

# STARTERS

<b>BREAD</b>	<b>4</b>
crusty warm bun with herbs, garlic & shaved parmesan	
<b>TRIO OF DIPS</b>	<b>15</b>
honey glazed roasted pumpkin, baba ganoush & beetroot dips served with house-made spicy flat bread	
<b>BRUSCHETTA</b>	<b>15</b>
chorizo, mushrooms, roasted cherry tomatoes, onion & ricotta on char-grilled pane di casa vegetarian option: substitute chorizo for avocado	
<b>SALT &amp; LEMON PEPPER CALAMARI</b>	<b>16</b>
lightly fried & served with citrus mayo	
<b>SEA SCALLOPS (GF)</b>	<b>18</b>
lightly seared, topped with wasabi mayo & salmon roe on bed of wakame seaweed	
<b>CRISPY CHICKEN MONEY BAGS</b>	<b>16</b>
with spicy dipping sauce	
<b>FOUR SMALL PLATES</b> <i>(to share or as a main)</i>	<b>30</b>
<ul style="list-style-type: none"><li>• char-grilled prawns skewered on rosemary</li><li>• fresh asparagus with lemon &amp; parmesan</li><li>• honey glazed roasted pumpkin dip</li><li>• char-grilled chorizo with spicy sauce</li></ul>	

Open 7 days from 8.15am

Eftpos, Visa, Mastercard accepted

# LIGHT MEALS

**SMOKED OCEAN TROUT SALAD (GF)** 20  
smoked in-house, served with apple, fennel salad & seeded mustard dressing

**CAESAR SALAD** 18  
cos lettuce, crispy bacon, egg, croutons, anchovies, parmesan cheese, tossed in our caesar dressing

add chicken 24

add smoked salmon or prawns 26

**THAI BEEF SALAD (GF)** 20  
with rice noodles, green papaya, bean sprouts, coriander, cucumber, mint, ginger, chili & asian dressing

# MAINS

**FISH & CHIPS or SALAD** 23  
james squire beer battered fillets with house-made tartare

**PAVILION TAPAS FOR TWO** 120  
steamed mussels with fennel cream sauce

lightly seared sea scallops, topped with wasabi mayo & salmon roe on bed of wakame seaweed

char-grilled balmain bugs with lemon & dill

char-grilled prawns skewered on rosemary

james squire beer battered fish & chips with house-made tartare

salt & lemon pepper calamari with citrus mayo

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# MAINS

<b>PAELLA FOR TWO (GF)</b>	<b>64</b>
prawns, fish, calamari, mussels, scallops, chorizo, chicken & rice	
	<i>(for one) 32</i>
<b>ATLANTIC SALMON (GF)</b>	<b>30</b>
crispy skin atlantic salmon with asparagus & quinoa salad	
<b>SEAFOOD FETTUCINI (GF <i>pasta option available</i>)</b>	<b>30</b>
balmain bugs, mussels, scallops, calamari, fish & prawns with tomato, chili, garlic & white wine	
<b>VEGETABLE FETTUCINI (GF <i>pasta option available</i>)</b>	<b>20</b>
summer vegetables, olives, garlic in a rich roasted tomato sauce	
add chicken	<b>26</b>
add prawns	<b>28</b>
add chorizo	<b>28</b>
<b>CANNELLONI</b>	<b>22</b>
filled with spinach & ricotta, baked in a roasted tomato sauce topped with mozzarella	
<b>GREEN VEGETARIAN CURRY (GF)</b>	<b>18</b>
served with coconut rice	
add chicken	<b>24</b>
add prawns	<b>26</b>
<b>MUSHROOM RISOTTO (GF)</b>	<b>22</b>
with truffle oil	
add chicken	<b>28</b>

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# BURGERS/ROLL with CHIPS or SALAD

<b>CHAR-GRILLED WAGYU BURGER</b>	<b>18</b>
minced wagyu beef, bacon, swiss cheese, spanish onion, tomato, beetroot, lettuce & tomato bush relish	
<b>CHAR-GRILLED CHICKEN BURGER</b>	<b>18</b>
herb marinated breast fillet, tomato, caramelized onion, swiss cheese, mixed leaf & seeded mustard	
<b>WAGYU STEAK ROLL</b>	<b>18</b>
char-grilled with roasted pepper, tomato, caramelized onion, lettuce & sweet bbq sauce on crusty roll	

## SIDES

greek salad with capsicum, marinated olives, feta cheese, red onion	(GF)	<b>12</b>
garden salad with cherry tomatoes, cucumber, capsicum, red onion & lettuce	(GF)	<b>10</b>
mixed leaf salad with balsamic dressing	(GF)	<b>6</b>
potato wedges with sour cream & house-made sweet chili sauce		<b>12</b>
bowl of chips		<b>9</b>
bowl of chips with sour cream & house-made sweet chili sauce		<b>11</b>

## LITTLE NIPPER MEALS *(12 years and under)*

fish & chips	<b>10</b>	fettucini pasta in tomato sauce	<b>10</b>
nuggets & chips	<b>10</b>	caesar salad	<b>10</b>
calamari & chips	<b>10</b>		

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# DESSERTS (all housemade)

<b>CHOCOLATE CAKE (GF)</b> flourless chocolate cake with raspberry coulis & vanilla bean ice cream	<b>13</b>
<b>SUMMER FRUIT TRIFLE</b> layers of sherry soaked sponge cake, fresh fruit, red wine jelly, crème patisserie & fresh whipped cream	<b>15</b>
<b>RASPBERRY CHEESECAKE</b> traditional cheesecake	<b>15</b>
<b>BANANA &amp; DARK CHOCOLATE PUDDING</b> served with crème anglaise, mixed berry coulis & vanilla bean ice cream	<b>15</b>
<b>TEMPTATION PLATTER FOR TWO</b> selection of house-made desserts	<b>26</b>

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# HIGH TEA BY THE SEA

22

(Bookings Essential - Available weekends 3pm – 4.30pm)

**your choice of tea sandwich fingers:**

- **chicken, cucumber-mint raita & coriander**  
**or**
- **smoked salmon, cream cheese & dill**

**warm, fresh house-baked scone  
served with jam & mascarpone**

**decorative iced cupcake**

**belgium chocolate coated strawberry**

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**LIFE'S**

**A**

**BEACH**

**WELCOME TO  
PAVILION BEACHFRONT**