THE PAVILION – SAMPLE MENU

BBQ MENU with Seafood

on arrival

assorted stone baked rolls (gfo) w butter
whole nq tiger prawns, sriracha spiced marie rose (gf, df)

from the bbq plate

bbq'd, skin on 'etty bay' barramundi (nq) fillet, fresh asian market stall salad, squeezed lime, pink ginger, palm sugar, viet chilli, pea shoots (gf, df)

shaved cabbage, onion, carrot, edamame, green shallot, creamy goma dressing, toasted quinoa, pepita, sunflower seed furikake (v)

flat iron grilled, centre cut (darling downs) yearling eye fillet medallion, thyme, burnt butter, roasted onion wedges, sticky black vinegar (gf)

potato, soft herbs, green onion, dill pickle, seeded grain mustard, apple cider vinaigrette (gf, df, v)

tandoor chicken (glass house region), aromatic indian red spice blend, coriander, red onion, cucumber salsa (gf, df) minted natural yoghurt

chunky cut ice-berg hearts, shaved red onion w classic champagne vinaigrette (gf, df, v)

from the bbq plate

ripe avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf, v)

souvlaki marinated, free-range lamb (victorian) short bone cutlets, ev olive oil, garlic, lemon, greek herbs w warm smashed new potatoes, (gf, df)

skillet ratatouille, creamed chickpeas, thin jus gras (gf, df)

large white beans, piccolo heirloom tomatoes, flat leaf parsley, cucumber, spanish onion, split olives (gf, df, v)

artisan orecchiette pasta, sugo of rustic cut capsicum, tomato, hinterland basil, raw ev olive oil, shaved parmesan (gf, v)

from the pastry kitchen

vanilla pastry crème filled mignon cannoli, snow dusted choux puffs (gf)

milk chocolate mousse (gf)

silky panna cotta w a bowen mango gelee and our drunken tiramisu 'classico'

chilled fresh seasonal queensland fruits (gf)
premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

BRONZE BEVERAGE PACKAGE

sparkling wine

Tatachilla Sparkling Brut
South Australia

white wine

Tatachilla Sauvignon Blanc
South Australia

red wine

Tatachilla Shiraz Cabernet
South Australia

beer

James Boags Premium Light
XXXX Gold
Hahn Superdry
XXXX Ginger Beer

non-alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.