PAVILION

CAFE & BAR

*gluten free **available gluten free

BREAKFAST available 8am – 11.45an 10% surcharge on Public R	
FRUIT TOAST Zeally Bay organic, honey	\$8.50
SOURDOUGH TOAST house-made jam, honey, peanut butter or vegemite **	\$8.00
GINGER WILD RICE PORRIDGE vanilla anglaise, caramelised pear and apple st	\$16.00
MAPLE TOASTED GRANOLA yoghurt, poached rhubarb, blueberries and strawbe	erries \$16.50
AVOCADO sourdough, grilled haloumi, beetroot hummus, poached egg, black	k sesame ** \$19.50
MISO CAULIFLOWER black and brown rice, kale, sesame dressing, spiced puffer	d grains * \$21.00
CHILLI SCRAMBLED EGGS sourdough, fried shallots, rocket, radish, spring onion *	\$19.00
EGGS ON TOAST 2 free range eggs (poached, scrambled or fried), sourdough t	roast ** \$12.50
EGGS BENEDICT 2 free range poached eggs, shaved ham, Jane Dough sourdo hollandaise $\ast\ast$	bugh toast, \$19.00
THE PAVILION 2 free range poached eggs, sourdough toast, continental pork so bacon, mushrooms, tomatoes **	ausage, \$23.50
PANCAKES strawberry and rhubarb compote, toasted almonds, vanilla ice-cre-	am \$19.50
SAUTEED SEASONAL GREENS avocado puree, chickpeas, toasted almonds, spropoached egg, lemon **	outs, \$19.50
BOSTON BAKED BEANS charred chorizo, fried potato, buttered Jane Dough bag	guette ** \$22.00
EXTRAS Zeally Bay gluten free toast egg, piece of toast, hollandaise, tomato relish, hashbrown tomatoes, spinach, mushrooms bacon, continental sausage, 1/2 avocado, grilled haloumi, chorizo smoked salmon	\$0.50 extra \$2.00 each \$3.50 each \$4.50 each \$5.50 each

KIDS FRIED EGG, TOAST \$10.00 PANCAKE MAPLE SYRUP & ICE-CREAM \$12.00 HAM & CHEESE TOASTIE \$8.50

DRINKS

JUICE		POT OF T2 LOOSE LEAF TEA	\$4.50
tomato	\$5.00	(english breakfast, earl grey, green, pepperm	nint,
freshly squeezed orange	\$6.00	pumping pomegranate, chai, chamomile,	
fresh celery, carrot, apple & ginger	\$6.50	lemongrass & ginger or liquorice legs)	# F OO
fresh watermelon, pineapple, orange & apple	\$6.50	COFFEE cup \$4.20 m	•
MILKSHAKES	\$6.00	hot chocolate, mocha	\$4.20
(chocolate, strawberry, vanilla, caramel, lime,	φοισσ	iced coffee, iced chocolate	\$5.50
,		babyccino	\$1.00
blue heaven)		soy, almond, lactose free milk, oat	extra \$.50
add malt	\$0.50	SOFT DRINK & WATER	
extra ice-cream	\$1.00	splitrock sparkling mineral water	\$4.00
SPIDERS	\$5.00	tiro – lemon lime & bitters, raspberry	\$4.00
lime, lemonade, coke, raspberry		soft drink 375ml can – coke, no-sugar coke,	\$4.00
SMOOTHIES	\$7.50	solo, lemonade	
berry raspberry, blackberry, strawberry		soft drink 300ml bottle – soda, dry ginger, toni	ic \$4.00
tropical passionfruit, mango, pineapple		strangelove – very mandarin, cloudy pear,	\$4.50
green kale, spinach, mango		holy grapefruit	Φ <i>E</i>
green kale, spiracri, mange		kombucha – pomegranate, blood orange	\$5.50

PAVILION

CAFE BAR

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LUNCH

available 12.00noon – 2pm daily

10% surcharge on Public Holidays

SCAN TO REGISTER



FRIES tomato sauce *	\$8.50
GRAZING BOARD cured meats, cheddar, marinated olives, pickled vegetables, croutons, grissini *	\$23.00
MISO CAULIFLOWER black and brown rice, kale, sesame dressing, spiced puffed grains *	\$21.00
SALT & PEPPER CALAMARI cos, radicchio, shaved fennel, radish, aioli **	\$22.00
BEER BATTERED LOCAL PORTLAND FLAKE fries, salad, tartare **	\$24.50
PULLED BEEF BRISKET BURGER onion rings, pale ale cheese sauce, jalapeno coleslaw, fries	\$23.50
PAN-FRIED SALMON FILLET cabbage, snow pea, bean shoot and Asian herb slaw, crispy shallots, Ponzu dressing *	\$26.50
CHICKEN SCHNITZEL open sandwich, celeriac and fennel remoulade, Italian fried potatoes **	\$24.50
POTATO GNOCCHI Italian pork sausage and tomato ragout, ricotta salata	\$25.00
SLOW BRAISED LAMB SHOULDER Middle Eastern rice pilaf, pomegranate, mint and radish salad *	\$24.50

KIDS

BATTERED FLAKE fries \$13.50

19 Oakdene Chard, Bellarine Peninsula, Vic \$11.0 \$50

CALAMARI fries \$13.50

HAM & CHEESE TOASTIE \$8.50

ALCOHOLIC BEVERAGES

TAP BEER Carlton Draught Four Pines Refreshing Ale Coopers Pale Ale	Pot \$6.10 \$7.00 \$6.50	\$2,00 \$10.00 \$9.50	RED WINE Please see the bar for current selection CIDER Willie Smith Organic Cider (Huon Valley, Tas)	\$10.50
BOTTLED BEER			Sidro Del Bosca (Northern Italy)	\$10.50
Coopers Light (Regency Park, SA) Great Northern (Abbotsford, Vic) Coopers Mid Strength (Regency, S Stone and Wood Pale Ale (Northe Bridge Road Brewers Pale Ale (Bee Melbourne Bitter (Abbotsford, Vic) Balter IPA (Currimbin QLD) White Rabbit Dark Ale (Geelong, N Corona (Mexico) Peroni Rossa (Italy)	rn Rivers, echworth		COCKTAILS Montenegro Mule Montenegro, fresh lime, dry ginger, ice Pomegranate Mule Gin, pomegranate juice, fresh lime, dry ginger Espresso Martini Vodka, Kahlua, Crème de Cacao, espresso, shaken Pimms Number One Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber	\$14.00 \$16.00 \$19.00 \$15.50
			Aperol Spritzer Aperol, sparkling wine, splash soda, fresh orange	\$16.50
WHITE WINE NV Bandini Prosecco, Italy 20 Harvest Moon Sauv Blanc, N.Z. 20 Mojo Moscato, South Australia 19 Henty Farm Riesling, Henty, Vic		\$11.0 \$55 \$11.0 \$50 \$10.5 \$50 \$11.5 \$55	Frozen Berry Daiquiri Bacardi, Cointreau, mixed berries, lime juice Raspberry Fizz crushed raspberries, Chambord champagne Amaretto Sour Amaretto, lemon juice, Angost	
19 Dogrock Rose, Pyrenees, Vic		\$12.0 \$54	bitters, egg white, Maraschino Cherry	\$18.00

bitters, egg white, Maraschino Cherry