

## LUNCH MENU

### To Start or Light

Seafood Chowder	5.0
Dukkah Crusted Chicken Breast On Tropical Waldorf	6.5
Potato Cake With Mushroom, Tomato Olive Ragu	6.5

### A Bit Bigger

Fish & Chips (Grilled or Beer Battered) Chips, Peas, Tartare Sauce & Lemon	13.5
Honey Roasted Pork Belly With Apple Compote, Cauliflower Puree & Balsamic Glaze	13.5
Char Grilled Sirloin Steak With Hand Cut Wedges And Green Peppercorn Sauce	13.5
Homemade Spaghetti With Broccoli & Chilli Topped With Parmesan Cheese	10.0

### Something To Finish

Pecan Pie With Vanilla Ice Cream	5.0
Pana Cotta With Berry Compote And Brandy Snap	5.0

## PAVILION RESTAURANT

### On The Buffet

Carvery Of The Day	17.5
Includes A Bowl Of Soup, Pasta Dish Of The Day, Vegetables & Potato	

### Thirst Quencher

Percolator Coffee	Inclusive
From The Barista Cappuccino, Latte, Flat white, Macchiato, Mocha	3.5
Soft Drinks	3.0
Mocktails/Cocktails ask your Waitperson	from 6.0

**Choose any 3 courses for \$22.50  
or order individual dishes  
for prices shown.**

## HOW IT WORKS

All students are training towards completing qualifications in Hospitality. They are all at different skill and knowledge levels.

This is their classroom, so please be patient and enjoy your experience.

Lunch is designed to be fresh, light and fun!

If you would like three courses, please choose something from to start, a bit bigger and a dessert. Our carvery option includes roast vegetables and soup.

Just a quick lunch, then choose anything from the list!

No take-away sorry



Government of **Western Australia**  
North Metropolitan **TAFE**

35 Kendrew Crescent  
Joondalup WA 6027  
Lunch open from 11:30am  
Phone: 08 9233 1770  
[northmetrotafe.wa.edu.au/pavilion\\_restaurant](http://northmetrotafe.wa.edu.au/pavilion_restaurant)

# Beverage List

## BEER

### ON TAP

Carlton Draught, Carlton Mid-Strength

## PRICE

4.0

### INTERNATIONAL

Miller, Corona, Becks, Tsingtao, Guinness Draught

6.5

### AUSTRALIAN

James Squire Hop Thief Pale Ale

6.5

Little Creatures Rogers Beer Amber Ale

6.5

Crown Lager

6.5

Hahn Premium Light

5.0

### CIDER

Pressman Apple Cider

6.5

Rochdale Apple Cider

6.5

## SOFT

Orange, Pineapple, Apple, Tomato, Cranberry

3.5

Coca Cola, Diet Coke, Lift, Sprite, Dry Ginger, Tonic Water, Soda H2O

3.0

LEMON LIME BITTERS

3.5

## SPIRITS

HOUSE (30mls)

Scotch Whisky, Bourbon, Brandy, Rum, Vodka, Gin, Tequila

5.0

PREMIUM (30mls)

7.0

APPERITIF (60mls)

4.0

Cinzano Dry, Bianco, Rosso, Sherries

## North Metropolitan TAFE

ACADEMY OF  
HOSPITALITY & CULINARY ARTS

### HOW IT WORKS

Our students are learning the skill to deliver drinks.

This is their classroom. As we do our best to serve you, we sometimes drop, spill and miss. Our pricing reflects this.

Please be understanding.

Responsible Service of Alcohol always practiced. Please note that our wine pours are over one standard drink. Please drink responsibly.