



## PAVILION MENU

### STARTERS & GRAZING

#### Oysters - Natural

|            |    |
|------------|----|
| Single     | 7  |
| Half dozen | 42 |

|                     |    |
|---------------------|----|
| <b>Mixed Olives</b> | 10 |
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|------------------------|----|
| <b>Antipasto board</b> | 35 |
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A spread of premium cured meats, artisan cheeses, marinated olives, seasonal fruits, house-made dips and lavosh crackers – perfect for sharing.

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| <b>Baked Camembert with Rosemary &amp; Honey</b> | 32 |
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Warm, baked whole camembert, infused with fresh rosemary and drizzled with sweet local honey. Served with crusty bread for dipping.

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| <b>Trio Of Dips</b> | 15 |
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A colourful selection of creamy hummus, smoky roasted capsicum, and vibrant beetroot dips. Served with warm crusty bread for dipping.

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|--------------------|----|
| <b>House Fries</b> | 12 |
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Crispy golden fries, dusted with signature seasoning, paired with our house-made aioli.

Our menu includes allergenic ingredients and is prepared in a kitchen that handles nuts, shellfish, and gluten. Although we make every reasonable effort to cater to our guests' dietary requirements, we cannot provide a guarantee of allergen-free food.



## PAVILION MENU

### SIGNATURE PIZZAS

Stone-baked with a golden crust and delicious, fresh toppings.

#### Prosciutto & Rocket

32

Thinly sliced prosciutto, fresh rocket, shaved parmesan, and a drizzle of olive oil over rich tomato sauce and fior di latte.

#### Classic Margarita

29

Buffalo mozzarella, house tomato sugo, and fragrant basil leaves – a timeless Italian favourite.

#### Diavola & Hot Honey

30

Spicy sopressa salami, chilli flakes, and mozzarella finished with a touch of sweet hot honey for the perfect fiery kick.

#### Mushroom & Truffle

28

A rich mix of wild mushrooms, mozzarella, and a decadent drizzle of truffle oil on a white base.

### SIGNATURE PASTAS & RISOTTO

House-made fresh pasta paired with your choice of our rich, flavourful signature sauces.

#### Penne Alla Vodka

32

Al dente penne tossed in a creamy tomato vodka sauce with a touch of chilli, garlic, and parmesan.

#### Cacio é Pepe

29

A Roman classic — fresh spaghetti coated in a velvety sauce of pecorino Romano and cracked black pepper.

#### Mushroom & Truffle Risotto

30

Creamy Arborio rice slow-cooked with wild mushrooms, finished with aromatic truffle oil and shaved parmesan.

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### FOR THE LITTLE ONES

Stone-baked with a golden crust and delicious, fresh toppings.

#### **chicken Nuggets & Chips**

16

Thinly sliced prosciutto, fresh rocket, shaved parmesan, and a drizzle of olive oil over rich tomato sauce and fior di latte.

#### **Mini Pizza**

16

Buffalo mozzarella, house tomato sugo, and fragrant basil leaves – a timeless Italian favourite.

#### **Penne with Napoli Sauce**

16

Spicy sopressa salami, chilli flakes, and mozzarella finished with a touch of sweet hot honey for the perfect fiery kick.

### DESSERT

Stone-baked with a golden crust and delicious, fresh toppings.

#### **Warm nutella Calzone**

16

A golden-baked dessert calzone filled with melted Nutella, served with a scoop of creamy vanilla ice cream.

#### **House-made Tiramisu**

19

Layered espresso-soaked sponge, mascarpone cream, and cocoa dusting – made with love, the traditional way.

#### **Chocolate Molten Lava Cake**

22

Rich, warm chocolate cake with a gooey molten centre, paired with vanilla bean gelato.

#### **Chefs Selection Fine Cheese | \$40**

40

A mix of local and international cheeses, served with lavosh, seasonal fruits and quince.

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## WINE LIST

### WHITE

|  |                 |
|--|-----------------|
| Jip Jip Sauvignon Blanc   Australia    | G \$12   B \$60 |
| Jip Jip Chardonnay   Australia         | G \$12   B \$60 |
| Fior di Vigna Pinot Grigio   Australia | G \$14   B \$70 |
| Patriti Pinot Grigio   Australia       | G \$14   B \$70 |
| Amesbury Estate Moscato   Australia    | G \$14   B \$70 |

### RED

|  |                 |
|--|-----------------|
| West Cape Howe Pinot Noir   Australia  | G \$12   B \$60 |
| Pepperjack Sangiovese   Australia      | G \$14   B \$70 |
| Jip Jip Cabernet Sauvignon   Australia | G \$14   B \$60 |
| Ji Jip Pinot Noir   Australia          | G \$14   B \$60 |

### ROSÉ

|                                |                  |
|--------------------------------|------------------|
| Chateau Elise Rosé   Australia | G \$12   B \$ 60 |
| Chateau Elise Rosé   Australia | G \$12   B \$ 60 |

### SPARKLING

|  |                  |
|--|------------------|
| Patriti Sparkling Chardonnay   Australia | G \$12   B \$ 60 |
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