

MENU

TO SHARE

GARLIC BREAD <u>V</u> <u>VE</u> 10.9 Oven-roasted garlic bread
GARLIC & CHEESE BREAD <u>V</u> 13.9 Oven-roasted garlic bread topped with melted mozzarella
GARLIC, CHEESE & BACON BREAD 14.9 Oven-roasted garlic bread topped with melted mozzarella & bacon
TOMATO & PERSIAN FETA BRUSCHETTA <u>V</u> 16 Baby heirloom tomato, red onion, Persian feta, balsamic glaze & fresh basil on toasted turkish bread
BREAD & DIPS <u>V</u> 16 Toasted Turkish bread with beetroot hummus, spicy capsicum tapenade, pumpkin pesto, olive oil & balsamic
SALT & PEPPER CALAMARI <u>GF</u> 18 Hand-cut salt & pepper calamari with fresh lemon & aioli
FRIED PORK RIBS <u>GF</u> 20 Fried pork ribs tossed through spicy BBQ sauce

SPICY BBQ CHICKEN WINGS <u>GF</u> 19 Fried chicken wings tossed through spicy BBQ sauce
BBQ PORK TACOS (3) 19 Three pulled pork tacos, with pickled cabbage, cucumber and jalapeno salsa and smoked chipotle sauce
CHILLI PRAWN TACOS (3) 20 Three chilli prawn tacos with pickled cabbage, charred corn salsa and ranch dressing
½ DOZEN OYSTERS NATURAL <u>GF</u> 25 Pacific Bay oysters with lemon, kiwi pearls & champagne vinaigrette
DOZEN OYSTERS NATURAL <u>GF</u> 45 Pacific Bay oysters with lemon, kiwi pearls & champagne vinaigrette
½ OYSTERS KILPATRICK <u>GF</u> 27 Pacific Bay oysters with bacon & smoky BBQ sauce
DOZEN OYSTERS KILPATRICK <u>GF</u> 49 Pacific Bay oysters with bacon & smoky BBQ sauce

SALADS

THAI BEEF SALAD 25 Medium rare rump steak, Asian slaw, fried shallots, crispy noodles & nam jim dressing
GRILLED SALMON BOWL 27 Grilled salmon, Asian slaw, pickled cabbage, quinoa & green goddess dressing
CAPRESE SALAD <u>GF</u> <u>V</u> 19 Heirloom tomato, bocconcini, pickled onion, basil & balsamic glaze

PAVILION CAESAR 20 Baby gem lettuce, garlic croutons, caesar dressing, crispy prosciutto, bacon, boiled egg, grand padano & parmesan crackling
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SALAD TOPPERS

SALT & PEPPER CALAMARI <u>GF</u> 8
PERI PERI MARINATED CHICKEN <u>GF</u> 8
AVOCADO <u>V</u> <u>GF</u> 6
CHILLI & GARLIC PRAWN SKEWER (2) <u>GF</u> 9

PIZZA

All pizzas served with Napoli base and mozzarella cheese

MARGHERITA <u>V</u> 20 Cherry tomato, bocconcini & fresh basil
ROAST PUMPKIN <u>V</u> 21 Dukka spiced pumpkin, balsamic onion & sriracha maple sauce
TROPICAL 21 Smoked leg ham & pineapple
MEATLOVERS 27 Pepperoni, smoked leg ham, Mexican pulled pork, pickled onion & smokey BBQ sauce
SPICY PEPPERONI 23 Pepperoni, onion, jalapeno & sriracha sauce
CHICKEN PIZZA 29 Peri Peri chicken, smoked bacon, pickled onion & chipotle mayo
SUPREME PIZZA 27 Smoked leg ham, BBQ pork, capsicum, pineapple, mushrooms & kalamata olives
VEGAN CHEESE AVAILABLE
GLUTEN FREE BASE 4.5



MAINS

CHICKEN PARMIGIANA	28
Panko crumbed chicken breast, topped with Napoli sauce, ham, melted mozzarella, chips & house salad	
MEXICAN PARMIGIANA	29
Panko crumbed chicken breast, topped with tomato salsa, BBQ pulled pork, jalapeños, melted mozzarella topped with sour cream, chips & house salad	
HAWAIIAN PARMIGIANA	29
Panko crumbed chicken breast, topped with Napoli sauce, ham, pineapple, melted mozzarella, chips & house salad	
CHICKEN SCHNITZEL	25
Panko crumbed chicken breast, chips, house salad & gravy	
BEER BATTERED CORAL TROUT	29
Beer battered coral trout with house salad, chips, fresh lemon & tartare sauce	
SALT & PEPPER CALAMARI <u>GF</u>	27
Hand-cut salt & pepper calamari with house salad, chips, fresh lemon & tartare sauce	
DUKKA SPICED PUMPKIN GNOCCHI <u>V</u>	22
Dukka spiced pumpkin, fried sage and gnocchi tossed through burnt butter sauce	
Add Peri Peri Chicken	8
Add Gluten Free Pasta	4.5
BARRAMUNDI	35
Pan seared Barramundi, prawns, mussels, scallops, squid, Asian vegetables and seafood broth	
MAPLE PORK BELLY <u>GF</u>	28
Maple pork belly, spring garden risotto and maple sriracha sauce	
ORANGE POACHED CHICKEN	28
Poached chicken breast, citrus cous cous, pickled cucumber salad and orange sauce	
CHILLI PRAWN LINGUINE	29
Chilli Prawns, chorizo, cherry tomato and rocket with linguine	
Add Gluten Free Pasta	4.5
FRIED POLENTA <u>VE GF</u>	28
Fried polenta, king brown mushroom and spinach sugo	

BURGERS

All Burger's served with chips

VEGAN BURGER <u>VE</u>	20
Veef® burger patty, cos lettuce, tomato and burger sauce on a charcoal bun	
BEEF BURGER	22
Grilled beef patty, melted cheese, cos lettuce, tomato, and burger sauce on brioche bun	
KOREAN GRILLED CHICKEN BURGER	22
Grilled chicken breast, Asian slaw, pickled cucumber & sriracha mayo on a char coal bun	
STEAK SANDWICH	27
150g rib fillet, melted American cheese, cos lettuce, tomato & caramelised onion served on toasted Turkish bread	
The Brisket Blaze	27
BBQ brisket, whipped fetta, crunchy slaw, pineapple and chilli salsa on brioche bun	

BURGER TOPPERS

AVOCADO 6		BACON 4.5		EGG 3
AMERICAN CHEESE 2		BEEF OR VEEF® PATTY 8		

GOOD TIMES,
made locally.



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KIDS MENU

12 years & under

All kids' meals come with a kid's soft drink and ice cream

CHEESEBURGER & CHIPS 15		MARGHERITA PIZZA 15
HAM & PINEAPPLE PIZZA 15		LINGUINE BOLOGNESE 15
CHICKEN STRIPS & CHIPS 15		

FROM THE GRILL

All steaks served with your two choices of chips, house salad, roasted sweet potato and balsamic onion, mash or seasonal vegetables

Choice of Sauce – Gravy, Pink Peppercorn, Mushroom sauce, Dianne and Garlic Cream

200G NOLANS PRIVATE SELECTION RUMP 27

300g BLACK ANGUS 160 DAY GRAIN FED SIRLOIN 48

STEAK TOPPERS

AVOCADO V GF 6

SALT & PEPPER CALAMARI GF 8

CHILLI & GARLIC PRAWN SKEWERS (2) GF 9

EXTRA SAUCE

All sauces are GF

GRAVY 3.5 | **PINK PEPPERCORN** 3.5

MUSHROOM SAUCE 3.5 | **DIANNE** 3.5

GARLIC CREAM 3.5 | **AIOLI** 2 | **CHILLI MAYO** 2

DIJON MUSTARD 2 | **TARTARE** 2

SIDES

CHIPS WITH AIOLI <u>V GF</u>	9
SEASONAL VEGTABLES <u>V GF</u>	8.5
CREAMY MASH POTATO <u>V GF</u>	8.5
ROASTED SWEET POTATO & BALSAMIC ONION <u>V GF</u>	8.5
GARDEN SALAD <u>V GF</u>	6

DESSERTS

TOASTED WAFFLE <u>V</u>	14
with hokey pokie ice cream & butterscotch sauce	
BAKED NEW YORK CHEESECAKE <u>V</u>	13
with fresh berries & cream	
PAVLOVA <u>GF V</u>	13
with berries & passionfruit coulis	