

The background is a marbled paper with swirling patterns of blue, brown, and gold. A large, stylized orange leaf graphic is centered on the page, with a white border around it. The text "Hello autumn" is written in a black, cursive font across the leaf.

Hello  
autumn

Dinner



# Pavilion Restaurant



## DINNER A LA CARTE MENU

Choose any 3 courses for \$30 or order individual dishes for prices shown.

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

Please notify both the student and front of house lecturer of any dietary requirements and we will do our best to accommodate your needs. However, please note that the Pavilion training kitchen is used for a range of classes preparing different products, therefore any food may contain traces of allergens, even if those items do not appear on our current menu. Dishes on our menu contain a range of ingredients that are not listed so may contain unexpected ingredients such as alcohol, pork products, nuts, egg, flour, gelatine, soy etc.

### ENTREE PRICE (\$)

Pumpkin Arancini .....	7.5
<i>Aioli</i>	
Chilli Mussels .....	7.5
<i>Flatbread</i>	
Bubble & Squeak Potato Cake (v) .....	7.5
<i>Piccillili</i>	
Roasted Carrot & Coriander Soup (v) .....	7.5
<i>Dukkah Damper (contains nuts) &amp; Sour Cream</i>	

### MAINS

Lemon Basil Crusted Pork Cutlet (contains nuts) .....	18.5
<i>Provençal Vegetable Cassoulet, Game Chips</i>	
Seared Salmon Fillet (gf) .....	18.5
<i>Broccolini, Mustard Mash &amp; Sauce Bearnaise</i>	
Tom Kha Gai Style Chicken Soup (gf) .....	16.5
<i>Thai Jasmine Rice</i>	
Gnocchi (v) .....	16.5
<i>With Roasted Pumpkin, Ricotta &amp; Pine Nuts</i>	

### SIDE

Stir Fried Vegetables (gf) (v) .....	3.5
Side Salad (gf) (v) .....	3.5

### DESSERT

Chocolate Macadamia Brownie (v) (gf) .....	6.5
<i>Coconut Ice Cream</i>	
Mango & Passion Fruit Syllabub (v) (gf) .....	6.5
Pavilion Cheeseboard .....	7

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

