

Pavilion

RESTAURANT

STARTERS

Herbed garlic bread w/ jalapeno & mozzarella cheese (v)	12.5
Bruschetta w/ ciabatta, feta cheese, Kalamata olives, tomato, basil pesto (v)	13.5
Bruschetta w/ ciabatta, cream cheese, smoked salmon, roasted peppers & olive tapenade.....	14.5

ENTREE

Soup of the day changed daily your wait staff will advise	13.5
Warm duck salad - Asian slaw, chiffonade fennel bulb, sundried tomato crostini & chili hoisin sauce	17.5
Pan seared scallops - cauliflower & almond skordalia, crumbed prosciutto & lemon aioli (gf)	17.5
Beef carpaccio seared tenderloin, truffle croquette, blue cheese, cranberry gel, horseradish yoghurt, baby watercress	17.5
Slow cooked lamb belly - w/ warm pearl couscous, spicy pepper & eggplant confit, Tzatziki sauce	17.5
Baked aubergine & Bocconcini pastry - pickle cocktail onions, micro watercress salad (v)	17.5

MAINS

Forest mushroom asparagus risotto –forest mushroom, asparagus, cherry tomato, lemon zest, shaved grana Padano, truffle oil (gf, v)	29.5
Grass fed beef fillet w/ pommes Anna, sautéed baby vegetables, pumpkin puree & port wine reduction (gf)	37.5
Coriander crusted venison loin – parsnip & chestnut puree, kumara fondant brocolini, oven dried Heirloom tomatoes, jus (gf)	39.50
Chicken breast dukkha spiced, beetroot hummus, duck fat roasted agria potato, pomegranate baby watercress salad jus (gf)	35
Canterbury lamb rump grilled lamb rump, crushed new potatoes, sliced olive, brunoise tomatoes, chives, pea puree, olive soil (gf)	36.5
Oven baked pork cutlet pan seared polenta, charred parmesan corn on cob, grilled peppers, jus	35
Fish of the day – please check with wait staff for fish of the day	31.50

SIDES

Freshly baked knot roll w/ butter medallion	5
Rocket salad w/ shaved parmesan, walnuts & balsamic vinaigrette.....	5
Steamed seasonal vegetables w/ herb butter.....	5
Sautéed mushrooms w/ garlic & thyme	5
Buttered green beans w/ almonds & bacon	5
Chunky fries w/ tomato sauce & aioli	5
Mashed potato	5

CASUAL DINING OPTIONS

Tempura battered fish fillets , chunky fries, green salad & tartare sauce	28
Gourmet chicken burger , bacon, mushroom, mozzarella cheese, chunky fries, tomato sauce	28
Grilled steak sandwich , Mesclun, brie, onions, tomato relish, chunky fries.....	28
Curry of the day served w/ naan bread, rice, poppadum, raita	28
<i>please ask our friendly wait staff for today's special</i>	
Chicken Caesar salad - anchovies, cos lettuce, bacon, croutons, parmesan, poached egg.....	26
Grilled T-<u>bone</u> steak w/ green salad, chunky fries, fried egg & red wine jus.....	32.50

TO FINISH

Berry Mirliton Tart w/ raspberry crème and berry compote	14.50
Passionfruit Semifreddo w/ chocolate mousse	14.50
Fruit Salad w/ frozen yoghurt (v, gf).....	14.50
Strawberry Cheesecake w/ black berry jelly, candied fruits & raspberry sorbet	14.50
Cheese Plate brie, kikorangi blue cheese, aged cheddar (for 1 person).....	14.50
Kapiti Cheese Plate w/ dried fruits, nuts, quince paste, assorted crackers.....	21.00
Pavilions Signature Platter for two w/ berry mirliton tart, strawberry cheesecake, orange & cardamom crème brulee, passionfruit semifreddo.....	25.00

(Gf) gluten free (v) vegetarian

For Halal meals ask waiting staff

(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)