

# COLD & FRESH

**FRESHLY SHUCKED OYSTERS** (EACH) **\$5.5**  
See reverse of menu for the flavours

**KINGFISH CEVICHE** **\$22**  
Hiramasa kingfish marinated in coconut and chilli thai dressing, served with crispy wontons

# SHARE PLATES

**CAULIFLOWER POPCORN** (V) **\$18**  
Roast cajun cauliflower florets served with coconut and yellow bell pepper sauce

**CRISPY FRIED CALAMARI** (GFA) **\$19**  
Served with saffron mayo, chipotle mayo and fried parsley

**FRIED CHICKEN RIBLETS** **\$19**  
Dusted with smoked paprika, crispy garlic and peri-peri aioli

**PORK BELLY** **\$19**  
Crispy pork belly slices with fresh apple herb slaw and cauliflower puree

**BEEF NACHOS** **\$25**  
Crispy tortilla chips with slow cooked wagyu beef, sour cream, guacamole, mozzarella cheese, fresh salsa, fried shallots and jalapeños

**TEMPURA KING PRAWNS** **\$22**  
Fresh locally caught king prawns tossed in a light and crispy jalapeño salt batter, served with a wasabi mayo

**WHITE WINE CREAM MUSSELS** **\$26**  
SA black mussels sauteed and served in white wine cream sauce and toasted turkish bread

**OVEN BAKED SCALLOPS** 3 | **\$26** 6 | **\$34**  
Oven baked scallops cooked in garlic and chive lemon butter, served with a fresh lemon on the side

**SIZZLING BUGS & PRAWNS** (GFA) **\$28**  
Moreton bay bugs and tiger prawns sauteed with garlic, ginger, white wine, red chilli and herbs, served with toasted turkish bread

# SMALL BITES

**TURKISH BREAD** with olive oil and balsamic **\$9**

**THICK CUT CHIPS** with aioli **\$10**

**GARLIC CIABATTA BREAD** with olive oil and balsamic **\$12**  
Add cheese **\$3**

# BURGERS & SANDWICHES

All served with thick cut chips

**PAV CLUB SANDWICH** **\$24**  
Our twist on the old favourite - toasted turkish with roast chicken, honey glazed ham, shaved turkey, cos lettuce, tomato, cheese, avocado and topped with a caramelised onion aioli

**BEEF BURGER** (GFA) **\$25**  
Everyone's favourite wagyu beef pattie, sliced tomato, oak lettuce, cheddar cheese, caramelised onion, tomato relish, pickles and a smokey bbq sauce

**CHICKEN CAESAR BURGER** **\$25**  
Crumbed chicken breast, rasher bacon, freshly sliced avocado, swiss cheese and cos lettuce, finished off with a caesar dressing to finish

**PAVILION STEAK SANDWICH** (GFA) **\$27**  
Chargrilled angus beef sirloin with bacon, smoked ham, swiss cheese, tomato, cos lettuce, smashed egg, mayonnaise, smokey BBQ sauce and gherkin mustard on toasted turkish bread. Served with crispy chips and garlic aioli

ADD ONS: Cheese **\$1.9** | Avocado **\$3.5** | Extra Pattie **\$4.9**

# TO ORDER, PLEASE SCAN QR CODE AT YOUR TABLE OR VISIT OUR MAIN COUNTER

\* (GFA) GLUTEN FREE ALTERNATIVE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VEGAN) VEGAN, (VGO) VEGAN OPTIONS

# MAINS

**FISH OF THE DAY** SEE THE BLACKBOARD FOR TODAY'S SPECIAL **MP**

**FISH AND CHIPS** **\$27**  
Beer battered whiting and thick cut chips served with our house salad, tartare and lemon

**WILD MUSHROOM LASAGNA** (V) **\$28**  
Housemade pasta, layers of truffle bechamel, mixed mushrooms, baby spinach and mozzarella, served with garden salad

**LAMB RAGU PAPPARDELLE** (PASTA) **\$30**  
Braised lamb shoulder slow cooked with red wine, confit garlic, baby spinach and cherry tomatoes, finished with a lemon crème fraiche

**PAV PARMY** **\$29**  
Panko crumbed 300gm chicken schnitzel topped with prosciutto, house made rich napoli, reggiano, cherry tomatoes and mozzarella cheese. Served with a side of crispy chips and garden salad

**MEXICAN PARMY** **\$31**  
Panko crumbed 300gm chicken schnitzel topped with tasty mozzarella cheese, mexican salsa, guacamole and sour cream. Served with a side of crispy chips and garden salad

**BUG AND PRAWN LINGUINE** **\$36**  
200g of fresh moreton bay bug and prawns, tossed with cherry tomatoes, garlic, chilli and parsley in a lemon butter sauce

**SEA-SCHNITZEL** **\$38**  
Panko crumbed 300gm chicken schnitzel topped with sauteed local king prawns, herb and white wine sauce. Served with crispy chips and garden salad

**250G CHARGRILLED BLACK ANGUS SIRLOIN** (GF) **\$38**  
Chargrilled black angus sirloin cooked to your liking, served with roast vine tomatoes, chat potatoes, broccolini, onion emulsion and jus

**LAMB RACK** **\$46**  
Riverine lamb rack served with confit garlic mash, red wine jus and wilted spinach

**SURF AND TURF** **\$48**  
200gm eye fillet topped with half moreton bay bug and locally caught king prawns, served with broccolini and roasted chat potatoes, drizzled with a bearnaise sauce

# SEAFOOD PLATTER

**COLD SEAFOOD PLATTER** (SERVES 2) (GF) **\$78**

A delicious selection of freshly shucked oysters, prawns, smoked salmon, chilled bugs and kingfish sashimi, served with cocktail sauce, mignonette sauce and lemon

**SURF AND TURF PLATTER** (SERVES 2 TO 4) **\$97**  
Char grilled lamb outlets, beef tenderloin and casalinga sausage, tempura prawns, beer battered whiting fillets, salt and pepper calamari, chicken skewers, served with dipping sauces, thick cut chips and salad

**OCEANSIDE SEAFOOD PLATTER** (SERVES 2 TO 4) **\$169**  
Assortment of our freshest and finest seafood all on one platter. Fresh oysters, smoked salmon, chilled moreton bay bugs, kingfish sashimi, chilled prawns, battered whiting, oven baked scallops, Pav's famous sizzling garlic chilli bugs, fried calamari, chilli mussels, grilled fish of the day and thick cut chips served with a selection of our favourite sauces \*subject to market availability

# SALADS

**POKE BOWL** (VGO) **\$22**  
Edamame, cucumber, slaw, chickpeas, avocado, charred corn, brown rice, pickled ginger and toasted nori, served with a citrus soy dressing on the side

**CAESAR SALAD** **\$22**  
Cos lettuce, shaved parmesan, turkish croutons, poached egg, crispy bacon and prosciutto, drizzled with caesar dressing

**SURFERS PAV SUPERFOOD SALAD** (VEGAN) **\$24**  
Tri-colour quinoa and kale, herb roasted sweet potato, pomegranate, currants, avocado, edamame, green leaves, toasted pistachio nuts, sunflower seeds and fresh seasonal berries, drizzled with a house made mignonette dressing

ADD ONS: Grilled chicken **\$6** | Sautéed prawns **\$8** | Sashimi kingfish **\$8**  
Anchovies **\$6**

# SAUCES & SIDES

**GARDEN SALAD** with house dressing **\$8**

**GOLDEN ROASTED CHAT POTATOES** **\$9**

**STEAMED BROCCOLINI** **\$9**

Aioli | Peri-peri aioli | Smokey BBQ sauce | Tartare | Tomato sauce | Cocktail sauce | Chipotle mayo - **\$1.5**

Chilli garlic butter | Jus | Mushroom sauce - **\$2.5**



## SIGNATURE COCKTAILS

### LYCHEE & ROSE MARTINI

Simple and classy with tanqueray gin, lychee liquor, grapefruit and a dash of rose water

### #THEPAV

Our recommendation to start your day at The Pav. Bacardi, blue curacao, pineapple juice and a hint of ginger. Refreshing, blue and perfect for the gram!

### PASSIONFRUIT CRUSH

A mix of vodka and aperol shaken with pineapple, passionfruit and a scoop of crushed ice to finish

### SECRET GARDEN

Muddled strawberries, lioor 43 and kracken, shaken with lime juice and a splash of sugar syrup

### ELDERFLOWER BREEZE

A refreshing gin cocktail with elderflower, cointreau, cucumber, a hint of ginger and apple juice served over ice

### LEMON MERINGUE

Stoli vanilla vodka and limoncello, shaken with lemon juice, sugar and egg white. The perfect lemon treat to enjoy at The Pav

### PEANUT BUTTER ESPRESSO

Whether you love peanut butter or you don't, this is a must try! Peanut butter whisky, kahlua and espresso - acceptable to drink from 11am right through till late

### THE TIKI PAV

Tiki = Cheeky! Your Pavilion kick-starter with captain morgan's mango & pineapple rum, sailor jerry's spiced rum, a hint of absinth, pineapple and apple juice, a dash of bitters, mixed all together and served over crushed ice in a tiki

### CUBAN OLD FASHIONED

With a honeycomb whiskey twist, flamed orange zest and a smoke show to finish

### COCONUT PAV COLADA

Served in a fresh coconut and made up of bacardi and malibu, shaken with pineapple, coconut cream and puree, a splash of lime juice to tie it all in... Welcome to the tropical Pavilion Island

\$19.9

\$20

\$20

\$20

\$20

\$21.9

\$23

\$23

\$23.9

\$26.9

## PAV MARGARITAS

TRADITIONAL \$19

PASSIONFRUIT \$20

WATERMELON \$20

PINEAPPLE \$20

SPICY MARGARITA \$21

COCONUT & CHILLI \$22

## SPRITZER & JUGS

### LIMONCELLO SPRITZ

Villa messa limoncello, prosecco and soda

### PINK SPRITZ

Gordon's pink gin, grapefruit and prosecco, topped with lemonade

### INK SPRITZ

Ink gin, elderflower liqueur, prosecco and lemonade

### MIDORI SPRITZ

Midori, lychee liqueur, pineapple juice, prosecco and lemonade

### WHITE CLAW SPRITZ

Ruby grapefruit, apple and lychee

### PAVILION PUNCH

Vodka, passionfruit liqueur peach schnapps, orange and pineapple juice topped lemonade and soda

### SANGRIA RED OR WHITE

Brandy, triple sec, vermouth, orange juice and your choice of red or white wine

G J  
\$18 \$52

\$18 \$52

\$18 \$52

\$18 \$52

\$18

\$52

\$52



## FROSÉ

AVAILABLE TO PURCHASE AT THE FROSÉ BAR ONLY | \$16

## CLASSIC COCKTAILS

CAIPIROSKA \$19

FRENCH MARTINI \$19

COSMOPOLITAN \$19

SOUTHSIDE \$19

AMARETTO SOUR \$20

WHISKEY SOUR \$20

MARTINI \$20

LYCHEE MARTINI \$20.5

APPLE MARTINI \$20.5

BLOODY MARY \$21

OLD FASHIONED \$22

LONG ISLAND ICED TEA \$24

## WINES

### CHAMPAGNE

	G	B
Moet & Chandon NV, France		\$110
Veuve Cliquot, France		\$130
Moet Ice, France		\$145
Moet Ice Rose, France		\$145
Ruinart Blanc De Blanc Brut, France		\$210
Dom Perignon, France		\$360
Veuve Cliquot Magnum, France		\$390
Cristal, France		\$650

### SPARKLING

Yarra Burn Prosecco, VIC	\$9.9	\$45
Chandon, VIC	\$13.5	\$65
Chandon Rosé, VIC	\$13.5	\$65

### MOSCATO

Montevecchio, Heathcote VIC	\$9.9	\$45
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### RIESLING

Pikes, Clare Valley SA	\$12.5	\$60
Mesh, Eden Valley SA	\$13.5	\$65

### SAUVIGNON BLANC

Mud House, Marlborough NZ	\$8.9	\$40
Totara, Marlborough NZ	\$10.9	\$52
Cloudy Bay, Marlborough NZ		\$80

### PINOT GRIGIO/GRIS

WildRock Gris, NZ	\$8.9	\$40
Tar and Roses Grigio, VIC	\$9.5	\$50

### CHARDONNAY

Printhie, Orange NSW	\$9.9	\$45
Mcguigan, South Australia	\$10.5	\$50
Mountadam, Chablis France		\$115

### ROSÉ

Tatachilla White Admiral, SA	\$9.9	\$45
Days of Rosé, SA	\$10.5	\$50
Cupio, SA	\$11.5	\$55

### PINOT NOIR

42 Degrees South, Coal river TAS	\$11.5	\$55
NannyGoat, Centrai Otago NZ	\$16.5	\$70

# KIDS MENU

Up to 12 years old

**CHICKEN NUGGETS** \$12.9  
served with crispy chips and tomato sauce

**BATTERED FISH** (GFA) \$12.9  
served with crispy chips and tomato sauce

**CHEESEBURGER** \$12.9  
served with crispy chips and tomato sauce

**ICE CREAM** \$5  
with your choice of topping (chocolate, strawberry, caramel)

**\*15% SURCHARGE APPLIED ON PUBLIC HOLIDAYS.**

SURFERS PAVILION  
**OYSTER HOUR**  
4 PM TILL 6 PM

**HALF PRICE OYSTERS**  
MONDAY TO FRIDAY

## OPTIONS

- KILPATRICK
- CREAMY MORNAY
- TEMPURA WAKAME AND WASABI MAYO
- MIGNONETTE
- BEETROOT AND CREME FRAICHE
- POMMEGRANATE & PISTACHIO
- CHILI AND LEMONGRASS



**OPEN 7 DAYS**  
**FROM 11AM TILL LATE**



FOOD  
FOOD  
FOOD

**SURFERS  
PAVILION**

SURFERS PAVILION  
**BRUNCH**  
*Club*

**BRUNCH  
PACKAGES**  
STARTING FROM \$59

AVAILABLE EVERY SUNDAY

2 HOURS - FROM 12.30PM  
WALK-INS WELCOME





### MERLOT

Printhie, Orange NSW \$8.9 \$40

### CABERNET SAUVIGNON

El Nino, Mornington VIC \$9.5 \$50  
Penny Hill, McLaren SA \$12.9 \$60  
William Randell, Eden Valley SA \$110

### SHIRAZ

Vivo, Riverina NSW \$8.9 \$40  
Tempus two, Adelaide Hills SA \$9.9 \$45  
Torbreck the Struie, Eden Valley SA \$110

### OTHER REDS

Alamos Malbec, Argentina \$10.9 \$52  
Yalumba "The signature", SA \$90

### WINE ON TAP

	150ML	1000ML
Mud House Sauv Blanc, NZ	\$8.9	\$70
Days of Rosé, SA	\$9.9	\$65

### TAP BEERS

HEINEKEN 3 \$8	GREEN BEACON WAYFARER \$10
HAHN SUPER DRY \$9	FURFY ALE \$10
SURFERS PAV LAGER \$9	LITTLE CREATURES \$10
BYRON BAY LAGER \$10	HEINEKEN \$11
ONE FIFTY LASHES \$10	JAMES SQUIRE GINGER BEER \$11
SEND IT SESSION ALE \$10	

### BOTTLES & CANS

BYRON BAY LAGER \$10	CORONA \$10.5
PURE BLONDE \$10	HEINEKEN \$10.5
BALTER XPA \$10	KIRIN \$10.5
XXXX DRY \$10	WHITE CLAW \$14
JAMES SQUIRE SHACKLES \$10.5	- Lime - Ruby Grapefruit - Mango

OPEN 7 DAYS  
FROM 11AM TILL LATE



DRINKS  
DRINKS  
DRINKS

SURFERS  
PAVILION



SURFERS PAVILION  
SUNSET  
SUNDAYS

EVERY SUNDAY  
DOORS OPEN 11AM

DJS FROM 1PM