

OFFICIAL

The background is a vibrant, multi-colored marbled pattern featuring swirls of green, blue, purple, and yellow. A central rectangular area is framed in white and contains the word 'Spring' in a large, black, cursive script. Above the word, there are two clusters of pink cherry blossoms with green leaves.

Spring

Lunch



Pavilion Restaurant



LUNCH A LA CARTE MENU

Choose any 3 courses for \$27.50pp or order individual dishes for prices shown.

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 (\$)

Tacos, house made tortilla filled with chicken tenders, salsa and mole	8.5
<i>Traditional Mexican Tomatillo green tomato salsa, mole chilli and chocolate sauce</i>	
Asparagus grilled with crisp prosciutto, pangratto and poached egg	8.5
<i>Pangratto is breadcrumbs fried with garlic and herbs</i>	
Salmon cured with beetroot, served with apple, celeriac, remoulade and herbs	8.5
<i>Remoulade is a mayonnaise with dill, capers and lemon. Celeriac is turnip-rooted celery</i>	
Soup of broccoli and cheddar topped with Welsh rarebit (v)	8.5
<i>Topped with toasted bread covered in melted cheese and mustard stout</i>	

MAINS

Steak 'au Poivre' with thick cut chips, onion rings and roast cherry tomatoes	15.5
<i>Sirloin, pepper sauce</i>	
Paella (v)	12
<i>Valencian rice dish, sweet paprika, capsicum, tomato, Calaspari rice, cooked to order</i>	
Fish Curry, Mauritian style with steamed rice and chickpea fritter	15.5
<i>Turmeric, lemongrass, coconut, lime, fresh fish, mussels, prawns</i>	
Pasta carbonara, pea and pancetta	12
<i>Linguine, egg, oil and butter, pea and pancetta. Pancetta is cubed rolled and cured pork belly</i>	
Carvery of the day	15.5
<i>Roast of the day, all the trimmings, from our carvery station</i>	

SIDE

Vegetables	3.5
Caesar salad	3.5

DESSERT

Trifle	7.5
<i>Custard, strawberry jelly, sherry and vanilla sponge</i>	
Bread pudding with banana, dulce de leche	7.5
<i>Dulce de leche is a confection from Latin America prepared by slowly heating sweetened milk</i>	

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.