

# small bites

## bread \$7

warm garlic & grana padano

## soft shell tacos \$18

shredded spicy chicken char-grilled corn salsa guacamole spicy sriracha  
pan seared garlic chili tiger prawns mango avocado & chili salsa

## steamed dumplings (4 per serve) \$16 gf

scallop & prawn dumplings tasty dipping sauce

## alaskan crab cakes \$20

crumbed & lightly fried citrus dipping sauce

## fresh ravioli \$18 v

butternut pumpkin & goat cheese ravioli burnt sage butter

roasted pine nuts grana padano

add smoked salmon \$7 or pan seared garlic chili tiger prawns \$9

## pil pil prawns \$26

sizzling garlic chili tiger prawns with char-grilled bread

## charcuterie board for two \$36

spicy salami prosciutto cheeses dip olives quince paste

baby cornichons marinated capsicum sourdough crackers

open 7 days from 8.15am  
gf – gluten free v – vegan

10% surcharge on public holidays  
eftpos, visa, mastercard accepted

# summer bowls

add char-grilled chicken/smoked salmon \$7 or pan seared garlic chili tiger prawns \$9

## caesar salad \$22

cos crispy bacon poached egg croutons anchovies grana padano  
tossed in our house made dressing

## peach salad \$20 gf / v

mixed leaf fresh peach avocado goat cheese red onion toasted almonds  
fresh peach vinaigrette dressing

## pavilion salad \$15 gf / v

cherry tomatoes ribbon cucumber carrot marinated capsicum red onion  
mixed leaf sweet & sour dressing

## chips \$12 gf

sour cream sweet chili sauce

## burgers with chips or salad \$21 (gf bread option available)

(add extra bacon, avocado, hash brown, egg \$3 ea)

### waygu burger

minced wagyu 100% aussie beef streaky bacon melted cheese tomato  
beetroot relish red onion dill pickles iceberg smoky bbq sauce

### chicken burger

marinated char-grilled chicken breast crunchy apple & citrus cabbage slaw  
smashed avocado tomato

### barramundi burger

james squire beer battered or grilled fillet tomato ribbon cucumber  
red onion iceberg house-made tartare or spicy sriracha mayo

### all day brekky burger

crispy bacon slices free range fried egg shredded lettuce tomato  
aioli smoky bbq sauce

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# mains

## shredded chicken quesadilla \$26

with melted cheese in a flour tortilla char-grilled corn spicy tomato salsa jalapenos guacamole sour cream

## vegetarian quesadilla \$26 v

baked mushrooms marinated capsicum baby spinach melted cheese in a flour tortilla char-grilled corn & spicy tomato salsa jalapenos guacamole sour cream

## fresh fettucine \$28 v gf available

asparagus snow peas fresh tomato baby spinach onion garlic chili tossed in white wine

add pan seared chicken or chorizo \$7 or pan seared garlic chili prawns \$9

## surf & turf \$39 gf

char-grilled 'taurindi' margaret river grain fed msa porterhouse pan seared garlic chili tiger prawns crunchy apple & citrus cabbage slaw chips

## beer battered or grilled barramundi \$30

james squire beer battered or grilled fish fillets garden salad chips house-made tartare

## seafood fettucine \$38 gf pasta option

slipper lobster fish prawns mussels scallops calamari tomato chili garlic & white wine

## atlantic salmon \$39 gf

crispy skinned pan seared salmon horseradish creme fresh peach, avocado & goat cheese vinaigrette salad

## paella for two \$75 (for one \$39) gf

fish prawns calamari mussels scallops chicken chorizo rice onion chili garlic

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## **little nippers choice** 12 years and under \$13

with chips or salad

fish

nuggets

calamari

cheese burger

beef bangers

## **desserts** \$16 (all house made)

### **chocolate cake** gf

flourless cake raspberry coulis

norgen vaaz vanilla bean ice cream or mascarpone

### **crepes**

warm crepes fresh strawberries caramelised banana salted butterscotch sauce

norgen vaaz vanilla bean ice cream or mascarpone

kahlua vodka pour (additional \$7)

### **pavilion pav**

gooey meringue strawberries peach passionfruit fresh cream

raspberry coulis or salted butterscotch sauce

### **pavilion board for two** \$28

cheeses olives quince paste grapes artisan crackers

### **little nippers dessert** \$4

scoop norgen vaaz vanilla bean ice cream & topping of choice

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