

Pavilion Restaurant

Lunch 3 course - Choose an entrée, main and dessert 27.50

Please Note – The Pavilion Training Kitchen is used for a range of classes preparing assorted products therefore food may contain traces of allergens, even those which do not appear on the current menu. Dishes on the menu may contain a range of ingredients that are not listed including alcohol, pork products, meat products, nuts egg, flour, gelatine, and soy. Please notify the lecturer and student of any dietary requirements and we will do our best to accommodate.

ENTRÉE _____

Smoked Trout Bruschetta, Pea and Potato Salad	8.50
Spiced Pumpkin and Coconut Soup (vegetarian)	8.50
Char Grilled Octopus, Sweet and Sour Tomato Salad, Tarator Sauce (contains nuts)	8.50
Farmhouse Chicken Liver Pâté, Red Onion Marmalade, Cormac's Soda Bread	8.50

MAIN _____

Tandoori Grilled Chicken, Steamed Jasmine Rice, Mango Chutney, Raita	15.50
Pork Ribs, Charred Corn Chimichurri, Baked Potato and Coleslaw	15.50
Broad Bean and Ricotta Cannelloni, Rich Tomato Sauce, topped with Pesto (vegetarian) (nuts)	12.00
Carvery (ask your student what are the Roast and Sides)	15.50
Beer Battered Fish Burger, Fries, and crushed Peas, Remoulade	15.50

SIDES _____

Vegetables of the day	3.50
Garden Salad	3.50

*To share between two

DESSERT _____

Chocolate Orange Mousse with fresh Honeycomb shards	7.50
Lemon Tart and Vanilla Crème Fraiche	7.50

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.

Pavilion Restaurant

Dinner 3 course - Choose an entrée, main and dessert 35.00

Please Note – The Pavilion Training Kitchen is used for a range of classes preparing assorted products therefore food may contain traces of allergens, even those which do not appear on the current menu. Dishes on the menu may contain a range of ingredients that are not listed including alcohol, pork products, meat products, nuts egg, flour, gelatine, and soy. Please notify the lecturer and student of any dietary requirements and we will do our best to accommodate.

ENTRÉE _____

Smoked Trout Bruschetta, Pea and Potato Salad	9.50
Spiced Pumpkin and Coconut Soup (vegetarian)	9.50
Char Grilled Octopus, Sweet and Sour Tomato Salad, Tarator Sauce (contains nuts)	9.50
Farmhouse Chicken Liver Pâté, Red Onion Marmalade, Cormac's Soda Bread	9.50

MAIN _____

Tandoori Grilled Chicken, Steamed Jasmine Rice, Mango Chutney, Raita	20.50
Pork Ribs, Charred Corn Chimichurri, Baked Potato and Coleslaw	20.50
Broad Bean and Ricotta Cannelloni, Rich Tomato Sauce, topped with Pesto (vegetarian, nuts)	18.50
Pan seared Fish of the Day served on Pea & Watercress Risotto	20.50

SIDES _____

Vegetables of the day	3.50
Garden Salad	3.50

*To share between two

DESSERT _____

Chocolate Orange Mousse with fresh Honeycomb shards	8.50
Lemon Tart and Vanilla Crème Fraiche	8.50

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.