

# Pavilion

RESTAURANT

## BREADS

<b>Garlic bread to share</b> - oven baked with garlic butter (v, gf on request).....	13
<b>Bruschetta</b> - with heirloom tomatoes & fresh basil (v).....	14
<b>Freshly baked bread</b> - of the day with homemade dips (v) .....	15

## ENTREES

<b>Soup of the day</b> - changed daily, your wait staff will advise.....	14
<b>Winter salad</b> – charred broccoli & red quinoa with goat cheese crumble & ginger lime dressing (v, gf).....	16
<b>Curried lamb croquettes</b> - with coriander yoghurt dip.....	16
<b>Smoked duck breast</b> - with apple crisps, candied walnuts, baby spinach & raspberry vinaigrette (gf, h).....	18
<b>Beetroot cured salmon</b> - with celeriac puree, pakari cheddar crisp & charred cauliflower (gf) .....	19
<b>Game terrine</b> – with sundried tomato chutney, pickles, crostini & micro greens .....	19

## MAINS

<b>Tagliatelle</b> – with roasted vegetables, tomato basil sauce and grated parmesan (v, h).....	28
<b>Lemon &amp; cauliflower risotto</b> - with seared scallops (gf, v on request).....	30
<b>Twice cooked pork belly</b> – with cauliflower puree, Brussels sprouts, crackling & apple cider jus (gf) .....	35
<b>Braised Taupo Lamb shank</b> - with kumara mash, kale two ways & Monteith Black gravy (gf on request).....	35
<b>Roasted free range chicken breast</b> – with butternut squash, leek confit, air dried pancetta & pistachio pesto (gf, h on request).....	35
<b>Venison steaks</b> – with potato gnocchi, wilted spinach & beetroot horseradish chutney (h) .....	36
<b>Crispy skin snapper</b> – with purple potatoes, grilled corn, pea tendrils & watercress sauce (gf,h) .....	36
<b>Angus beef fillet</b> – with almond brocolini, roasted piccolo apache potatoes & red wine jus (gf, h on request).....	39

## SIDES

<b>Wok tossed Asian greens</b> – with sesame and soy (v, gf, h) .....	6
<b>Steamed seasonal vegetables-</b> with herb butter (v, gf) .....	6
<b>Sautéed mushrooms</b> - with garlic & thyme (v, gf, h).....	6
<b>Buttered green beans</b> – with almonds & bacon (gf, v on request) .....	6
<b>Chunky fries</b> - with tomato sauce & aioli (v, h).....	6
<b>Mashed potatoes</b> – with avocado oil (v, gf, h) .....	6

## CASUAL DINING OPTIONS

<b>Chicken Caesar salad</b> - with cos lettuce, bacon, croutons, parmesan, anchovies & poached egg .....	24
<b>Monteith Winter Ale battered fish fillets</b> – with chunky fries, green salad & tartare sauce.....	28
<b>Gourmet chicken burger</b> – grilled chicken breast, melted brie, chunky fries & tomato sauce served in a brioche burger bun (h) .....	28
<b>Taupo Beef steak sandwich</b> – with mesclun, onion jam, tomato relish, chunky fries (h) .....	28
<b>Curry of the day</b> - <i>please ask our friendly wait staff for today's special</i> .....	29
<b>Bangers &amp; mash</b> – Thuringer bratwurst with caramelized onion, sauerkraut, creamy mash potatoes, gravy & sweet Mustard.....	29
<b>300gr Taupo Scotch steak</b> – with sautéed mushrooms, pepper sauce, beer battered chips & tomato sauce (h on request).....	35

## TO FINISH

<b>Warm apple &amp; rhubarb crumble</b> – with crème anglaise (v, gf on request) .....	15
<b>Salted caramel cheesecake</b> – with caramel popcorn & pretzel crumbs (v, gf on request) .....	15
<b>Banana tarte tatin</b> – with kapiti vanilla bean ice cream (v).....	15
<b>Molten peanut butter &amp; chocolate fondant</b> – with crème fraiche (v).....	15
<b>Sweet sensations</b> – tasting platter for two (v).....	21
<b>Selection of New Zealand cheeses</b> - with grapes, walnuts quince paste & garlic linseed lavoche (v).....	16
<i>Selection of cheeses for two</i> .....	24

(gf) gluten free (v) vegetarian (h) halal

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