

The background is a vibrant, marbled blue pattern with swirling, organic shapes in various shades of blue, from light turquoise to deep navy. The word "Winter" is written in a large, elegant, white cursive script, centered horizontally and slightly above the vertical center. The letters are thick and have a slight shadow, making them stand out against the busy background.

Winter

Dinner



Pavilion Restaurant



DINNER A LA CARTE MENU

Choose any 3 courses for \$35pp 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 (\$)
Pork & Fennel Meatballs, Tomato Sauce	9.5
Minestrone Soup, Cheddar Cheese Scones	9.5
Grilled Haloumi, Warm Beetroot & Lentil Salad, Orange Vinaigrette (v) (df) (gf)	9.5
Salt & Pepper Calamari, Romesco Sauce (df) (gf)	9.5
MAINS	
Steak & Guinness Pie, Leek & Potato Dauphinoise	20.5
Pizza of the Day (v) (df)	18.5
Pan-seared Barramundi, Celeriac Risotto, Crispy Kale & Sprouts (gf)	20.5
Chicken Schnitzel, Tomato & Caper Spaetzle	20.5
SIDES	
Roasted Vegetables (v)	3.5
Mixed Salad (v) (df) (gf)	3.5
DESSERTS	
Warm Pear Frangipane, Chocolate Ice Cream (v)	8.5
Coffee & Baileys Bavarian Cream, Black Forest Compote (v) (gf)	8.5
Pavilion Cheeseboard (v)	9

Management staff and students of North Metropolitan TAFE Academy of Hospitality & Culinary Arts would like this opportunity to thank you for your support 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.

