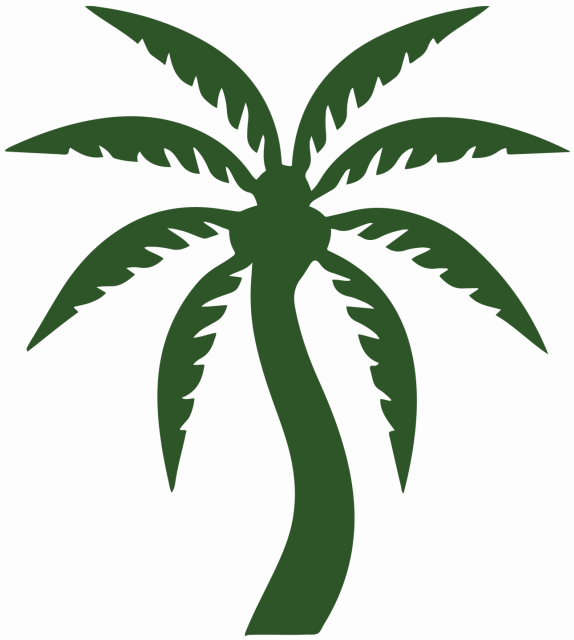
LUNCH AT THE PAVI



Coral Sea Pavilion

AIRLIE BEACH

11:30 AM - 3:00 PM

The Lunch Menu

Oysters

Natural with Lemon (GF,DF) – $6.50
Red Wine Mignonette (GF,DF)– $6.50
Ponzu and fish roe (GF,DF) – $7.50
Kilpatrick – $7

To Share

Tomato Bruschetta
With buratta, fresh basil and balsamic reduction - $22

Baked Feta
Feta wrapped in filo baked with honey and sesame - $22

Greek Salad
Cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese $24
Add lemon chicken $9

Braised Lamb
With roasted garlic hummus, pita and pinenuts - $25

Grilled Halloumi
With lemon yoghurt, fresh pear, walnut and rosemary infused macadamia honey served with grilled sourdough- $25

Chips
Served with aioli - $14

Mezedes

Mussels Saganaki
Served with crusty sourdough - $27

Reef Fish Ceviche
With corn tortillas, citrus, chilli, sweet corn, coriander- $28

Grilled Octopus (WA)
With white bean tonnato, cucumber and chorizo chimichurri - $32

Crispy Calamari
With lemon, paprika marinade and a green goddess aioli - $27

Lobster & Prawn Roll
Shredded lettuce on a soft roll served with chips - $32

Mains

Seafood Kritharotto
Orzo pasta with prawns, squid, mussels, garlic and tomato - $42

Lemon Garlic Chicken
With falafel, cucumbers, mesculin, fried chickpeas, feta tzatziki and sunflower seeds - $38

Grilled Barramundi
With green beans, black olives, cherry tomato, potato, green tahini and ladolemono - $46

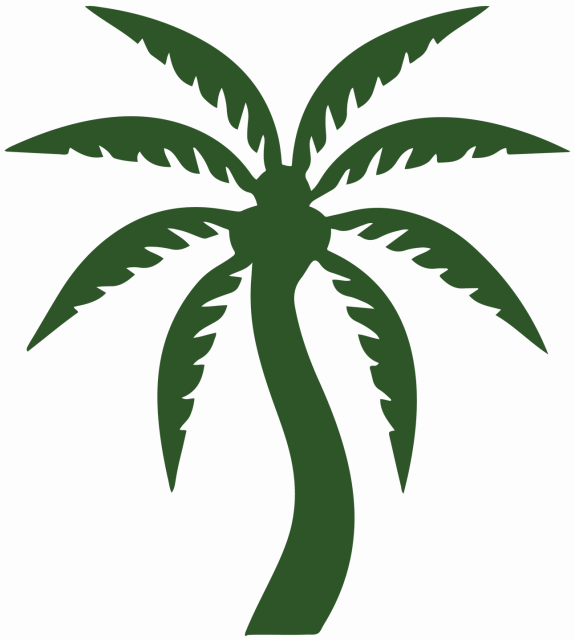
Chargrilled Lamb Loin Chops
With tabbouleh, lemon dukkha marinade and tzatziki- $42

Seafood Platter

Wild Tiger Prawns (8)
Moreton Bay Bugs (3)
Australian Oysters (6)
Marinated Mussels (200g)
Served with tomato salad, chips, aioli, sauces, and lemon.
(DF) - $165

V -vegetarian | VO -vegetarian option available VE -vegan | VEO -vegan option available GF - gluten free | GFO - gluten free option available DF - dairy free | DFO - dairy free option available surcharges apply Credit and tap and go 1.9%, Amex 2.4%, Weekends 10%, Public Holidays 15%

DINNER AT THE PAV!



Coral Sea Pavilion

AIRLIE BEACH

5:00 PM - CLOSE

The Dinner Menu

Entree's

Whipped Feta (V)
Colony honey, strawberry gin jam, toasted walnuts and grilled pita - $22

Reef Fish Tiradito (GF,DF,NF)
Passion fruit, aji rocoto, cucumber, sweet corn, scallion, coriander- $27

Baked Cob Loaf (NF,V)
Black garlic butter, parmesan, parsley - $17

Lamb and Hummus (DF)
Middle Eastern braised lamb shoulder, pine nuts, olive oil & fresh herbs grilled pita - $25

Crispy Pork Belly
Red curry caramel, pumpkin purée, scallions, chili and sesame - $26

Blue swimmer crab cake
Romesco, avocado crema, pea shoot salad - $28

From the farm

200 g Eye Fillet
Bone marrow mashed potato, wild mushroom rosemary jus and baby carrots - $58

Harissa Chicken 1/2 (GF)
Tunisian salad, mint, cucumber, tomato, capsicum, chili, grilled pineapple and fresh yogurt - $45

Moroccan Spiced Lamb Rump
Green pea hummus, minted white beans and lemon yogurt - $48

Butternut Squash Ravioli (V)
Fennel salad, harissa cream, padano, pepitas, served with pumpkin chips - $38

From the ocean

Miso Glazed Barramundi (GF,NF)
Cauliflower purée, pickled daikon, broccolini and baby bok choy - $48

Seafood Linguini (DF,NF)
Mussels, clams, prawns, reef fish, white wine, chili, garlic, tomato and herbs - $48

Grilled reef fish (GF,NF)
Saffron, leek butter sauce, mussels, long beans- $48

Grilled King Prawns (DF,GF)
Chili tamarind sauce and baby bok choy, served with rice - $55

Oysters

Natural with Lemon (GF,DF)– $6.50
Red Wine Mignonette (GF,DF) – $6.50
Ponzu and fish roe (GF,DF) – $7.50
Kilpatrick – $7

Seafood Platter

Wild Tiger Prawns (8)
Moreton Bay Bugs (3)
Australian Oysters (6)
Marinated Mussels (200g)
Served with tomato salad, chips, aioli, sauces, and lemon.
(DF) - $165

Sides

Broccolini, chili oil and grana padano (V,GF) - $16
Tomato Salad (VE) - $16
Cucumber Salad (V) - $14
Bone Marrow Mash Potatoes (GF) - $18
Chips and Aioli (DF) - $14

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