



P A V I L I O N

LOUNGE + RESTAURANT

6 COURSE TASTING MENU

39.95 PER PERSON

Our tasting menu offers a selection of our most popular dishes and is served over several courses in the order of this menu.

Mixed Sashimi Selection_(GF*)

California Roll_(GF*)

Teriyaki Field Mushroom (V, VE, GF*)

with crispy onions and sesame seeds

Chef's Selection of Tempura

mixed vegetables, Ebi prawns and chicken karaage

with a selection of dips and sauces

Braised Beef Short Rib

infused with soy, ginger and fresh chillies served with steamed rice

Pavilion Dessert Island

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.

GF* = Gluten Free Upon Request **V*** = Vegetarian Upon Request **VE*** = Vegan Upon Request
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PAVILION
LOUNGE + RESTAURANT

8 COURSE TASTING MENU

49.95 PER PERSON

Our tasting menu offers a selection of our most popular dishes and is served over several courses in the order of this menu.

Mixed Sashimi Selection (GF*)

California Roll (GF*)

Australasian Salad (V, VE, GF*)

avocado, tomatoes, greens, charred broccoli, quinoa, cranberries and seeds

Karaage

grilled chicken marinated in Sake, soy, mirin and ginger with spicy mayo

Teriyaki Field Mushroom (V, VE, GF*)

with crispy onions and sesame seeds

Thai Style Crispy Seabass (GF*)

with sweet chilli mango and mint, Asian vegetables, crispy garlic and shallots

Sliced Sirloin Steak (GF*)

served on Himalayan salted rocks with dipping sauce (per 2 people)

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