

PAVILION BY THE PIER

DINNER

ENTREES

Croute selection:

Salmon & caper berry, bocconcini & semi dried tomato, avocado
& prosciutto 12

Kangaroo fillet tartar with radish cream and macadamia salad 14

Spiced pea fritta and spinach with mint yoghurt 14

Confit duck with caramelised fig, sprouts with wild rocket
& balsamic glaze 14

Tempura soft shell crab with shiitake salad & coriander dressing 15

Hervey Bay scallops with broccoli puree and petit herbs 16

Oysters natural or served with asian spice vinaigrette Half 18
Kilpatrick or caper butter

Doz 28

Tasting Plate for Two

Please ask your wait staff for details 26

MEALS CAN BE DONE GLUTEN FREE PLEASE ASK.

Parents in consideration of other diners, children should be seated whilst in the restaurant

Public Holidays 15% surcharge. One bill per table please,

MAINS

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| Duo of fettucini pesto & capsicum served with artichoke, confit garlic dried tomato & wilted spinach | 25 |
| Braised pork belly, lyonnaise potatoes with apple & fig relish | 26 |
| Lamb rump with Israeli couscous, spiced green peas & fired pepper glaze | 28 |
| Chicken breast roulade with prosciutto & bocconcini, spring vegetable tian & rocket macadamia pesto | 28 |
| Twice cooked confit duck with a croquette stack, cherry & chilli jus | 30 |
| Fish of the day, fennel & sprout salad with an infused lemon dressing | 30 |
| Pavilion steaks | |
| 250g Grain fed eye fillet | 34 |
| 250g Black angus rib fillet | 34 |
| Sauce béarnaise or peppercorn jus | |
| Served with your choice of the following side | |
| Green pea couscous, Spring vegetable tian, Fennel & sprout salad Confit garlic grilled seafood | |
| Seafood platter for two | |
| Chilled local king prawns, Coffin Bay oysters natural, Local crab, Fish of the day & assorted garnish's | 82 |

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SIDES

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| Shoe string chips with aioli | 6 |
| Israeli couscous, exotic and delectable | 6 |
| Vegetable tian, a delightful mix of spring vegetables | 7 |
| Fennel and sprout salad with a lemon infused dressing | 7 |
| Grilled local seafood | 10 |

DESSERTS

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| Profiteroles topped with warm dark chocolate sauce | 12 |
| Rhubarb & cherrie tart with vanilla ice cream & liqueur anglaise | 12 |
| White chocolate panna cotta with berry compote & honey comb | 12 |
| Brandy snap cup with fresh berry mess & flavoured sorbet | 14 |
| Chocolate truffle mousse with corinthian biscuit & macadamia praline | 14 |
| Dessert tasting platter for 2 (chef's selection) | 19 |
| Farmhouse cheeses with quince & lavosh crackers | 17 |

LIQUEURS, COFFEES, WINE

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|----------------------------------|----|
| Kahlua Hot Chocolate | 9 |
| Irish (Jameson) | 9 |
| Roman (Galliano) | 9 |
| Mexican (Kahlua) | 9 |
| French (Brandy) | 9 |
| Jamaican (Tia Maria) | 9 |
| Galway Pipe Port | 6 |
| Sherry Stanton & Kelleen Torquey | 6 |
| Harvey's Bristol Cream | 6 |
| Penfolds' Grandfather Port | 12 |