

THE PAVILION

— XXXX DRY —

MENU

crusty banette rolls with butter

bbq'd centre cut, clover fed yearling eye fillet, nestled atop buttery paris mash, roasted banana shallot, market garden greens, red wine and red currant jus lie

farmhouse cheese plate

wedges of triple crème brie, 42 month vintage cheddar and french blue with lavosh tiles, falwasser, sun dried fruits, roasted cashew nuts

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 2021 – 31st August 2021. Prices and menus inclusions may be subject to change.

STRADBROKE SEASON
PRESENTED BY TAB

