

BREAKFAST

available 8am – 11.45am daily

10% surcharge on Public Holidays

FRUIT TOAST Zeally Bay organic, honey	\$8.50
SOURDOUGH TOAST house-made jam, honey, peanut butter or vegemite **	\$8.00
EGGS ON TOAST 2 free range eggs (poached, scrambled or fried), sourdough toast **	\$13.50
GINGER WILD RICE PORRIDGE vanilla anglaise, poached apple, rhubarb and blackberries, gingerbread crumble*	\$17.00
MAPLE TOASTED GRANOLA coconut yoghurt, seasonal berries	\$17.00
EGGS BENEDICT 2 free range poached eggs, shaved ham, Jane Dough sourdough toast, hollandaise **	\$20.50
PANCAKES poached honey and orange spiced pears, baklava crumble, whipped ricotta	\$20.50
SMASHED AVOCADO Jane Dough sourdough, salad of beetroot, fetta and mint, beetroot hummus and pistachio dukkah **	\$21.00
WELLNESS BOWL mixed green rice, spicy fried tofu, corn and pumpkin salsa, pickled red cabbage, chipotle cashew cream, roasted seeds and nuts* (Vegan)	\$24.00
THE PAVILION 2 free range poached eggs, sourdough toast, continental pork sausage, bacon, mushrooms, tomatoes **	\$24.50
SAUTEED MUSHROOMS mixed and wild, Jane Dough Sourdough, white bean puree, fried kale, gremolata, poached egg (Can be VEGAN) **	\$23.00
GRILLED HALOUMI roasted pumpkin, corn and pumpkin salsa, romesco, fresh herbs, fried egg *	\$23.00
EXTRAS	
Zeally Bay gluten free toast	\$0.50 extra
piece of toast, hollandaise, tomato relish, hashbrown	\$2.50 each
egg, tomatoes, spinach, mushrooms	\$3.50 each
bacon, continental sausage, 1/2 avocado, grilled haloumi	\$5.00 each

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

DRINKS

JUICE		
tomato	\$5.00	
freshly squeezed orange	\$6.50	
fresh celery, carrot, apple & ginger	\$7.00	
fresh watermelon, pineapple, orange & apple	\$7.00	
MILKSHAKES		\$7.50
(chocolate, strawberry, vanilla, caramel, lime, blue heaven)		
add malt	\$0.50	
extra ice-cream	\$1.00	
SPIDERS		\$5.50
lime, lemonade, coke, raspberry		
SMOOTHIES		\$8.50
berry raspberry, blueberry, strawberry		
tropical passionfruit, mango, pineapple		
POT OF T2 LOOSE LEAF TEA		\$4.50
(english breakfast, earl grey, green, peppermint, pumping pomegranate, chai, chamomile, lemongrass & ginger)		
COFFEE		cup \$4.50 mug \$5.00
hot chocolate, mocha		\$4.50
iced coffee, iced chocolate		\$6.00
babyccino		\$1.00
soy, almond, lactose free milk, oat		extra \$5.00
SOFT DRINK & WATER		
splitrock sparkling mineral water		\$4.50
san pellegrino mineral water 750ml		\$8.50
tiro – lemon lime & bitters, raspberry		\$4.50
soft drink 375ml can – coke, no-sugar coke, solo, lemonade		\$4.00
soft drink 300ml bottle – soda, dry ginger, tonic		\$4.00
strangelove – very mandarin, cloudy pear, holy grapefruit		\$5.00
san pellegrino chinotto 200ml		\$4.50
kombucha – pomegranate, blood orange		\$5.50

LUNCH

available 12.00noon – 2pm daily

10% surcharge on Public Holidays

FRIES tomato sauce *	\$9.00
GRAZING BOARD prosciutto, salami, marinated olives, cheddar, grilled breads **	\$24.00
PANFRIED SNAPPER warm salad of braised leek, fennel, carrot, brussel sprouts, spinach *	\$29.50
SALT & PEPPER CALAMARI cos, radicchio, shaved fennel, radish, aioli **	\$24.00
BEER BATTERED FISH chips, salad, tartare **	\$26.50
SPAGHETTI blue swimmer crab, chilli and garlic, fennel, fetta	\$28.50
DOUBLE BEEF BURGER cheese, bacon, onion, Pavilion special sauce, pickles, fries	\$25.00
WARM ROASTED CHICKEN SALAD mixed leaves, roasted pumpkin, candied pecans, raisins, honey mustard dressing *	\$24.50
WELLNESS BOWL mixed green rice, spicy fried tofu, corn and pumpkin salsa, pickled red cabbage, chipotle cashew cream, roasted seeds and nuts* (Vegan)	\$24.00
STICKY BRAISED ASIAN BEEF SHORT RIB steamed rice, herb and bean shoot salad, chilli *	\$29.50

KIDS	BATTERED FLAKE fries \$13.50	CALAMARI fries \$13.50	HAM & CHEESE TOASTIE \$8.50
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ALCOHOLIC BEVERAGES

TAP BEER	POT	SCHOONER	RED WINE
CARLTON DRAUGHT	\$6.30	\$9.20	Please see the bar for current selection
GREAT NORTHERN	\$6.10	\$8.90	
NOODLEDOOF	\$7.00	\$10.00	
BOTTLED BEER			CIDER
Coopers Light (Regency Park, SA)	\$7.50		Willie Smith Organic Cider (Huon Valley, Tas) \$11.00
Great Northern (Abbotsford, Vic)	\$7.50		Sidro Del Bosca (Northern Italy) \$11.00
Coopers Mid Strength (Regency, S.A.)	\$7.50		
Stone and Wood Pale Ale (Northern Rivers, NSW)	\$9.00		
Bridge Road Brewers Pale Ale (Beechworth, Vic)	\$9.00		
Melbourne Bitter (Abbotsford, Vic)	\$8.00		
Balter IPA (Currumbin QLD)	\$9.50		
White Rabbit Dark Ale (Geelong, Vic)	\$9.50		
Corona (Mexico)	\$9.00		
Peroni Rossa (Italy)	\$9.00		
Parc Non Alc Pilsner (Keilor, Vic)	\$7.00		
WHITE WINE			COCKTAILS
NV CA di Alte Rose Prosecco, Italy	\$11	\$55	Montenegro Mule Montenegro, fresh lime, dry ginger, ice \$14.00
21 Harvest Moon Sauv Blanc, N.Z.	\$11	\$50	Pomegranate Mule Gin, pomegranate juice, fresh lime, dry ginger \$18.00
20 Zilzie Moscato, Central Victoria	\$10.5	\$50	Margarita shaken, Tequila, Cointreau, lemon and lime juice, salt rimmed glass \$18.00
21 Gaelic Farm Riesling, Clare Valley, S.A.	\$12	\$55	Espresso Martini Vodka, Kahlua, Crème de Cacao, espresso, shaken \$19.00
21 Dagger Pinot Grigio, High Country, Vic,	\$12	\$55	Pimms Number One Pimms, lemonade, dry ginger ale, fresh lemon, orange, cucumber \$15.50
21 Kumeu River Chardonnay, Kumeu, NZ	\$12.5	\$60	Aperol Spritzer Aperol, sparkling wine, splash soda, fresh orange \$16.50
20 L'escarelle Palm Rose, Provence, France	\$12	\$55	Frozen Berry Daiquiri Bacardi, Cointreau, mixed berries, lime juice \$18.50
			Raspberry Fizz crushed raspberries, Chambord, champagne \$14.50
			Amaretto Sour Amaretto, lemon juice, Angostura bitters, egg white, Maraschino Cherry \$18.00