

# PAVILION

## DRINKS

### COFFEE

#### BY INGLEWOOD COFFEE ROASTERS

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

#### INGLEWOOD COFFEE SUPPLEMENTS

Ghee Immunity booster	2.0
Kickstart MCT oil	2.0
Salted Caramel Collagen booster	2.5

#### INGLEWOOD ARMOUR COFFEE

Ghee Immunity booster + Kickstart MCT oil + Inglewood single origin espresso	8.2
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Iced coffee / Iced 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 13.0

Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

#### MANGO SMOOTHIE 13.0

Mango, honey and coconut milk. (GF, VG)

#### MILKSHAKES 10.5

Chocolate, Strawberry, Vanilla, Salted Caramel, Espresso

Alternative milks + 1.5

### SOFT DRINKS

Coke, Diet Coke, Sprite, Solo, Fanta 4.5

Lemon Lime and Bitters 5.3

### JUICE

Orange juice 7.0

Apple juice 6.5

Mango juice 7.5

### COLD DRINKS

#### BOBBY PREBIOTIC SOFT DRINK

Ginger Beer, Berry 4.8

### TEA

#### TEA BY MALIBU 4.8

English Breakfast, Earl Grey, Sencha Green,

Peppermint, Lemongrass and Ginger, Chamomile

## FOOD

#### TOAST 10.5

Your choice of sourdough, multigrain or fruit toast, served with butter and choice of condiment.  
Gluten Free + 2.2 | Nutella (N) + 1.0

#### EGGS ON TOAST 14.5

Eggs your way served on toasted sourdough.

Chilli scrambled, cashew pesto scrambled (N), cheese and chive scrambled on sourdough. (GFO, VGO)

#### GRANOLA BOWL 19.5

Buckwheat crunch granola, COYO, strawberry, blueberries, and passionfruit. (VG,V,GF)

#### BLUEBERRY AND BANANA ACAI BOWL 21.0

Peanut butter, acai, blueberry, banana, coconut, hemp seeds, buckwheat granola. (V, VG, N, GF)  
Add Nutella (N) + 3.0

#### AVOCADO ON TOAST 24.5

Smoked feta, avocado, jalapeno sauce, chives on toasted multigrain. (GFO, VG, VO)

Add egg (N) + 4.0 | Add bacon + 5.0

#### VEGAN OPTION 24.5

With vegan feta (V)

#### BRAISED MUSHROOM ON TOAST 24.5

Braised mushrooms on toast, brown miso butter, stracciatella, fried kale, fried egg, crispy enoki on toasted sourdough. (GFO, VG)

#### CUMBERLAND SAUSAGE 24.5

Spiced beetroot relish, fried eggs, chilli oil on buttered sourdough. (GFO)

#### EGGS BENEDICT 24.0

Mojo pulled pork, two poached eggs, sweet mustard hollandaise, apple slaw on toasted sourdough. (GFO)

#### HEIRLOOM TOMATO AND FIOR DI LATTE ON TOAST 25.5

Marinated heirloom tomatoes, torn fior di latte, fried basil and olive oil on toasted sourdough. (VG, GFO, VO)

#### WAFFLES 23.0

Belgian waffles, roasted macadamia & white chocolate milk crumb, raspberry curd, vanilla ice cream, raspberry powder, strawberry. (VG, N)

#### FISH & CHIPS 24.0

Fried battered flathead with chips and tartare sauce

## LUNCH

#### BEEF BURGER 23.5

BBQ glaze, fried onions, lettuce, smoked cheese, tomato, burger sauce, mustard on a potato bun with seasoned chips.  
Add egg (N) + 4.0 | Add bacon + 5.0

#### CHICKEN SCHNITZEL ROLL 25.0

Herb caper mayo, shredded lettuce, pickles, tasty cheese, fried chicken served with chips.  
Add bacon + 5.0

#### PRAWN AND GREEN MANGO SALAD 24.0

Shaved green mango, bean shoots, fragrant herbs, chilli, fried shallots, cos lettuce and nouc chum dressing. (GFO)

#### BARJA BOWL 24.0

Chicken, tomatillo, white bean chilli verde, avocado, coriander rice, sour cream and jalapenos. (GF)

#### MEDITERRANEAN SALAD 24.0

Broccoli rice, feta, tomato, cucumber, olives, cos, herbs, walnuts, spanish onion, citrus vinegarette. (VO, GFO, N)  
Add smoked salmon + 6.0

## KIDS MENU

#### DIPPY EGGS AND SOLDIERS (GFO) 11.0

#### PENNE NAPOLI 14.5

With parmesan (VG, VO)

#### POPCORN CHICKEN & MAYO 10.0

#### BABY WAFFLE 14.5

With ice cream and maple syrup

## SIDES

Hash Browns (VG, V) 5.0

Mushrooms (GF, VG, V) 5.0

Roast Tomatoes (VG, GF, V) 4.5

Haloumi (VG, GF) 5.0

Extra Egg (VG, GF) 4.0

Short Cut Bacon (GF) 5.0

Smoked Salmon (GF) 6.0

Avocado (VG, GF, V) 4.5

Vegan Feta (VG, GF, V) 4.5

Tomato Relish (VG) 3.5

Sweet Mustard Hollandaise 3.5

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.

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	12.0
prosecco, orange juice	
APEROL SPRITZ	16.0
aperol, sparkling, soda, orange	
ESPRESSO MARTINI	21.0
Vodka, Inglewood coffee liqueur,frangelico, vanilla, Inglewood espresso	
SPICY MARGARITA	22.0
Tequila blanco, lime, lemon, agave, orange curacao, gochugaru	
SUNRISE SPRITZ	19.0
limoncello, Positano prosecco, soda, raspberries	

## TAP BEER

GREAT NORTHERN 3.5%	6.3/11.6
PAVILION DRAUGHT 4.2%	6.0/11.0

## PACKAGED BEER AND CIDER

CARLTON ZERO 0%	7.5
PERONI NASTRO AZZURO 5.1%	10.0
ASAHI SUPER DRY 5.2%	12.0
BROOKVALE VODKA LEMON SQUASH 6%	12.0
GAGE ROADS SIDE TRACK ALL DAY XPA 3.5%	9.5
GAGE ROADS YEAH BUOY XPA 0.5%	7.5
COLONIAL BERTIE CIDER 4.6%	12.6

## WINE

POSITANO PROSECCO	12.0/60.0
Mildura, VIC	
BANNOCKBURN SAUVIGNON BLANC	13.0/65.0
Geelong, Australia, 2018	
NV JANSZ PREMIUM CUVÉE	15.0/75.0
Nagambie, VIC	
MAISON AIX ROSE	74.0
Provence, France, 2020	
SHADOWFAX 'MINNOW' ROSE	13.0/65.0
Werribee, Australia, 2021	
PUNT ROAD PINOT NOIR	15.0/70.0
Mornington Peninsula, Australia, 2021	
HAHNDORF HILL GRÜNER VELTINER	13.0/63.0
Macendon Ranges, Australia, 2022	
BOUCHER SHIRAZ	16.0/72.0
Heathcote, Australia, 2020	
D. PIRON BEAUJOLAIS-VILLAGE	75.0
Beaujolais, France, 2021	
BIRD IN HAND PINOT GRIS	14.0/65.0
Adelaide Hills, SA	
LONG STORY SHORT '26 MAPLES'	15.0/70.0
CHARDONNAY	
Mornington Peninsula, Australia 2021	