

Pavilion Restaurant

Dinner 3 course - Choose an entrée, main and dessert (sides not included) 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 _____

Pumpkin Arancini, Aioli	9.50
Chilli Mussels, Flatbread	9.50
Bubble and Squeak, Piccalilli	9.50
Roasted Carrot and Coriander Soup, Dukkha Damper (Contains Nuts and Dairy)	9.50

MAIN _____

Tom Kha Gai (Thai Style Chicken and Coconut Soup), Jasmine Rice	20.50
Lemon Basil Crusted Pork Cutlet, Ratatouille, Game Chips (Contains Nuts)	20.50
Searred Salmon Fillet, Broccolini, Mustard Mash, Sauce Bearnaise	20.50
Gnocchi, Pumpkin, Pine Nuts and Ricotta	18.50

SIDES _____

Vegetables of the day	3.50
Salad of the day	3.50

DESSERT _____

Almond and Macadamia Chocolate Brownie, Malibu Ice Cream	8.50
Mango and Passion Fruit Syllabub	8.50

COFFEE AND TEA

Complimentary filter coffee and black tea	-
Barista coffees and speciality teas	3.50

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.