

PAVILION

DRINKS

COFFEE

BY INGLEWOOD COFFEE ROASTERS

Single Origin espresso	4.2
Single Origin long black	4.7
Sunset Blvd with milk	5.0
Turmeric latte	6.0
Matcha maiden latte	6.0
Hot chocolate	5.0
Mocha	5.0
Prana chai	6.6

Iced coffee / Ice chocolate	7.5
With ice-cream	+ 0.5

Batch brew	5.0
Cold brew	5.0

Decaf + 1.0 | Alternative Milks + 1.0

SMOOTHIES AND MILKSHAKES

PB AND BANANA SMOOTHIE	12.0
Banana, peanut butter, cacao, honey and almond milk. (VO, GF)	

MANGO SMOOTHIE	12.0
Mango, yoghurt, honey and coconut milk. (GF, VG)	

MILKSHAKES	10.0
Chocolate, Strawberry, Vanilla, Salted Caramel, Espresso	
Alternative milks + 1.5	

SOFT DRINKS

Coke, Diet Coke, Sprite, Solo, Fanta	4.0
Lemon, Lime and Bitters	5.0

JUICE

Orange juice	6.5
Apple juice	6.0
Mango juice	7.0

COLD DRINKS

BOBBY PREBIOTIC SOFT DRINK	4.5
Cola, Berry	
Kombucha	6.0
Drinking coconut	7.5

TEA

TEA BY CHAMELLIA	4.8
English Breakfast, Earl Grey, Gunpowder Green, Peppermint, Lemongrass and Ginger	

FOOD

TOAST	9.9
Choice of sourdough, multigrain or fruit toast.	
Gluten Free + 2.2 Nutella (N) + 1.0	

EGGS ON TOAST	13.9
Free range eggs your way.	

STRAWBERRY AND GRANOLA ACAI BOWL	20.0
Choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs and granola. (VG, N)	

BLUEBERRY AND BANANA ACAI BOWL	20.0
Peanut butter, acai, blueberry, banana, coconut, hemp seeds, buckwheat granola. (V, VG, N, GF) Add Nutella (N) + 3.0	

GOJI NUT CRUNCH PORRIDGE	20.5
Cherry labneh, figs, quinoa, buckwheat goji nut crunch, maple syrup. (VG, N)	

FRENCH TOAST	22.9
Roasted macadamia, orange blossom, white chocolate milk crumb, raspberry curd, vanilla ice cream, fresh berries. (VG, N, GFO)	

GREEN BREAKFAST BOWL	22.9
Quinoa, avocado, kale, haloumi, yoghurt, black dukkah, pita chips, a poached egg. (N, VG, GFO)	
Add salmon or mushrooms + 4.5	

EGGS BENNY	22.9
Pulled braised beef brisket, two poached eggs, chipotle hollandaise, chives, sweet potato fries on thick cut sourdough.	

CHILLI SCRAMBLED EGGS	22.5
Bacon, bird's eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots, parmesan on sourdough. (GFO, VGO)	
Add hash browns + 4.5	

PRAWN AND KIMCHI OMELETTE	24.0
Kimchi braised prawns, kewpie mayo, sprouted bean Asian salad, coriander, chilli, fried shallots on sourdough. (GFO)	

SEEDED SMASHED AVO	21.0
Pumpkin and sunflower seeds, black sesame, lime, feta, pomegranates, chilli oil on thick cut multigrain. (VG, VO, GFO)	
Add egg + 3.0 Add bacon + 4.5	
VEGAN OPTION with vegan feta. (V)	21.0

CAULIFLOWER AND HALOUMI FRITTERS	22.5
Charred baby corn, beetroot hummus, quinoa tabouli, kale, pickled cucumber, herb salad with a poached egg. (VG) Add bacon + 4.5	

TOM YUM BEANS	20.0
Roasted peanuts, cannellini beans, fried ginger, poached egg, pecorino on thick cut sourdough. (VO, VG, GFO, N) Add bacon + 4.5	

BEEF BURGER	22.0
BBQ glazed, fried onions, smoked cheese, lettuce, tomato, burger sauce, mustard on a potato bun with rosemary seasoned chips.	
Add bacon + 4.5 Add fried egg + 3.0	

FALAFEL SALAD	22.0
Quinoa, tabouli, kale, spiced chickpeas, beetroot hummus, green tahini dressing, pickled red onion, chilli. (V, VG)	

PRAWN PO BOY	23.9
Grilled prawns, jalapeño lime sauce, remoulade, shredded white cabbage, tomato on a warm brioche roll with chips.	

MOROCCAN SPICED CHICKEN	22.9
Grilled chicken, cumin quinoa salad, spiced chickpea, pomegranates, kale, cucumber raita, toasted almond, sumac. (N, GF)	

KIDS MENU

DIPPY EGGS AND SOLDIERS (GFO)	10.5
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MINI CHEESE AND HAM OMELETTE	10.5
On sourdough. (GFO, VGO)	

SIDES

Hash Browns (VG, V)	5.5
Mushrooms (GF, VG, V)	5.5
Roast Tomatoes (VG, GF, V)	5.5
Haloumi (VG, GF)	5.5
Extra Egg (VG, GF)	3.8

Short Cut Bacon (GF)	6.0
Smoked Salmon (GF)	6.0
Avocado (VG, GF, V)	5.5
Avocado and Feta Smash (VG, VO)	6.0
Feta (VG, GF)	4.5

Vegan Feta (VG, GF, V)	4.5
Tomato Relish (VG)	4.5
Chipotle Hollandaise (VG, GF)	4.5
Chips and Aioli (VG)	10.0

FIND US

@PAVILIONGEELONG
PAVILIONGEELONG.COM.AU

No split bills on weekends and public holidays.
No alterations to menu items.

10% surcharge on weekends.
20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION | V - VEGAN
VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.

PAVILION

COCKTAILS

MIMOSA prosecco, orange juice	10.0
APEROL SPRITZ aperol, sparkling, soda, orange	15.0
ESPRESSO MARTINI grainshaker vodka, mr. black coffee liqueur, frangelico, Inglewood espresso	22.0
MARGARITA cointreau, tequila, lime juice	22.0

BEER AND CIDER

LITTLE CREATURES PALE ALE	10.0
LITTLE CREATURES ROGERS' AMBER ALE	9.0
FURPHY REFRESHING ALE	9.0
CARLTON DRAUGHT	9.0
CORONA EXTRA LOCAL	9.0
PERONI NASTRO AZZURRO	9.0
JAMES BOAGS PREMIUM LIGHT	8.0
COLONIAL BERTIE CIDER	11.0

WINE

NV EDDIE MCDUGALL PROSECCO King Valley, Victoria	13.0/65.0
OAKDENE SAUVIGNON BLANC Bellarine Peninsula, Victoria 2019	13.0/60.0
LEURA PARK PINOT GRIS Bellarine Peninsula, Victoria 2018	14.0/65.0
YARRAM CREEK CHARDONNAY Bellarine Peninsula, Victoria 2017	13.0/62.0
ROS RITCHIE ROSE Mansfield, Victoria 2020	12.0/55.0
LONGBOARD PINOT NOIR Geelong, Victoria 2018	14.0/65.0
OAKDENE SHIRAZ Bellarine Peninsula, Victoria 2019	15.0/70.0