

Signature Dishes

Pavilion 'Fruits de Mer' Seafood Tower

195.00

A selection of fresh seasonal seafood including rock oysters, bugs, eastern king prawns, fresh local fish, calamari, scallops, smoked salmon, prawns, house made escabeche accompanied with house condiments

Subject to availability

48 HOURS NOTICE REQUIRED

Seafood & Specials

Come and see our daily specials board located near the kitchen for fresh local produce and seafood



Your laid-back local

Entrees & Share Plates

Cheesy Garlic Bread (v) 9.50

Bread topped with house-made garlic butter and Tasty cheese

Oven Hot Tuscan Bread (v) 10.00

Served with herbs and shaved parmesan

Crispy Fries with Aioli (gf) 12.00

Chilli Bread 16.00

Topped with bacon, local avocado and sweet chilli

Stuffed Field Mushrooms (v, gf, vgo) 18.00

Baked field mushrooms stuffed with caramelised onion, camembert cheese & topped with toasted walnuts

Garlic King Prawns (6) 24.00

Served in our seasoned garlic oil with cherry tomatoes & a side of crusty bread

Flash-Fried Calamari (gf) 20.00

Tender salt & Pepper calamari with mixed greens, citrus salad, drizzled with a house made lime and mango dressing

1/2 kg Local Eastern King Prawn Bowl (gf) 33.00

Served with fresh lemon and our house made cocktail sauce

Sticky Wings 20.00

Sticky BBQ Bourbon with a side of sour cream

Oyster Bar

MINIMUM 4 OYSTERS

Locally sourced from the Nambucca River - market fresh

Natural 3.50 each

Served with lemon

Citrus & Sriracha 4.50 each

Served with lemon, lime sriracha vinaigrette

Kilpatrick 4.50each

Served with bacon, and house made Kilpatrick sauce

Salads

Japanese Inspired 30.00

Karaage Chicken Salad (gf)

With crisp greens, local avocado, wakame, pickled ginger, house made lime sesame and ginger dressing

Warm Seafood Salad (gf) 37.00

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 (gf) 27.00

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

Grilled Chicken add 6.00

Tiger Prawns add 12.00

We love our locals

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.

Our MSA graded Black Angus is sourced from the South Australia region.

The prawns from Mooloolaba QLD, renowned for its seafood.

Our fish 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!



FROM THE GRILL

300g Black Angus Scotch Fillet (South Australia) (gf) 43.00

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 (South Australia) (gf) 39.00

150-day grain-fed verified Angus beef with 4+ marble score served with crispy fries, salad and your choice of sauce

Local New England Lamb Cutlets 35.00

Parmesan and rosemary panko crumbed, with crispy fries, salad, lamb jus

Chargrilled Chicken Breast (gf) 38.00

Chargrilled Chicken breast topped with grilled Tiger prawns, bearnaise sauce, local grown avocado, baby potatoes & salad

FROM THE OCEAN

Bucket Brewery Battered Fillets Deep Sea Dory 29.00

Pavilion Ocean Plate 64.00

A selection of fresh local hot and cold seafood with fries and salad

SAUCES (gf) 3.00

Gravy, Mushroom, Diane, Pepper, Bearnaise

ADD FRESH SEASONAL VEGETABLES TO ANY MEAL add 4.00

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

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

Prices are inclusive of GST. A 15% surcharge applies on public holidays.
A 1.65% surcharge applies on Eftpos payments.

Pavilion Favourites

House-Crumbed Chicken Schnitzel 25.00

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

Parmigiana topper add 5.00

Add Grilled Tiger Prawns & laksa sauce topper add 12.00

Black Angus Beef Burger 21.50

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

Karaage Japanese Chicken Burger 21.50

Crispy fried chicken with lettuce, cucumber, mayo and crispy fries

Vegetarian Burger (v) 21.50

Chargrilled mushroom, brie, caramelised onion, lettuce, roast pumpkin w/ house made pesto mayo, and crispy fries

Gluten-free bun add 3.00

Kids Meals

12 YEARS AND UNDER ONLY

Steak & Chips (gf) 15.00

Chicken Schnitzel & Chips 12.50

Fish & Chips 12.50

Chicken Nuggets & Chips 12.50

Includes kids ice cream