

MENU

H O N E S T
I T A L I A N
the pavilion

BREAKFAST

Available from 9am - 11.45am

Banana bread, butter & nutella	9
Apple & pecan toast, butter	9
Sourdough toast, condiments	7
Fruit salad, coconut yoghurt, passionfruit curd (v, gf)	13
Granola, yoghurt, berries (v)	13
Waffles, syrup, sweetened mascarpone, berry compote (v)	16
Grilled halloumi, poached egg, tzatziki, flatbread (v)	18
Smoked salmon breakfast salad, beets, goat's cheese, taramasalata, poached egg (gf)	19

Pav Breakfast Poached or scrambled eggs, bacon, roasted roma tomato, field mushroom, hash brown, toast 19

Kids Breakfast Special

One egg, poached or scrambled & bacon on toast with a choice of flavoured milk or orange juice 13

Side orders

Smoked salmon	8	Avocado	6	2 poached eggs	6
Bacon	5	Field mushrooms	5	Spinach	5
Hash brown	5	Gluten free bread	5	Tomato relish	2
Roast roma tomato	5	Pork & fennel sausage	6.5		

ANTIPASTI

Salumi Misti	20
Mixed salumi, grilled bread	
Olive Marinare	12
Mixed marinated olives, grilled bread (v)	
Calamari Fritti	18
Fried calamari, basil, parsley, lemon, aioli	
Fiori di Zucchini Ripieni di Mozzarella e Ricotta	15
Zucchini flower stuffed with mozzarella, ricotta fried in a light batter (v)	
Mozzarella di Bufala in Insalata Panzanella	19
Buffalo mozzarella, Tuscan tomato, bread salad, basil, red wine vinegar (v)	

GRIGLIA | GRILL

Stuffed Eggplant	24	300gm Pork Cutlet	27
300gm Riverine Rump	29	300gm Kangaroo Steak	28
180gm Salmon Fillet	28	Half Chicken	26
		Marinated in rosemary, garlic, chili, oregano	

*All grill items are served with roasted cherry tomato, grilled cos salad & lemon

PASTA

Pappardelle al Ragù di Pollo	26
Homemade pappardelle, chicken ragu, black olives, zucchini, tomato	
Tagliatelle ai Gamberi, Broccoli e Pomodorini	28
Homemade tagliatelle, prawns, broccoli, cherry tomato	
Gnocchi di Ricotta	25
Ricotta gnocchi, peas, chicory, Swiss brown mushrooms, pecorino (v)	
Casereccie alla Norma con Scamorza Affumicata	25
Homemade casereccie with eggplant, tomato sugo, chili, smoked cheese (v)	
Risotto ai Fiori di Zucchini e Salsiccia	25
Risotto, zucchini & their flowers, sausage, parmesan (gf, v)	

CONTORNI / SIDES

One side \$10 / Three sides \$25

Patate al forno
Roasted potato, garlic, rosemary

Zucca Arrosto
Roasted pumpkin, sunflower seeds

Asparagi alla griglia
Grilled asparagus, preserved lemon

Insalata Estiva
Baby cos, cucumber, tomato, salad cream

Insalata di Rucola, Pera e Parmigano
Rocket & pear salad, walnut dressing, parmesan

Broccolini
Lemon, parmesan

Patatine Fritte
Fries, tomato ketchup

Verdure Mediterranee Arrostate
Roasted Mediterranean vegetables

KIDS MENU \$20

Choice of

Steak or Chicken tenderloin, served with broccoli & chips

Pasta Neapolitana | Battered fish, chips

+ Vanilla ice-cream, topping + Juice or soft drink

DOLCI | DESSERT

Panna Cotta alla Fragole	14
Vanilla panna cotta, strawberries, balsamic, basil, biscotti	
Torta al Cioccolato	14
Chocolate tart, mascarpone, peanut butter crunch	
Semifreddo alla Nocciola	13
Hazelnut semifreddo, spiced orange	
Cannoli Siciliani	14
Classic Italian cannoli, filled with ricotta, pistachio	

