

THE THE PAVILION

— BAR & KITCHEN —

FOOD MENU



No Venue Hire Fee – Full & Half Venue Bookings Available
We do customized menu for functions & catering

Modern Dining • Crafted Cocktails • Local Flavours • Ormiston

SMALL BITES

Seafood Chowder



Crispy Cauliflower Bites (GFA)

Lightly battered cauliflower fried until perfectly golden and crunchy, s/w creamy garlic aioli 18

Rich & creamy manuka smoked fish, seafood mix & toasted bread 22

Add Extra Bread +3

Tandoori Fish Tikka (GF)

Spice-marinated fish grilled until tender served with house-made sauce 22

Salt & Pepper Squid (GF)

Tender squid lightly fried with cracked pepper & sea salt, s/w slaw, lemon wedge & garlic aioli 22

Tacos

2 soft tacos filled with meat of your choice, slaw aioli & salsa 19

Chicken | Beef

Nachos

Chips, beans, cheese, sour cream, salsa 19

Add: Guacamole +2 | Chicken | Beef +8

Pavilion Fried Chicken (GFA)

Golden crispy fried chicken pieces with a juicy tender center, s/w slaw & chef's special chilly peanut dressing 24

Pork Belly Bites (GFA)

Sticky hoisin sauce, pickled cucumber slaw 19

House-made Focaccia Bread

Warm oven-baked focaccia served with marinated olive & balsamic vinaigrette 18

Add Rosemary or Chilly oil +1 each | Cheese +3

SIGNATURE PICKS

PAVILION WINE & GRAZE BOARD

A delicious grazing platter with crackers, cheese, two house-made dips, marinated olives, focaccia garlic bread and sliced pepperoni. **Served with a bottle of our house wine.** Perfect for sharing with friends. 58 (GFA)



CHILLI GARLIC PRAWNS

Juicy prawns sautéed in garlic, chilly and butter, served with toasted bread to soak up the flavourful sauce 25



Add Extra Bread | GF Bread. 3

250g Scotch | Sirloin (GFA)

Premium scotch|sirloin cooked just the way you like it, served with garlic rosemary potatoes, seasonal vegetables and rich gravy 43|35
Add: Mushroom/Peppercorn sauce +5
Add fried egg +3.50

FRESH SALADS

Thai Beef Salad (GFA)

Tender sliced beef tossed with fresh mixed greens and Asian-style dressing 28

Salmon Salad (GFA)

Grilled salmon s/w mixed leaves, red onion, edamame beans & in-house dressing 30

Duck Salad (GFA)

Sliced duck breast on fresh mixed leaves, dried cranberry, peppers, cherry tomatoes, crispy noodle & honey soy dressing 30

Tandoori Chicken Salad (GFA)

In-house marinated tandoori chicken on mixed leaves, capsicum, onions & cherry tomatoes, crispy noodles finished with mint aioli 28

Lamb Salad (GFA)

Tender lamb served with mixed leaves, capsicum, red onions, feta, olives & in-house dressing 28



Please notify your server of any allergies and/or dietary restrictions (GFA=Gluten-free available) (DF=Dairy free) (V=Vegetarian) (DFA=Dairy free available)

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PUB CLASSICS & BIG PLATES



18 HRS SLOW COOKED LAMB SHANK(GF)

Slow-braised lamb shank cooked for 18 hours until meltingly tender served on creamy mash with seasonal vegetables and rich gravy 38

Pork Belly (GF)

Pumpkin puree, root vegetables, braised cabbage, apple puree & jus 36

BBQ Pork Ribs (GF)

Slow-cooked pork ribs so tender they fall off the bone, glazed in our smoky BBQ sauce and served with fries and crunchy slaw.

Half Rack 40 | Full Rack 55

Fettuccine Alfredo Pasta

Silky fettuccine tossed in a creamy parmesan alfredo sauce with mushrooms and spinach 22

Add Chicken 8 | Prawns 10

Stuffed Chicken (GF)

Juicy chicken breast filled with creamy brie and sweet caramelized onion, s/w gourmet potatoes cranberry sauce & seasonal vegetables 38

Pan-fried Salmon (GF)

Crispy skin salmon cooked to perfection, s/w herb roasted potatoes, seasonal vegetables & vibrant romesco sauce 40

Pavilion Thai Mussels (GF)

Fresh mussels cooked in coconut signature sauce, served with toasted bread. 28

Add: GF Bread 3

Duck Breast (GF)

Pan-seared duck breast with crispy skin s/w gourmet potatoes, seasonal vegetables & hoisin gravy 42

Fish & Chips Tarakihi | Hoki (GFA)

35 | 25

Golden battered market fish served with crispy fries, fresh salad and tangy tartare sauce. A timeless pub favourite done right

BURGERS

Gluten free buns available on request +4

Wagyu Beef Burger (GFA)

In-house beef patty, brioche bun, bacon, lettuce, sliced tomato, sauce & pickle s/w chips 29

Add extra patty +18 • Add egg +3.50

Crispy Chicken Burger (GFA)

Golden fried chicken fillet, slaw mixed, sliced tomato, pickle & spicy mayo, s/w chips 28



Fish Burger (GFA)

Crispy battered fish fillet with lettuce, tomato pickle and tartare sauce 28

Veggie Burger (GFA)

A hearty veggie patty packed with flavour, pickle, lettuce, tomato and sauce 26

PLATTERS & FEASTS

Meat Platter (GFA)

Pork ribs, mussels, fried chicken, steak, bread and dips, onion rings, nibbles and fries 65

Mexican Fiesta

Two mixed quesadillas, nachos, two mixed tacos, jalapeño bites, breads and dips 50

Seafood Boil (GF)

Half dozen mussels, king prawns, crab sticks, crab, prawn cutlets, spicy sausages, corn on cob and crispy potatoes. 65



Pavilion Wine & Graze Board

Crackers, cheese, house-made dips, marinated olives, focaccia garlic bread & sliced pepperoni.

A bottle of our house wine. Perfect for sharing with friends



58

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PIZZA

All pizzas can be made gluten free on request 5

Pavilion Meat Lovers

Tomato sauce base, ham, chorizo, beef, salami, BBQ sauce & aioli Small 30 | Large 40

Tandoori Chicken Pizza

Tandoori chicken, peppers, onion & mozzarella mango chutney & aioli Small 26 | Large 36

Greek Style Lamb Pizza

Tender lamb on tomato base with mozzarella, onion, spinach & feta Small 28 | Large 38

Seafood Pizza

Seafood mix on a rich tomato base with melted cheese crepes & aioli Small 30 | Large 40

Pepperoni Pizza

Loaded with pepperoni and melted cheese on a rich tomato base. Small 25 | Large 32

Garlic Pizza Bread

Garlic butter base with herbs and melted cheese. Small 25 | Large 32

Farm Fresh

Seasonal vegetables with tomato base and mozzarella Small 24 | Large 34

Margarita Pizza

Classic tomato base with mozzarella and fresh tomatoes Small 20 | Large 30

BAR SNACKS

Chicken Nibbles Glaze with your choice of sauce (Hot, BBQ, or Teriyaki Sauce) 24

Fries Hot, crispy & lightly salted 12

Chunky Fries s/w ketchup 15

Kumara Fries s/w aioli 15

Onion Rings Crispy battered onion rings s/w aioli 12

Jalapeño Bites Crunchy bites with a spicy kick 14

Chili Garlic Potatoes

Crispy potatoes tossed in chilly garlic and served with chilly lime peanut sauce 12

Add: cheese, bacon & sweet chilly sauce 6

DESSERT 17

Affogato Vanilla ice cream with a shot of hot espresso poured over. Simple and delicious

Add: Bailey's shot \$8

Chocolate Brownie Warm, rich chocolate brownie served with ice cream.

Pavilion Special Desserts Ask our team about today's Chef's special!

KIDS 14

Kids Cheese Pizza

Add: Chicken \$5 or Ham \$5

Chicken Nuggets

s/w with fries

Kids Fish & Chips

Battered Market Catch, Fries

Kids Pasta

Pomodoro sauce

Add: Chicken \$5 or Prawns \$6

Kids Dessert 7

Kids Ice Cream Sundae

Kids Brownie

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