

Pavilion Restaurant

A LA CARTE MENU

North Metropolitan TAFE
ACADEMY OF
HOSPITALITY & CULINARY ARTS

Choose any 3 courses for \$30.00 or order individual dishes for prices shown.

ENTREES

PRICE

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|---|--------|
| SEAFOOD CHOWDER | \$7.50 |
| DUKKAH CRUSTED CHICKEN BREAST <i>On Tropical Waldorf</i> | \$7.50 |
| POTATO CAKE (v) <i>With Mushroom, Tomato Olive Ragù</i> | \$7.50 |

MAINS

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| BARRAMUNDI FILLET MUSTARD CRUST <i>Confit Lemons, Fried Capers, Citrus Beurre Blanc, Pilaf Rice</i> | \$18.50 |
| HONEY ROASTED PORK BELLY <i>With Apple Compote, Cauliflower Puree & Balsamic Glaze</i> | \$18.50 |
| CHAR GRILLED SIRLOIN STEAK <i>With Hand Cut Wedges And Green Peppercorn Sauce</i> | \$18.50 |
| HOMEMADE SPAGHETTI (v) <i>With Broccoli & Chilli Topped With Parmesan Cheese</i> | \$17.50 |

SIDE CHOICES

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| Garden Salad, Seasonal Vegetables v, df, gf | \$3.50 |
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SWEETS

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| PECAN PIE <i>With Vanilla Ice Cream</i> | \$6.50 |
| PANA COTTA <i>With Berry Compote And Brandy Snap</i> | \$6.50 |
| Tea or dripulator coffee | Inclusive |

We ask that you discuss any dietary requirements with your server.
v Vegetarian, gf Gluten Free, df Dairy free

Menu and prices subject to change without notice.

The Pavilion Restaurant operates to provide a 'realistic' training environment for students undertaking training to prepare for employment within the hospitality industry. Whilst every effort is made to make your dining experience a happy one, please appreciate that accidents do occasionally occur, particularly during the service of drinks. Our prices reflect that we are a training environment and as such, we take no responsibility for damage to personal property or clothing.

Patrick O'Brien | Executive Director | North Metropolitan TAFE Academy of Hospitality & Culinary Arts

Management staff and students of North Metropolitan TAFE Academy of Hospitality & Culinary Arts extend a warm welcome to you and hope that you enjoy your visit. We also take this opportunity to thank you for your patronage and assisting with the training of our students.



North Metropolitan TAFE Academy of Hospitality & Culinary Arts - An Award-Winning Establishment

The North Metropolitan TAFE Academy of Hospitality & Culinary Arts has been recognised with staff and students winning more than 180 awards for excellence since its inception. Some recent awards include:

2015

Pavilion Restaurant Best Local Team Restaurant of Champions

WA Oceanafest 1 Gold, 26 Silver and 4 Bronze medals

Australian Culinary Federation WA Apprentice of the year, 1st year Gold, 2nd year Gold and Commercial Cook Gold medals

Nestle Golden Chef's Hat Competition 2 Silver medals

2014

International Singapore FHA Bronze medal

Australian Culinary Federation WA Apprentice of the Year, 1st year Gold, 3rd year Gold and Commercial Cook Gold medals

Nestle Golden Chef's Hat Competition 2 Gold and 2 Silver medals

Australian Culinary Federation National Apprentice of the Year, Gold, Silver and Bronze medals

Dilmah High Tea Challenge Bronze medal

Director Patrick O'Brien inducted into RCA hall of fame

Director Patrick O'Brien inducted into WACS Education Award

2013

WA Oceanafest Training Provider of the Year, 2 Gold, 8 Silver and 4 Bronze medals

Bangkok Culinary Challenge Gold medal

Dilmah High Tea Challenge Gold Medal and Overall Winner

Nestle Golden Chef's Hat Competition 2 Gold and 8 Silver medals

Australian Culinary Federation WA Apprentice of the year, 1st year Gold, 2nd year Gold and 3rd year Gold medals

Commercial Cook Gold medal and Overall winner

Australian Culinary Federation National Apprentice of the Year, 1 Gold, 2 Silver medals and Overall Winner

Korea World Junior Challenge Silver and Bronze medals

Pattaya Cup Thailand Gold Medal



Government of Western Australia
North Metropolitan TAFE

