



PAVILION

LOUNGE + RESTAURANT

Pavilion combines pan pacific dining with flavours and influences from Asia, Australasia and the islands of the Pacific.

The 'Izakaya' menu is designed to be shared amongst all guests at the table and is served over several courses from cold through to hot in the order of the menu.

Should you wish to have your food served the traditional way of 'Starters' and 'Mains', please let your waiter know at the time of ordering.

NIBBLES

Steamed edamame beans spicy or salt flavoured (V, GF, VE) 4.95

Vegetable spring rolls with sweet plum sauce (V) 5.95

SUSHI CUT ROLLS

Uramaki - Sushi roll with rice outside (8 PIECES)

Lobster dynamite roll Poached lobster, dynamite mayonnaise, avocado, cucumber and roasted sesame seeds (GF) ** 11.95

Dragon roll Tempura prawn, cucumber, tobiko mayonnaise, topped with avocado and bonito flakes 10.95

Salmon avocado roll Avocado, cucumber, mixed leaf, spicy kewpie mayonnaise and smokey cod roe (GF) 9.95

Maki - Sushi roll with rice inside (8 PIECES)

Green Envy roll crispy lettuce, sweet chilli sauce, miso mayo, onion, asparagus, avocado, cocktail sauce, shiso cress (V, GF, VE) 8.95

Spicy tuna roll Tuna, cucumber avocado, sriracha, miso mayonnaise, sesame seeds and shiso cress (GF) 10.95

Chicken Katsu roll Coconut fried chicken, curried mayonnaise, pickled ginger and toasted coconut 9.95

Sushi selection a range of our most popular sushi 23.95

SASHIMI (3 PIECES) (GF)

Salmon 8.95

Tuna 10.95

Seabass 10.95

6 piece sashimi platter from the above selection 19.95

BENTO BOXES

Fish - Salmon sushi roll, salt and pepper squid, seafood gyoza's, penang fish curry, Jasmine rice 16.95

Meat - Chicken Katsu roll, Korean pork ribs, pork gyoza's beef rendang curry, Jasmine rice 16.95

Vegetarian - Cream cheese sushi roll, vegetable spring rolls, vegetable gyoza's, Thai yellow potato curry, Jasmine rice 15.95

TASTING PLATES

Gyoza (5 pieces) Choice of pork, seafood or vegetable with sweet soya dipping sauce 8.95

Korean braised baby back ribs Galangal, ginger and plum sugar glaze 8.95

Salt & pepper squid Coriander, jalapeno yoghurt 8.95

Korean firecracker chicken wings with shredded lettuce 7.95

ON THE GRILL

5 spiced crispy duck Roll your own pancakes with green onion, cucumber and hoisin sauce
Quarter 12.95 / Half 19.95

Cantonese styled roast chicken 14.95
Sweet potato purée (GF)

Korean braised beef rib Braised with Gochujang chilli paste, sweet ginger, onions and soy, with Kimchi cabbage 18.95

28 day dry aged 10oz sirloin steak Sliced and seasoned with 7 spice, grilled over coals, with a bean and shallot, waffu salad, served with Japanese Yum Yum steak sauce 28.95

BUNS (Two per serving)

Wagyu beef sliders Wagyu beef sliders with truffle scented spicy mayo, pickle and shredded lettuce 8.95

Chicken karaage sliders Spicy miso mayonnaise, with shredded cabbage salad. 8.95

TEMPURA

Tempura Ebi prawns with spicy mayonnaise ** 9.95

Tempura Sriracha cauliflower with tamarind and mango dip (V, VE) 5.95

FROM THE WOK

8.95 **Thai red chicken curry** Coconut milk, potatoes, green beans, roasted red peppers, with steamed Jasmine rice (GF) 14.95

8.95 **Nasi Goreng** Indonesian egg fried rice, with potatoes, vegetables, chicken and prawns topped with fried egg and crispy onions (GF) ** 13.95

8.95 **Whole baked seabass** Sesame oil fried chillis, ginger and green onions with soy sauce and fresh lime (GF) 20.95

Penang fish curry Salmon, white fish and king prawns cooked in coconut milk, with potatoes and tomatoes (GF) ** 19.95

SIDES

Jasmine steamed rice 2.95

Egg fried rice 3.95

Egg noodles 3.95

Ginger and garlic broccoli 4.95

Pavilion chips with spicy seasoning 4.95

Fries 3.95

DESSERTS

Pavilion dessert island Exotic fresh fruit, chocolate orange brownie, mango, coconut and pistachio ice-creams, white chocolate and coconut cookies and pecan pie (V) 8.95
per person (minimum 2 people)

Chocolate and beramont orange brownie 6.45
Tangy Kumquat chutney, orange sorbet (V)

Lemongrass scented lemon posset 6.45
Diced fresh mango, and coconut chantilly (V)

If you have any dietary requirements or food allergies please inform your server prior to ordering. GF = Gluten Free, GF* Gluten Free upon request, V = Vegetarian, VE = Vegan, ** = Contains Shellfish.

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.



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CHAMPAGNE + SPARKLING

ENGLAND	125ml	Bottle	Magnum
1. Balfour Brut Rosé, Hush Heath Estate, Southern England		54.95	
FRANCE			
2. Brut Grand Réserve, Sophie Baron, Champagne	9.95	48.95	
3. Veuve Clicquot Yellow Label, Champagne		68.95	155.95
4. Veuve Clicquot Rosé, Champagne		78.95	
5. Laurent Perrier Rosé, Champagne		95.95	199.95
6. Ruinart Blancs de Blancs		99.95	
7. Ruinart Rosé		99.95	
8. Dom Perignon		184.95	399.95
9. Louis Roederer Cristal		254.94	
ITALY			
10. Prosecco Spumante Extra Dry DOC, Ca' di Alte, Veneto	7.50	33.95	
11. Rosato Spumante, Ca' di Alte, Veneto		34.95	
12. Bottega Gold Prosecco		48.95	
WHITE			
AUSTRIA	175ml	250ml	Bottle
13. 'Lois' Grüner Veltliner, Loimer, Lower Austria			31.95
AUSTRALIA			
14. 'M3' Adelaide Hills Chardonnay, Shaw + Smith			47.95
CHILE			
15. Sauvignon Blanc, Villa Montes, Valle Central	6.95	8.95	24.95
ENGLAND			
16. Pinot Gris, Stopham Estate, Southern England			35.95
FRANCE			
17. Muscadet Sèvre-et-Maine sur Lie, Château du Coing de St. Fiacre, Loire			29.95
18. Gewurztraminer Réserve, Cave de Hunawih, Alsace			33.95
19. Chablis, Laroche, Burgundy			41.95
20. Sancerre, Domaine Sautereau, Loire			41.95
21. Mâcon-Igé 'Château London', Jean-Claude Boisset, Burgundy			40.95
22. Meursault 'Sous La Velle', David Moret, Burgundy			69.95
23. Puligny-Montrachet, Domaine Etienne Sauzet, Burgundy			78.95

GERMANY	175ml	250ml	Bottle
24. 'Tres Naris' Riesling Trocken, Axel Pauly, Mosel			35.95
ITALY			
25. Trebbiano/Garganega, Ponte Pietra, Veneto	5.95	7.95	21.95
26. Pinot Grigio, Ca' di Alte, Veneto	6.45	8.45	23.95
27. Verdicchio di Matelica 'Terre di Valbona', Cantine Belisario			27.95
28. 'Primo Bianco' Vermentino di Sardegna, Cantina Mesa, Sardinia			28.95
29. Soave Classico, Pieropan, Veneto			31.95
30. Pinot Grigio, Franz Haas, Trentino-Alto Adige			33.95
31. Gavi di Gavi 'Lugarara', La Giustiniana, Piemonte			34.95
32. Lugana 'I Frati', Cà dei Frati, Lombardia			36.95
NEW ZEALAND			
33. Ribbonwood, Sauvignon Blanc, Marlborough	7.95	9.95	28.95
34. Greywacke, Sauvignon Blanc, Marlborough			38.95
SPAIN			
35. Albariño DO Rias Baixas, Martín Códax, Galicia & North West			31.95
36. Rioja Blanco, El Coto, Rioja			26.95
SLOVENIA			
37. Malvazija, Gasper, Goriška Brda			29.95
SOUTH AFRICA			
38. Chenin Blanc, Spice Route, Coastal Region			29.95
ROSE			
FRANCE			
39. Mirabeau Pure Rose, Cotes de Provence	8.45	10.95	29.95
40. Sancerre Rosé, Domaine Sautereau, Loire			37.95
41. Miraval Rose, Cotes de Provence			39.95
ITALY			
42. 'R' Rosato, Alpha Zeta, Veneto	5.95	7.95	21.95
43. Pinot Grigio Rosato 'Terre di Monteforte'	6.45	8.45	23.95
44. Rosa dei Frati, Cà dei Frati, Lombardia			37.95
RED			
AMERICA			
45. 'Fog Mountain' Merlot, Boisset, California			36.95
46. Sonoma County Zinfandel, Seghesio, California			47.95
ARGENTINA			
47. 'Vista Flores', Malbec, Mendoza	8.45	10.95	29.95
AUSTRALIA			
48. Shiraz/Cabernet, Peter Lehmann, Wildcard			27.95
49. McLaren Vale Grenache, Willunga 100, South Australia			31.95
50. 'Lionheart of the Barossa' Shiraz, Dandelion Vineyards, South Australia			33.95
51. Pinot Noir, Yarra Valley, Innocent Bystander			37.95

CHILE	175ml	250ml	Bottle
52. Cabernet Sauvignon, Villa Montes, Valle Central	6.95	8.95	24.95
FRANCE			
53. Brouilly, Chateau de Pierreux, Beaujolais			36.95
54. Chateau Macquin, Saint-Georges Saint, Emilion			38.95
55. 'Closierie de Vaudieu' Chateauneuf-du-Pape, Chateau de Vaudieu			46.95
56. Crozes-Hermitage Rouge, Domaine le Alexandrins, Northern Rhone			44.95
57. Gevrey-Chambertin, Combe d'Or, Burgandy			69.95
ITALY			
58. Merlot/Corvina, Ponte Pietra, Veneto	5.95	7.95	21.95
59. 'I Muri' Primitivo, Vigneti del Salento, Puglia			29.95
60. 'Il Passo' Nerello Mascalese/Nero d'Avola, Vigneti Zabu, Sicily			34.95
61. 'R' Valpolicella Superiore Ripasso, Alpha Zeta, Veneto			35.95
62. Barbara d'Alba, G.D. Vajra, Piemonte			40.95
63. Chianti Classico, Isole e Olena, Tuscany			42.95
64. Barolo, Massolino, Piemonte			64.95
NEW ZEALAND			
65. Syrah, Trinity Hills Hawkes Bay, Hawkes Bay			36.95
SOUTH AFRICA			
66. Pinotage, Spice Route, Coastal Region			32.95
SPAIN			
67. Rioja Crianza, El Coto, Rioja	7.95	9.95	28.95
68. Coto de Imaz Rioja Reserva, El Coto, Rioja			36.95
FINE + RARE			
WHITE			Bottle
2015 Marlborough Pinot Gris, Greywacke, Marlborough, New Zealand			41.95
2015 Pouilly Fume Les Chailloux Domaine Chatelian, Loire, France			46.95
2016 'Loiserberg' Kamptal Gruner Veltliner, Loimer, Lower Austria, Austria			48.95
2015 'La Rocca' Soave Classico, Pieropan, Veneto, Italy			50.95
2015 'Schlossberg' Grosses Gewachs Rheinhau Riesling, Schloss Vollrads, Rheing, Germany			54.95
2015 'Pouilly-Fuisse 'Les Clos Reysie', Domaine Robert-Denogent, Burgandy, France			59.95
2013 Savennieres, Clos du Papillom, Domaine du Closel, France			61.95
2015 'Terre Alte', Livio Felluga, Friuli-Venezia Giulia, Italy			69.95
2012 Chardonnay Grgich Hills, Napa Valley-USA			77.95
2015 Corton-Charlemange Grand Cru, Domaine Chebailer, Burgundy, France			129.95
RED			
2014 'La Grola' IGT, Allegrini, Veneto, Italy			48.95
2012 'Chateau Tour de Capet' Saint-Emilion Grand Cru, Chateau Capet-Guillier, France			49.95
2016 'Sexton Vineyard' Yarra Valley Point Nior, Giant Steps, Victoria, Australia			54.95
2009 Chateau La Fleur de Bouard, Lalande de Pomerol, France			69.95
2014 Chateauneuf-du-Pape, Cuvée Classique, Domaine Saint Préfert, Rhone-France			69.95
2015 Central Otago Pinot Noir, Burn Cottage, Central Otago, New Zealand			73.95
2015 Napa Valley Cabernet Sauvignon, Pine Ridge, California, USA			79.95
2011/2012 Merlot Grgich Hills, Napa Valley - USA			82.95
2014 Frog's Leaps Estate Grown Cabernet-Sauvignon, Rutherford-California			93.95
2009 Chateau Giscours, 3eme Cru Classe, Margaux, Bordeaux-France			134.95
2009 Barolo 'Cicala', Poderi Aldo Conterno, Italy, Piemonte			139.95
2012 Brunello di Montalcino, Biondi-Santi, Tuscany, Italy			159.95
2014 Clos de Vougeot Grand Cru, Domaine Mongeard-Mugneret, Burgandy, France			174.95
2007 Dominio De Pingus, Flor De Pingus, Ribera del Duero, Spain			189.95
1949 Antonio Ferrari Il Barone, Primitivo, Puglia, Italy			289.95