

## Signature Dishes

### Pavilion 'Fruits de Mer' Seafood Tower 195.00

A selection of fresh seasonal seafood including rock oysters, bugs, mussels, eastern king prawns, grilled and battered fish, calamari, scallops, smoked salmon, crumbed prawns accompanied with house condiments

Subject to availability

### Oven Baked Whole Fresh Local Fish for Two Market Price

ask us what the side of the day is

Subject to availability

**48 HOURS NOTICE REQUIRED**

### LOOKING FOR A VENUE TO HOLD YOUR NEXT EVENT?

See our friendly staff for a copy of our functions menu.

Or contact us on 02 6568 6344  
pavilionadmin@ingeniaholidays.com.au



Your laid-back local

## Entrees & Share Plates

### Cheesy Garlic Bread (v) 9.00

Turkish bread topped with house-made garlic butter and Mersey Valley cheese

### Chilli Jam, Bacon & Cheese Bread (v) 12.00

Toasted turkish bread

### Crispy Fries with Aioli (gf) 9.00

### Baked Camembert 18.00

With port-soaked fruits, pistachios, and toasted turkish bread

### Stuffed Field Mushrooms (v, gf, vgo) 18.00

Sauteed field mushrooms stuffed with roasted red peppers, feta, rocket and truffle oil

### Crispy Chicken Wings (10) (gf) 18.00

Fried free-range chicken wings coated in lemon pepper with a honey soy glaze and roasted sesame seeds

### Flash-Fried Calamari (gf) 18.00

Tender house-crumbed calamari with lime, local rocket and citrus salad drizzled with a lime and cracked pepper aioli

### King Prawn Bowl (Mooloolaba QLD) (gf) 29.00

Served with lemon and seafood sauce

## Oyster Bar

### MINIMUM 4 OYSTERS

Locally sourced from the Nambucca River

### Natural 3.00 each

Served simply with lemon

### Japanese 4.00 each

Natural served with ginger, soy, sesame and chilli dipping sauce

### Kilpatrick 4.00 each

Served with bacon, spiced plum and BBQ sauce

## Salads

### Crispy Pear and Roast Cashew Salad 28.00

Cajun grilled free range chicken breast, mixed crisp greens and house made lemon caesar dressing

### Warm Seafood Salad 36.00

Crispy salt and pepper tiger prawns, Dory, mixed crisp greens, avocado, our house citrus dressing and crispy fried shallots

### Honey Roast Pumpkin and Fetta Salad 26.00

Mixed crisp greens, avocado, our house citrus dressing and roasted pepitas

### Grilled Chicken add 6.00

### Tiger Prawns add 10.00



We are proud to support local producers and suppliers every day. Our chef ensures our key products are local and fresh so you can enjoy what the Region has best to offer.

The beef is sourced from Jack's Creek in Tamworth NSW. The prawns from Mooloolaba QLD, renowned for its seafood.

The fishes are sourced from the local area and delivered by Aussie Fresh Seafood in Woolgoolga and the seasonal fresh fish is also caught in the Nambucca Valley.

The oysters (my favourite) are from the Nambucca River.

Finally, most vegetables are also sourced from farmers located in the Nambucca Valley.

**It doesn't get better than this!**

## Mains

### FROM THE GRILL

**300g Black Angus Scotch Fillet (Jacks Creek, NSW) (gf)** 40.00  
150-day grain-fed verified Angus beef with 5+ marble score prime tender cut served with crispy fries, salad and your choice of sauce

**300g Black Angus Sirloin (Jacks Creek, NSW) (gf)** 36.00  
150-day grain-fed verified Angus beef with 4+ marble score served with crispy fries, salad and your choice of sauce

**Pork cutlet (gf)** 33.00  
Moisture infused – served with baby chats, seasonal vegetables and topped with chefs seeded honey mustard glaze

**Chargrilled Chicken Breast** 36.00  
300g free range chicken breast topped with tiger prawns, avocado our creamy garlic sauce served with baby chats and salad

### FROM THE OCEAN

**Bucket Brewery Battered Fillets**  
**Grenadier** 26.50  
**Deep Sea Dory** 28.00

**Pan Fried Atlantic Salmon (gf)** 34.50  
With baby chats, mixed leaf salad and topped "with our local macadamia nut and roasted red pepper romesco

**Pavilion Ocean Plate** 49.00  
A selection of fresh local hot and cold seafood with fries and salad

**ADD FRESH SEASONAL VEGETABLES TO ANY MEAL** add 3.00

### SAUCES (gf) 3.00

Gravy, Mushroom, Diane, Pepper, Bearnaise

## Dessert

See our dessert cabinet for a range of freshly and locally home made dessert specials.

**Please place your order at the counter**

(v) vegetarian | (vg) vegan | (vgo) vegan option | (gf) gluten-free

## Pavilion Favourites

**House-Crumbed Chicken Schnitzel** 23.00

Free-range 300g breast schnitzel, locally sourced salad and crispy fries

**Parmigiana topper** add 5.00

**Hawaiian topper** add 5.00

**Tiger Prawn topper** add 10.00

**Black Angus Beef Burger** 21.50

200g Black Angus beef patty, smoked bacon, cheese, lettuce, tomato, American style pickle, and burger sauce

**V Wall Burger** 21.50

Crumbed free range chicken breast, grilled bacon, cheese, oak lettuce and housemade herb mayonnaise

**Vegetarian Burger (v)** 21.50

Chargrilled capsicum, haloumi, roast pumpkin, beetroot relish and a house made lime and cracked pepper aioli

**Gluten-free bun** add 3.00

## Kids Meals

### 12 YEARS AND UNDER

**Steak & Chips (gf)** 12.50

**Chicken Schnitzel & Chips** 12.50

**Fish & Chips** 12.50

**Chicken Nuggets & Chips** 12.50

*Includes kids ice cream*