

Signature Dishes

Pavilion 'Fruits de Mer' Seafood Tower

195.00

A selection of fresh seasonal seafood including rock oysters, bugs, eastern king prawns, fresh local fish, calamari, scallops, smoked salmon, prawns house-made escabeche accompanied with house condiments

Subject to availability

48 HOURS NOTICE REQUIRED

Seafood & Specials

Come and see our daily specials board located near the kitchen or fresh local produce and seafood.



Entrees & Share Plates

Cheesy Garlic Bread (v) 10.00

Bread topped with house-made garlic butter and tasty cheese

Margarita Bread (v) 12.00

Our seasoned tomato and cheese bread

Tuscan herb & Cheese bread (v) 12.00

Served with herbs and shaved parmesan

Crispy Fries with Aioli (gf, v) 8.00

Sweet Potato wedges (gf, v) 14.00

Served with ranch dipping sauce

Buffalo Wings (gf) 20.00

Crispy chicken wings with our hot sauce and a side of ranch dip

Roasted Eggplant (gf,vg) 19.00

Oven roasted fresh eggplant with chermoula and dukkah served with Souvlaki bread

Cauliflower Bites (gf, v) 18.00

Dusted in our house seasoning, flash fried, crisp with pickled red onion topped with a smoked fetta and sour cream sauce

Flash-Fried Calamari (gf) 20.00

Tender salt and pepper calamari with mixed greens, citrus salad drizzled with a house-made lime and mango dressing

Garlic King Prawns (6) (gf) 26.00

Pan fried in garlic infused oil with cherry tomatoes, spring onion, lemon, sea salt and a side of crusty bread

1/2kg Local Eastern King Prawn Bowl (gf) 33.00

Served with fresh lemon and our house-made cocktail sauce

Oyster Bar

MINIMUM 4 OYSTERS

Locally sourced from the Nambucca River - market fresh

Natural 4.00 each

Served simply with lemon

Kilpatrick 5.00 each

Our blend of Worcestershire, bbq and lemon

Japanese 5.00 each

Topped with our Japanese dressing and crispy shallots

Salads

Thai Inspired Beef Salad (gf) 38.00

Tender pan seared Angus beef slices on our crisp salad with fresh mint, coriander Thai dressing & crispy fried noodles

Korean Inspired Chicken Salad (gf) 30.00

Korean fried chicken breast with crisp mesculin salad, fresh avocado and Korean bbq dressing

Warm Seafood Salad (gf) 38.00

Crispy salt and pepper tiger prawns, Dory, mixed crisp greens, avocado, our house citrus dressing and crispy fried shallots

Honey Roast Pumpkin and Smoked Fetta Salad (gf) 28.00

Mixed crisp greens, avocado, our house citrus dressing and roasted pepitas

Korean fried chicken add 6.00

Tiger prawns add 12.00



We are proud to support local producers and suppliers every day. Our chef ensures our key products are local and fresh so you can enjoy what the Region has best to offer.

Our MSA graded Black Angus is sourced from the Coonawarra wine region. The prawns from Mooloolaba QLD, renowned for its seafood.

Our fish are sourced from the local area and delivered by Aussie Fresh Seafood in Woolgoolga and the seasonal fresh fish is also caught in the Nambucca Valley.

The oysters (my favourite) are from the Nambucca River.

Finally, most vegetables are also sourced from farmers located in the Nambucca Valley.

It doesn't get better than this!

Mains

FROM THE GRILL

300g Black Angus Sirloin steak (gf) 41.00

tender aged, served with crispy fries, salad and sauce of your choice

300g Black Angus Scotch Fillet steak (gf) 46.00

tender aged, served with crispy fries, salad and sauce of your choice

300g Pork Sirloin steak (gf) 33.00

char grilled with mountain pepper and garlic served with smashed chat potatoes, salad and our tamari BBQ glaze

Fresh Local

Lamb Backstrap (gf) 43.00

whole, marinated and char grilled, sliced on the seasons fresh vegetable medley, topped with lamb and balsamic jus

FROM THE OCEAN

Bucket Brewery Battered Fillets

Deep Sea Dory 29.00

Pavilion Ocean Plate 64.00

A selection of fresh local hot and cold seafood with fries and salad

ADD FRESH SEASONAL VEGETABLES TO ANY MEAL add 4.00

SAUCES (gf) 3.00

Gravy, Mushroom, Diane, Pepper, Bearnaise

Dessert

See our dessert cabinet for a range of freshly and locally home made dessert specials.

Please place your order at the counter

(v) vegetarian | (vg) vegan | (vgo) vegan option | (gf) gluten-free

**Prices are inclusive of GST. A 15% surcharge applies on public holidays.
A 1.65% surcharge applies on Eftpos payments.**

LOOKING FOR A VENUE TO HOLD YOUR NEXT EVENT?

See our friendly staff for a copy of our functions menu.

Or contact us on: 02 6568 6344 pavilionadmin@ingeniaholidays.com.au

Pavilion Favourites

House-Crumbed Chicken Schnitzel 26.00

Free-range breast schnitzel, locally sourced salad and crispy fries

Parmy topper add 5.00

Pavilion topper
Bacon, BBQ & Bearnaise add 5.00

Grilled tiger prawn topper with garlic cream sauce add 12.00

Angus Beef Burger 23.00

Chefs house-made 200g prime Black Angus beef patty with lettuce, tomato, pickled cucumber, bacon, cheese & burger sauce and crispy fries

Korean Chicken Burger 23.00

Korean fried chicken breast with gochujang mayonnaise, house-made slaw and crispy fries

Crisp Salt & Pepper Fish Fillet Burger 23.00

Lettuce, smashed avocado, inhouse pickled red onion, crispy fries and aioli

Vegetarian Burger (v) 22.00

Herb roasted pumpkin, char grilled red peppers, lettuce, spanish onion, hummus and crispy fries

Gluten-free bun add 3.00

Kids Meals

12 YEARS AND UNDER

Steak & Chips (gf) 15.00

Chicken Schnitzel & Chips 12.50

Fish & Chips 12.50

Chicken Nuggets & Chips 12.50

Includes kids ice cream