

GRAZING & SHARE PLATES

Freshly shucked oysters (region seasonal)

Natural (VLG) six 13 / twelve 22

w lemon & cracked black pepper

Kilpatrick six 15 / twelve 24

bacon & our own spicy sauce

Choose 3 for \$32

Trio of Dips 11

Karaage Chicken 13

Tender pieces of chicken, authentically seasoned and coated in a crunchy golden batter with miso mayo dressing

Smoked tofu, sherry, olive and anise served with crusty bread 13

Wood fired honey baked brie served with crusty bread 14

Sliders 13

Choice of beef, pork belly or lamb (3 pieces)

Jalapeno Poppers 14

Cream cheese stuffed peppers coated in breadcrumbs with salad garnish and aioli

Mozzarella Sticks 13

6 golden crumbed Italian mozzarella sticks served with cranberry sauce & chilli aioli

Arancini Bites 13

Porcini and truffle stuffed rice balls coated in breadcrumbs & deep fried

Wings 13

Buffalo - marinated in a hot sticky sauce

Tandoori - chicken wings roasted in Indian spices,

Smoked - chicken wings smoked in house

Trio of wings 14 A share plate of all our delicious wings

Tempura Fish Pakora 13

Tender pieces of white fish in tempura batter, deep fried and served with home-made tartar sauce

Potato Spun Prawns 13

Black tiger prawns wrapped in a crunchy potato noodle

Crispy Pork Belly 13

Oven roasted pork belly with Asian sauce

WOOD FIRE PIZZA

All herbs in our pizza's are grown sustainably in the Pavilion's own herb garden

Pork & fennel sausage w olives, red chilli, onions & mozzarella cheese 18

Pork belly, pear & blue cheese 19

Tropical - ham & pineapple 17

Fat Head Pizza - a low carb keto friendly base with pesto, thinly sliced spears of asparagus, spinach,

lamb w tzatziki & pine nuts 21

Hot shot - salami, pepperoni & chilli flakes 19

Garlic prawn pizza, w tomato, balsamic glaze & basil 21

Veggie farm house - roasted capsicum, egg plant, sun-dried tomatoes & zucchini 18

Caramelised onions, apples & goat cheese pizza 17

Cauliflower Pizza base topped with prosciutto, goats cheese, shitake mushrooms, rocket and drizzled with truffle oil 21

Smoked honey sriracha chicken pizza w hot chilli sauce, smoked honey chicken & sliced long red hot chilli 21

Meat lovers - salami, pepperoni, chicken, beef strips, Spanish onion & cheese 21

Gluten free bases also available + 4

STEAKS

All steaks are cooked on our Parrilla grill, which is a South American barbeque famously used to cook asado food in Argentina, Chile, Uruguay & Paraguay. The parrilla allows the chef to control the temperature by raising and lowering the height of the grill delivering an outstanding steak every time

Brasserie Fillet 180 gram 24.9

Central Burnett region, pasture fed,

RIB FILLET 350 gram 29.9

Rangeland, premium 'paddock to plate product, grass fed MSA

WAGYU SIRLOIN 300 gram 32.9

Cape Grimm, from the lush pastures of Tasmania, grass fed, MB5+ MSA

SIRLOIN 350 gram 38.9

MB2+, 150 day grain fed, South East Queensland

T-Bone 350 gram 23.9

Sourced from our partners at the Cowshed Butchery

ANGUS TOMAHAWK [MP]

Diamantina Angus MB2+, Naturally pasture grazed, Darling Downs region southern Queensland, grain finished on 150 days consistent marbling and flavour

SAUCES, RUBS & BUTTERS

3.5

Red Wine Jus (VLG), Cracked Black Pepper, Creamy Mushroom & Rosemary, Dianne, Béarnaise (VLG), Chimichurri (VLG), Ras El Hanout (VLG), Blue Cheese & Port Butter

PAVILION FAVOURITES

Beer Battered Snapper 26.9

Garden salad, hand cut chips, lemon, tartare sauce

*Salt & Pepper Calamari 14**Fish & Chips 14**Steak Sandwich 14**Chicken Schnitzel, served with chips 14**Beef Burger 14**Chicken Parmigiana, served with chips 16**Veggie Burger, served with field mushroom, haloumi,**rocket, balsamic reduction in a potato bun 16**Mediterranean Lamb Burger 16**Protein Bowl, grass fed brisket served with low carb cauliflower**rice and tangy zoodles 16**200g Rump, served with chips & salad 16*

SIDES

Steak chips & aioli (V) 8.9

Broccolini & green beans (V) 8.9

Extra virgin olive oil, sea salt

Heirloom Carrots (V) 8.9

Honey & cumin roasted, green tahini, dukkah, Persian feta

Roasted mushrooms (V) 8.9

Thyme, rosemary, white wine, garlic

Caesar salad 9.9

Bacon, egg, parmesan, crouton, baby cos

DRY AGED BEEF - Coming Soon

Aged in the Pavilion Meat Cellar for up to 40 days under the watchful eye of our Executive Chef. This time-honoured process produces a rounder, sweeter flavour of remarkable intensity, much like a good red does over time in the cellar. The perfect choice for the real aficionado!

*Dry aged beef does not benefit cooking past medium rare*All our steaks are chef selected, seasoned with sea salt & fresh cracked pepper & served with your choice of sauce, rustic steak chips or salted baked potato, sour cream & chives. MSA - Our guarantee of tenderness, juiciness & flavour

