SCOTCH FILLET (GF)** \$30

**350g DARLING DOWNS GRAIN FED RIB-EYE ON THE BONE (GF)** \$42

All steaks served with Café de Paris butter, rocket, fennel, parmesan salad & Super Crunch Fries

**300g BANGALOW PORK CUTLET (GF)** \$29  
w chargrilled pineapple & Asian green mango slaw

**CHICKEN SCHNITZEL** \$23  
Panko crumbed chicken breast, w zesty slaw, super crunch fries & gravy

**CHICKEN PARMIGIANA** \$26  
Panko crumbed chicken breast, smoked leg ham, Napoli sauce, mozzarella, zesty slaw & super crunch fries

**CRISPY SKIN ATLANTIC SALMON** \$29  
w minted pea puree & vegetable caponata

**BEER BATTERED FISH & CHIPS** \$24  
w zesty slaw, lemon, tartare & super crunch fries

**HOUSE MADE POT PIE OF THE DAY** \$23  
Baked fresh daily w butter puff pastry & creamy mash

**CLUBHOUSE BEEF BURGER** \$18  
Soft milk bun w crisp lettuce, tomato, cheese, aioli, house-made smoky BBQ sauce, beetroot & Super Crunch Fries  
**add bacon \$3.50**  
**add fried egg \$2**

**CHARGRILLED STEAK SANDWICH** \$21  
Chargrilled scotch fillet, BBQd onions, roma tomato, smoked cheddar, rocket, aioli & house-made smoky BBQ sauce with bacon jam

**VEGETARIAN PASTA (V)** \$21  
Egg linguine, tomato & basil ragu, Summer vegetables & goats' cheese

**CAESAR SALAD** \$18  
Cos lettuce, crispy bacon, garlic croutons, poached egg, parmesan & Caesar dressing  
**add chicken \$6.50**

**SUPERFOOD SALAD (GF) (V) (Vegan)** \$19  
Summer leaves, brown rice, dried cranberries, avocado, quinoa, pepitas, hummus, hemp seeds & citrus dressing



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### QUICK BITES TO SHARE

**SALT & PEPPER SQUID**  
(GF AVAILABLE ON REQUEST)  
served w aioli & five spice salt

R \$13  
L \$26

**CRISPY KOREAN STYLE CHICKEN WINGS**  
w sweet garlic soy & house-made pickles

R \$14  
L \$22

**PANKO CRUMBED SALMON FISH CAKES**  
w fennel salad, lemon caper & dill mayo

R \$13  
L \$19

**PEKING DUCK SPRING ROLL**  
w spiced plum dipping sauce

R \$11  
L \$24

**MISO EGGPLANT SPRING ROLLS (V)**  
w sesame soy dressing

R \$11  
L \$24

**GARLIC BREAD (V)**  
Pieces of toasted garlic focaccia bread

R \$6  
L \$18

**BRUSCHETTA (V)**  
Toasted focaccia w fresh tomato, basil & parmesan

R \$9  
L \$22

**PEPPERONI FOCACCIA PIZZETTA**  
Mozzarella, roasted tomato sauce, pepperoni, rocket & parmesan

\$24

**CAJUN SPICED WEDGES**  
w sour cream & sweet chili sauce

\$12

**TRUFFLE FRIES (V)**  
Super Crunch Fries served w truffle tapenade, chopped parsley, grana Padano & truffle aioli

\$13

**SUPER CRUNCH FRIES (V)**  
w aioli

\$9

### \$12 KIDS MENU

(12 & UNDER)

**BEEF BOLOGNAISE LINGUINE**  
**MINUTE STEAK & CHIPS**  
**CHICKEN TENDERS & CHIPS**  
**FISH & CHIPS**

GF = Gluten Free  
DF = Dairy Free  
V = Vegetarian  
Vegan = Vegan

### \$14 KITCHEN DESSERTS

**PERSIAN ORANGE & PISTACHIO SPICE CAKE**  
(GF, DF)  
w brandied apricots

**WARM CHOCOLATE FONDANT**  
Vanilla bean ice cream, salted caramel & chocolate crumble

**STICKY DATE PUDDING**  
w sweet dulce de leche & double cream

