

# Pavilion

RESTAURANT

## DINNER MENU

### BREADS

<b>House Baked Sour Dough</b> , with butter and olive oil (v)	8
<b>Flat Bread</b> , with pumpkin seed and capsicum tapenade, and brie (v) (df/gf on request)	12
<b>Grilled Focaccia Bread</b> , with marinated olives and beetroot hummus (v)	12

### ENTREES

<b>Soup of the day</b> , changed daily; your wait staff will advise	15
<b>Arancini Balls with Mozzarella</b> , with rocket and semi-dried tomato salad and roast garlic aioli (v)	15
<b>Harissa Spiced Cauliflower</b> , with crispy kale, coconut tahini dressing and toasted sunflower seeds (vegan, df, gf)	16
<b>Slow Cooked Pork Belly</b> , with roasted parsnip, celeriac puree and pickled red onion (gf)	18
<b>Duck Spring Roll</b> , with Asian slaw, toasted seeds, and plum hoisin sauce (df)	18
<b>Beetroot Cured Salmon</b> , with coconut yoghurt, black sesame and nori crisp, herb salsa (df)	18

### MAINS

<b>Savannah Angus Beef Fillet</b> , 200g with garlic butter, kumara gnocchi and roasted carrots (gf/df on request)	38
<b>Taupo Lamb Rump</b> , with ras el hanout spice, saffron pear relish, green beans and almond couscous (df, gf on request)	36
<b>Free Range Chicken Breast</b> , with hazelnut crumb, forest mushroom, pumpkin puree and chicken jus (gf on request)	35
<b>Taupo Beef Pappardelle</b> , slow braised beef cheek with salsa verde and parmesan cheese (df on request)	27
<b>Lakeman Beer Battered Fish Fillets</b> , with chunky fries, pea mash and green salad	25
<b>Kumara Gnocchi</b> , with butternut puree, sautéed forest mushrooms, baby peas and broccoli (v)	25
<b>Wairakei Double Beef &amp; Bacon Burger</b> , with onion jam, smoked gouda and chips (df/gf on request)	25

*(df) dairy free (gf) gluten free (v) vegetarian*  
*(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)*

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## SIDES

<b>Chunky Fries</b> , with roast garlic aioli (v)	6.5
<b>Green Salad</b> , with house made dressing (v, df, gf)	6.5
<b>Leek, Potato and Cheese Gratin</b> (v)	6.5
<b>Steamed Green Market Vegetables</b> , with lemon dill dressing (v, df, gf)	6.5

## TO FINISH

<b>Over The Moon Cheeseboard</b> , three cheeses with crackers and quince paste	20
<b>Caramelised Apple Crumble</b> , with Amaretti biscuit crumb and mascarpone cheese	13
<b>White Chocolate and Lemon Mousse</b> , with lemon curd and butter crumb (gf)	13
<b>Self-Saucing Chocolate Pudding</b> , with vanilla ice-cream	12
<b>Pavlova</b> , with passionfruit curd and strawberry compote (gf)	12
<b>Vegan Chocolate Cheesecake</b> , with aquafaba meringue (vegan, df, gf)	14

## KIDS MEAL

<b>Fish and Chips</b>	12
<b>Beef Burger</b>	12
<b>Mac n' Cheese</b>	12
<b>Kid's Sundae (Chocolate, Caramel, or Strawberry)</b>	5

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