



Hello
autumn



Pavilion Restaurant



LUNCH A LA CARTE MENU

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

We kindly ask that you order entrée, main and dessert all in one go.

ENTREE PRICE (\$)

Pumpkin Arancini	6.5
<i>Aioli</i>	
Chilli Mussels	6.5
<i>Flatbread</i>	
Bubble & Squeek Potato Cake	6.5
<i>Piccallili</i>	
Roasted Carrot & Coriander Soup	5
<i>Dukkah Damper & Sour Cream</i>	

MAINS

Basil Crusted Lamb Rump	13.5
<i>Provençal Vegetable Cassoulet, Game Chips</i>	
Seared Salmon Fillet	13.5
<i>Broccolini, Mustard Mash & Sauce Bearnaise</i>	
Tom Ga Kai Style Chicken Soup (gf)	10
<i>Thai Jasmine Rice</i>	
Gnocchi (v)	10
<i>With Roasted Pumpkin, Ricotta & Pine Nuts</i>	
Carvery of the day	10
<i>Roast of the day, all the trimmings, from our carvery station</i>	

SIDE

Stir Fried Vegetables	3.5
Garden Salad	3.5

DESSERT

Chocolate Brownie (v) (gf)	5
<i>Coconut Ice Cream</i>	
Mango & Passion Fruit Syllabub (v) (gf)	5

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.

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

