

PAVILION PLATTERS

CHARCUTERIE (suits 2-4) \$68
Selection of cured meats, cheese, warm olives & house accompaniments

SoPo SEAFOOD PLATTER (suits 2-4) \$82
Fresh oysters (6), bay bugs (2), tasmanian smoked salmon, chilled Mooloolaba prawns, battered whiting, S&P calamari, french fries & accompaniments

START / SHARE / SNACK

OYSTERS (gf) (6) / (12)
Natural (Freshly shucked, lemon) \$24/\$46
Kilpatrick (Double smoked bacon & kilpatrick sauce, grilled) \$27/\$52

BRUSCETTA (gfo, vg) \$14
Garlic rubbed grilled sourdough, heritage tomatoes, fresh basil & parsley

GARLIC CIABATTA (v) \$12
House baked confit garlic ciabatta

HALLOUMI FRIES (gf, v) \$14
Marinated halloumi, dusted & fried with basil pesto & grana padano

PRAWNS (gf) \$35
300g Cooked Mooloolaba king prawns, seafood sauce, fresh lemon

SOUTHPAV WINGS \$16
Buffalo sauce glazed sticky wings, blue cheese & creme fraiche dipping sauce

CALAMARI (gf) \$14
Crisp salt and pepper scented calamari, tartare sauce & fresh lemon

GYOZA (Min Order 6 Fried) \$2ea
Pork & Prawn
Chicken & Mushroom
(Served with soy sauce & shaved ginger)

SIGNATURE MAINS

PAVILION PARMIGIANA \$28
Rustic cut japanese crumbed chicken breast, house made napoli sauce, shaved leg ham, melted cheese, fries & dressed house salad

'SOPO' SCHNITZEL [K] \$24
Crumbed chicken schnitzel, fries & dressed house salad with choice of sauce

250g CHAR-GRILLED BLACK ANGUS SIRLION (gf) \$36
Blistered vine cherry tomatoes, french fries & dressed house salad with choice of sauce

CAESAR SALAD (v) \$29
Fresh cos lettuce, garlic croutons, crispy bacon, shaved parmesan & caesar dressing

FISH 'N' CHIPS (v) [K] \$26
Beer battered whiting, fries, dressed house salad, tartare & fresh lemon

BURGERS (Go Gluten Free +\$2)

THE PAVILION BURGER (gfo) [K] \$18
Toasted milk bun, chargrilled wagyu beef burger, aussie jack cheese, iceberg lettuce, fresh tomato, crispy onion rings, house pickles & house made 'mac sauce'

CHICKEN BURGER (gfo) \$19
Toasted milk bun, panko crumbed chicken breast, house slaw, garlic aioli, swiss cheese, house burbon glaze

PLANT BASED BURGER (vg, v, gfo) \$17
V2 GMO free plant-based burger, vegan cheese, iceberg lettuce, fresh tomato, spanish onion, house pickles & house made 'vg/gf mac sauce'

Add french fries to your burger +\$4

[K] - KIDS SIZE AVAILABLE

SWEET

STUCK DATE \$14
Home made sticky date pudding, caramel sauce, vanilla bean gelato

GELATO (v) \$3.5ea
Choice of Strawberry | Vanilla | Chocolate

CHURROS \$14
3 large churros served with vanilla bean gelato & caramel sauce

CHEFS CHOICE \$13
Chefs sweet of the day freshly prepared in house...

SIDES & SAUCES

FRENCH FRIES (gf, v, vg) \$8
SWEET POTATO FRIES (gf, v, vg) \$9
SAUTEED SEASONAL GREENS (gf, v, vg) \$8
BATTERED ONION RINGS (v, vg) \$7
HOUSE DRESSED SALAD \$7

SAUCE \$2.5
Gravy, Mushroom, Diane, Peppercorn, vg/gf 'mac' sauce, aioli, ketchup



Please let your friendly server know if you have any dietary requirements....

Have a special occasion or want to hold a function? Contact us at events@southportpavilion.com.au

PAVILION SIGNATURE COCKTAILS

THE SPP \$22
Bombay Sapphire, 'blue paint' & Strangelove
PINK DRNK \$22
Martin Miller's gin, strawberry, peppercorn, vanilla & creaming soda
SMOKE & MIRROR \$23
Mezcal, Aperol, Pineapple Chartreuse, Tajin
STARDUST \$22
Grey Goose Strawberry & Lemongrass, Prosecco, Strawberry jelly
BEMBE \$24
Capricorn Pineapple Rum, Campari, Lime, Pineapple & Tajin
ROAD TRAIN \$28
Brookie's Mac, WhistlePig 6 Rye, Maple Syrup
PASITO MOJITO \$24
Mount Gay Eclipse, Licor 43, Passoa, Mint Water, Pasito
SILK ROAD \$22
Brookie's Cumquat, Red Wine, Spices & Fruit
GHOST TOWN \$23
Ghost Tequila, Verdita, Cointreau, Lime, Tajin

SCAN THE QR CODE ON YOUR TABLE TO SEE OUR EXTENDED LIST OF CLASSIC COCKTAILS

SPARKLING

Dunes and Greene Chardonnay / Pinot Noir	11 66
Veuve d'Argent Cuvee Prestige Blanc de Blancs Brut	13 78
Alasia Moscato d'Asti	17 102
Riva Dei Frati Prosecco	18 108
Pol Roger Brut NV	88

ROSÉ

Running With Bulls Barossa Albarino	19 95
Hay Shed Hill Vineyard Series Pinot Noir Rosé	13 65
Roses and Roses Rose	10 55
Triennes Rosé IGP Mediterranee	92

WHITES

Chaffey Bros. Not your Grandma's Riesling	14 70
Jim Barry The Atherley Riesling	15 75
Wirra Wirra Adelaide Range Sauvignon Blanc	12 60
Opawa Sauvignon Blanc	15 75
Freycinet Sauvignon Blanc	98
Corte Giara Pinot Grigio	15 75
Mt Difficulty Roaring Meg Series Pinot Gris	15 75
Tiefenbrunner Pinot Grigio	115
Heggies Cloudline Chardonnay	13 65
Vasse Felix Filius Chardonnay	98
Domain William Fevre Petit Chablis	189.00
Jim Barry Assyrtiko	114.00

REDS

Haha Pinot Noir	15 75
Mt Difficulty Roaring Meg Series Pinot Noir	112
Kooyong Massale Pinot Noir	118
Smith & Hooper Merlot	13 65
Sister's Run Epiphany Shiraz	12 60
Yalumba Wild Ferments Shiraz	13 65
Brokenwood Shiraz	116
Forest Hill Highbury Fields Cabernet Sauvignon	14 70
Bleasdale Mulberry Tree Cabernet Sauvignon	13 65
Heirloom Coonawarra Cabernet	94
Langmeil Three Gardens Shiraz Grenache Mourvedre	15 75
Alamos Malbec	15 75
Riccadonna NV	11 55

G B

LOCAL BEERS

Young Henry's Ginger Beer	12.00
Stone and Wood Pacific Ale	12.00
Black Hops Stoke Dealer	12.00
Black Hops Mid Range	12.00



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