



Pavilion

Café & Restaurant

Breads

Oven roasted savoury baguette w/ mozzarella cheese
\$7.5

Baker's selection – kumara & sunflower, tomato & spinach, pumpkin,
grissini sticks w/ balsamic oil & hummus
\$8.0

Light starters

Seafood chowder - fresh fish, mussel, clam, squid, shrimp w/ ciabatta bun
\$10.5

Antipasto selection assorted meats, smoked salmon, brie, vine leaves,
olives, gherkin, nuts & dips (H)(N)
\$19.0

Shrimp cocktail bucket w/ a king prawn, grissini stick and brandy sauce
\$15.0

Pumpkin gnocchi, forest mushrooms, crème fraiche w/ shaved parmesan (V)
E \$12.5 / M \$18.5

Caesar salad w/ baby cos, chunky croutons, crispy bacon, anchovies,
poached egg & caesar dressing... \$19.0
Warm chicken breast... \$21.0
Garlic prawns... \$24.0

Mains

From the Grill

Choose from the prime cuts below,

250 gram prime sirloin \$33.0
350 gram T-bone steak \$35.0
250 gram pork chop \$31.0
250 gram eye fillet \$36.0

Then select one of the following Style's to enhance your choice

Kiwi style

Beer batter fries, egg, salad

French style

French fries, sautéed mushrooms & sauce béarnaise

Asian style

Hokkin noodle's, shiitake mushrooms and soy glaze (H)

Pacific style

Tempura king prawn, rock oyster, kumara rosti & red wine Jus

GF – Gluten Free

H- Healthy Eating

N – Contains Nuts

V - Vegetarian



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Mains

Chicken or Vegetable korma, mild creamy sauce w/ almond paste, spices, garlic naan & basmati rice (V)(N)
\$24.0

NZ lamb shank slow cooked, whipped kumara, baby seasonal vegetables & red wine jus (H)(GF)
\$25.0

Pork ribs marinated kentucky whiskey, savoury stuffed potato & sour cream
\$28.0

Pavilion favourite beer battered catch of the day & fries served w/ salad, lemon, tartar sauce
\$23.5

Side orders

Mixed leaf salad, baby vine tomato (V) \$5.5
Seasonal steamed vegetable w/ toasted seeds (V) \$6.5
Sautéed garlic mushrooms w/ red onions \$5.5
Beer battered onions rings \$5.5
French fries w/ aioli \$5.5

Sweet

Kapiti coast pohutukawa honey ice-cream, oven roasted pineapple & dusted fruit
\$13.0

Wattleseed chocolate mud-cake, mōvenpick double chocolate ice-cream & chocolate soil (N)
\$13.5

Home-made malibu cheesecake, w/ raspberry compote & chocolate honey cone
\$12.5

Pannacotta infused w/ kiwifruit & rock candy
\$12.0

New Zealand cheese board, puhoi creamy blue, kahurangi blue, kapiti triple cream brie w/ dried figs & crackers (N)
\$24.0

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All prices include GST