

SIPS

COCKTAILS

HUGO SPRITZ	17.0
St Germain, prosecco, soda	
APEROL SPRITZ	17.0
Aperol, prosecco, soda, orange	
LIMONCELLO SPRITZ	17.0
Limoncello, prosecco, soda	
PAVILION COLADA	22.0
Rum, coconut, pineapple, mango	
CLASSIC MARGARITA	23.0
Agave tequila blanco, triple sec & lime	
<i>Mezcal with a tajin rim + 2.0</i>	

BEER

TAP BEER

GREAT NORTHERN 3.5%	6.5/13.0
CARLTON DRAUGHT 4.2%	7.0/14.0

PACKAGED BEER AND CIDER

PERONI NASTRO AZZURO 5.1%	10.0
TWO BAYS GLUTEN FREE LAGER 4.5%	10.0
BALTER XPA 5.0%	12.0
SOMERSBY APPLE CIDER 4.5%	11.0
BROOKVALE VODKA LEMON SQUASH 6.0%	12.0

WINE

SOLTANTO PROSECCO	12.0/60.0
Adelaide Hills, SA	
NV JANSZ PREMIUM CUVEE	15.0/75.0
Pipers Brook, TAS	
MUMM GRAND CORDON	120.0
Champagne, France	
PEG & BULL PINOT GRIGIO	13.0/65.0
Mildura, VIC	
BANNOCKBURN RIESLING	14.0/70.0
Geelong, VIC	
VASSE FELIX SAUVIGNON BLANC	14.0/70.0
Margaret River, WA	
SCOTCHMANS HILL CHARDONNAY	16.0/80.0
Geelong, VIC	
WILLIAM FERVE CHABLIS	110.0
Burgundy, France	
VINTELOPER ROSE	14.0/70.0
Adelaide Hills, SA	
TRIENNES ROSE	16.0/80.0
Provence, France	
CHAFFEY BROS NOT YOUR GRANDMA'S CHILLABLE RED	13.0/65.0
Barossa Valley, SA	
PROVENANCE PINOT NOIR	15.0/75.0
Geelong, VIC	
BOUCHER SHIRAZ	14.0/70.0
Heathcote, VIC	
KISAAN ESTATE SANGIOVESE	15.0/70.0
Barwon Heads, VIC	
SCOTCHMANS HILL 'CORNELIUS' PINOT NOIR	120.0
Geelong, VIC	

12.5% Surcharge on weekends. 20% Surcharge on public holidays.

HOST YOUR FUNCTIONS & EVENTS

Pavilion presents one of the region's most iconic function spaces, uniting timeless charm with versatile design to suit everything from milestone birthdays and weddings to corporate and private events.

email us at functions@onlyhospitalitygroup.com.au
or check out our website at <https://paviliongeelong.com.au/functions/>

CALEDONIA SHORES

THURSDAY - SATURDAY

5PM - 11:30PM

THE KIOSK

OPEN TIL SUNSET WHEN WEATHER

HITS 30 DEGREES

PAVILION

MONDAY - SUNDAY

6:30AM - 4PM

@PAVILIONGEELONG
PAVILIONGEELONG.COM.AU

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PAVILION

DRINK
UP
THE
WINE
SOCIETY

COFFEE & COLD

SINGLE ORIGIN ESPRESSO	4.5
SINGLE ORIGIN LONG BLACK	5.0
SUNSET BLVD WITH MILK	5.5
Sunset Blvd seasonal blend & single origin by Inglewood	
TURMERIC LATTE	6.0
MATCHA LATTE	6.0
HOT CHOCOLATE	5.0
MOCHA	5.5
MALIBU CHAI	6.6
ICED COFFEE / ICED CHOCOLATE	7.5
With ice-cream +2.0	
BATCH BREW	6.0
COLD BREW	6.0
Decaf + 1.0 Alternative milks + 1.0	

INGLEWOOD COFFEE SUPPLEMENTS

GHEE IMMUNITY BOOSTER	2.0
KICKSTART MCT OIL	2.0
INGLEWOOD ARMOUR COFFEE	8.2
Ghee immunity booster + kickstart MCT oil	
+ Inglewood single origin espresso	

TEA

TEA BY MALIBU	4.8
English Breakfast, Earl Grey, Sencha Green,	
Peppermint, Lemongrass and Ginger	

SMOOTHIE BAR

+ PROTEIN POWDER 3.0 | + ESPRESSO 3.0 | + MCT OIL 3.0 | + COLLAGEN 3.0

GOLDEN IMMUNITY (GF, VG, VO)	13.0
Orange, kiwi, greek yoghurt, ginger, tumeric, honey, coconut water	
BREAKFAST BLISS (V)	13.0
Pear, banana, chia seeds, rolled oats, cinnamon, coconut milk	
MORNING ENERGY (V, N)	13.0
Banana, matcha, rolled oats, almonds, almond milk, maple syrup	
SUMMER CLEANSE (V, GF)	13.0
Strawberry, watermelon, raspberries, chia seeds, mint, apple juice	

JUICE

ORANGE JUICE	7.0
APPLE JUICE	6.5
MANGO JUICE	7.5
COCONUT WATER	8.0

SOFT DRINKS

COKE, DIET COKE, SPRITE, SOLO	4.5
LEMON LIME AND BITTERS	6.0
BOBBY PREBIOTIC SOFT DRINK	5.0
Ginger beer, berry	

MILKSHAKES	10.5
Chocolate, Strawberry, Vanilla, Salted Caramel, Espresso	
Make it thick + 4.5	
Alternative milks + 1.5	

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

BREAKFAST ALL DAY

TOAST	11.5
Your choice of sourdough, multigrain or fruit toast,	
served with butter & choice of condiment	
Gluten Free + 2.2 Nutella (N) + 1.0	
EGGS ON TOAST	15.0
Poached, scrambled or fried on sourdough * glow up with a golden immunity smoothie *	
HONEY BUTTER FRENCH TOAST (VG)	25.0
Mascarpone, salted caramel sauce	
BLUEBERRY AND BANANA ACAI BOWL (V, VG, N, GF)	22.0
Peanut butter, acai, blueberry, banana, coconut,	
hemp seeds, buckwheat granola	
Add Nutella (N) + 3.0	
COCONUT & ALMOND GRANOLA (GFO, VG, VO, DFO, N)	20.0
Roasted figs, vanilla yoghurt, fresh honeycomb,	
blackberries, ruby grapefruit brûlée	
AVOCADO ON TOAST (GFO, VG, VO)	25.0
Avocado, whipped feta, green chilli, basil & chives on sourdough	
Add egg (N) + 4.5 Add smoked salmon + 9.0 Add bacon + 7.0	
THREE EGG OMELETTE until 11am (GFO, VG, DFO)	24.5
Grana padano, soft herbs, served on sourdough	
Add smoked salmon +9.0 Add chicken +7.0 * sweeten up with a coconut cloud matcha *	
FRESH FIGS AND HONEY ON TOAST (VG, N)	24.5
Whipped sweet ricotta, salted pistachios, served on sourdough	
Add bacon +7.0	
STEAK AND EGGS (GFO, DFO)	32.0
Minute steak, two fried eggs, heirloom tomato carpaccio, rocket,	
worcestershire sauce & shaved parmesan	

LUNCH ALL DAY

FISH AND CHIPS	27.0
Fried battered flathead with chips and tartare sauce	
GRILLED CHICKEN SALAD (GF, DF, N)	29.0
Mango, pomegranate, bell pepper, oregano, mixed leaves,	
blueberry, fermented chilli, herbs, lemon, cashew cream	
CRISPY SKIN SALMON (DF, N)	29.0
Asparagus, shaved broccoli, zucchini, kale,	
celeriac & almond purée * suggested with the Scotchmans Hill chardonnay *	
STEAK SANDWICH	29.0
Pan seared scotch fillet served medium rare, provolone, caramelised onions,	
mustard, tomato, rocket, worcestershire sauce, served on toasted focaccia	
Add fries +5.0 * complete with a Kisaan estate sangiovese *	
CHICKEN SANDWICH	24.0
Chicken cotoletta, iceberg lettuce, pickles,	
caper dill mayo, served on thick white sandwich bread	
Add fries +5.0	
PRAWN LINGUINE	30.0
Prawns, cherry tomatoes, chilli, basil, parmesan cheese & bottarga	
Add piece of focaccia +5.0 * a perfect match to the Bannockburn riesling *	
RIGATONI ALLA VODKA (VGO, DFO)	27.0
Nduja, stracciatella, basil	
Add piece of focaccia +5.0	
EGGPLANT PARMA (VG, VO)	29.0
Crumbed eggplant, Napoli, cheese, served with chips & salad	
CHICKEN PARMA	29.0
Chicken parma, shaved ham, Napoli, 3 cheeses, chips and salad	
CHICKEN COTOLETTA	27.0
House panko chicken breast, crème fraîche	
& fennel slaw, lemon, capers	
Add fries +5.0	
BEEF BURGER	26.0
Grilled beef patty, cheddar cheese, lettuce, tomato &	
burger sauce served in a toasted bun with a side of chips	
Add egg (N) + 4.0 Add bacon + 5.0	

KING PRAWN ROLL	26.0
Marie Rose sauce, fennel, Tabasco, baby cos,	
lemon, chives and paprika, served in a	
toasted brioche roll with chips *Perfectly matched with Hugo spritz*	
HOT CHICKEN ROLL	24.0
Roast chicken and crispy skin in a warm	
brioche roll, served with chips and house gravy	
PAVILION CHOPPED SALAD (GF, VG, VO, DFO, N)	25.0
Cherry tomatoes, cos lettuce, cucumber, pickled beetroot,	
avocado, walnuts, Danish feta, balsamic and olive oil dressing	
Add smoked salmon + 6.0 Add chicken + 5.0	

PLATES

OYSTERS Thursday - Sunday until sold out (GF)	5.0 EACH
With thai mignonnette & freshly shucked to order	
KINGFISH SASHIMI (GF)	24.0
With nam jim & coconut lime dressing	
HOUSE FOCACCIA (VG, VO, DFO)	14.0
Cultured butter, olive oil	
GRILLED WHOLE CALAMARI (DF)	26.0
Lemon, olive oil, fried oregano leaves *pairs naturally with the Vasse Felix Sauv Blanc*	
CANTABRIAN ANCHOVIES (DF)	18.0
Roasted capsicum, sherry vinegar, parsley, capers * matches the Jansz Cuvee *	
BUFFALO MOZZARELLA (VG)	18.0
Confit tomato oil, basil * suggested Peg & Bull Pinot Grigio to drink *	

SIDES

STREAKY BACON (GF)	7.0
SMOKED SALMON (GF)	6.0
AVOCADO AND LEMON (VG, GF, V)	5.0
HASH BROWNS (VG, V)	5.0
ROAST TOMATOES (VG, GF, V)	4.5
MARINATED FETA / VEGAN FETA (VG, GF, V)	5.5
TOMATO RELISH (VG)	3.5
GRILLED CHICKEN (GF)	7.0
CHIPS AND AIOLI (VG)	11.0
EXTRA EGG (VG, GF)	4.5
MUSHROOMS (VG,V)	5.0
WHITE ANCHOVIES (GF)	9.0

KIDS MENU

SCRAMBLED EGG & BACON ON SOFT WHITE BREAD (VGO, GFO)	11.0
PENNE NAPOLI & PARMESAN (VG, VO)	11.0
CRUMB CHICKEN AND CHIPS	13.0
BELGIUM WAFFLE, MAPLE SYRUP & ICE-CREAM (VG)	13.0

DRINK SPECIALS

STRAWBERRY ICED MATCHA	10.0
Iced matcha latte with summer strawberry coulis	
COCONUT CLOUD MATCHA	9.0
Coconut water with vanilla matcha cream & coconut flakes	
TIRAMISU BREW	10.0
Iced cold brew, hazelnut cream, dusted with chocolate powder	
MONT BLANC	10.0
Cold brew, vanilla cream, spice dust & orange zest	

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