

THE PAVILION

— XXXX DRY —

MENU

TO START

Pork Belly Roll

*Crispy salt and pepper pork belly, sticky onion jam,
fermented red and white slaw, crunchy Vietnamese salad,
creamy Japanese mayonnaise, crusty French baguettine*

THEN

Madam Wong's black mushroom and
vegetable spring rolls, dipping sauce

Crispy fried prawn gyoza, fragrant Thai spices,
kaffir lime, basil, coriander, nam jim

Handmade baby beef and Barossa red wine pies flaky
pastry top served with our housemade ketchup

South-western mix coated chicken wings, dipped in a brown sugar
hickory smoked and served with barbecue sauce

Skin on, Californian fries, Johnny's ketchup

TO FINISH

(choice of 1 pizza – GF dough available)

Barn Yard

*Pork belly, leg ham, calabrese, ground beef, sausage, roasted onion
brewers barbecue sauce and topped with stretch mozzarella*

Swine and Pine

*Leg ham, maple belly bacon, sweet pineapple, tomato sugo, fresh garlic,
oregano and topped with long stretch mozzarella*

Au Pollo

*Souvlaki chicken, red onion, kalamatta olives, leaf spinach, fetta,
semi-dried tomato and topped with long stretch mozzarella*

La Margherita

Tomato sugo, fior di latte, fresh garlic, torn basil and topped with long stretch mozzarella

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.
This Menu is applicable from 1st March 2020 – 31st August 2020. Prices and menus inclusions may be subject to change.