

SURFERS PAVILION



COLD & FRESH

OYSTERS

MP

A selection of our favourite oysters and dressings - please see today's specials

KINGFISH CEVICHE

\$25

Heirloom tomato, eschalot, finger lime, coconut emulsion and a ponzu dressing

COLD SEAFOOD PLATTER

(GF) \$65

A delicious selection of freshly shucked oysters, prawns, smoked salmon, chilled bugs and kingfish served with cocktail sauce, lemon and mignonette sauce

SHARE PLATES

CRISPY FRIED CALAMARI

(GFA) \$18

Served with saffron mayo and fried parsley

CAULIFLOWER POPCORN

(V) \$18

Tossed and drizzled with pomegranate molasses, soft feta, parsley and toasted almonds

MILK BURRATA

(V / GF) \$19

Beetroot puree, dukkah and balsamic glaze drizzled with olive oil to finish

FRIED CHICKEN RIBLETS

\$19

Dusted with smoked paprika, crispy garlic and peri-peri aioli

DIY DUCK SPRING ROLLS

\$22

Make it your way! Rice noodles, chilli, shallots, charred pineapple, fresh mint and grated carrot

SIZZLING BUGS

(GF) \$26

Moreton bay bugs sauteed with garlic, ginger, white wine, red chilli and herbs served with toasted turkish bread

CHARGRILLED KING PRAWNS

\$28

Served with a salsa verde and lemon

ANTIPASTO

(GFA) \$28

A selection of cured meats, marinated vegetables, cheese, rainbow olives and grilled turkish bread

SMALL BITES

TURKISH BREAD with olive and balsamic \$8

GARDEN SALAD with house dressing \$8

THICK CUT CHIPS with aioli \$9

FRIED EGGPLANT CHIPS served with tzatziki \$10

CLASSIC SEAFOOD CHOWDER served with grilled turkish bread \$18

SALADS

POKE BOWL

(V / GFA) \$17

With brown rice, slaw, cherry tomatoes, cucumber, wakame, pickled ginger, avocado and a citrus soy to finish

PANZANELLA SALAD

(V / GFA) \$19

Cherry tomatoes, red onion, roasted capsicum, olives, basil, burrata, croutons and a balsamic glaze

ADD ONS : Shredded Chicken \$6 | Sautéed Prawn \$8 | Sashimi Kingfish \$8

BURGERS & SANDWICHES

All served with thick cut chips

PAV CLUB SANDWICH

\$23

Our twist on the old favourite, toasted turkish with roast chicken, honey glazed ham, shaved turkey, cos lettuce, tomato, cheese, avocado and topped with a caramelised onion aioli

BEEF BURGER

(GFA) \$23

Everyone's favourite wagyu beef pattie, sliced tomato, oak lettuce, cheddar cheese, caramelised onion, tomato relish, pickles and a smokey bbq sauce to finish

CHICKEN CAESAR BURGER

\$24

Crumbed chicken breast, rasher bacon, freshly sliced avocado, swiss cheese, cos lettuce and finished off with a caesar dressing

SOFT-SHELL CRAB BURGER

\$26

Crispy soft-shell crab, kale slaw, spiced mayo on a toasted milk bun

ADD ONS : Cheese \$1.9 | Avocado \$3.5 | Extra Pattie \$4.9

MAINS

FISH AND CHIPS

\$26

Beer battered whiting and thick cut chips served with our house salad, tartare and lemon

WILD MUSHROOM LASAGNA

(V) \$27

Housemade pasta, layers of truffle bechamel, mixed mushrooms, baby spinach and mozzarella

SLOW ROASTED HALF CHICKEN

(GFA) \$27

Smothered in our Pavilion secret rub, served with thick cut chips and chimichurri

250G CHARGRILLED BLACK TYDE STRIPLOIN

(GF) \$35

Onion emulsion, confit king brown mushroom, broccolini and jus

BUG AND PRAWN LINGUINE

\$36

Tossed with cherry tomatoes, garlic, chilli and parsley in a lemon butter sauce

LOBSTER THERMIDOR

\$79

Western Australian lobster served with thick cut chips and garden salad

OCEANSIDE SEAFOOD PLATTER THE SURFERS PAVILION SIGNATURE (SERVES 2 TO 4)

(GFA) \$140

This is what you came here for! A decadent assortment of oysters, smoked salmon, bathed whiting, char grilled bugs, kingfish sashimi, garlic king prawns, fried calamari, white wine mussels and lobster thermidor served with thick cut chips and the Pav's favourite sauces

FISH OF THE DAY

See the black board for today's special

MP

KIDS MENU

Up to 12 years old

CHICKEN NUGGETS

and chips served with tomato sauce

\$12.90

GRILLED FISH

and chips served with tomato sauce

(GFA) \$12.90

CHEESEBURGER

served with chips and tomato sauce

\$12.90

SAUCES

Aioli | Peri-peri Aioli | Smokey BBQ Sauce | Tomato Sauce | Cocktail Sauce | Chipotle Mayo | Tartare - \$1.5 each

Chilli Garlic Butter | Jus - \$2.5 each

*(GFA) GLUTEN FREE ALTERNATIVE, (GF) GLUTEN FREE, (V) VEGETARIAN, (VEGAN) VEGAN

FOOD

PLEASE ORDER AT THE COUNTER

*15% surcharges applied on Public Holidays.

@surferspavilion

SURFERS PAVILION



SIGNATURE COCKTAILS

LYCHEE & ROSE MARTINI \$19.9

Simple and classy with tanqueray gin, lychee liquor, grapefruit and a dash of rose water

#THEPAV \$20

Our recommendation to start your day at The Pav. Bacardi, blue curacao, pineapple juice and a hint of ginger. Refreshing, blue and perfect for the gram!

SUNDAY SUNSET \$20

Three things that work perfectly together! Volando tequila, aperol and limoncello shaken with lemon juice, double strained and served in a coup

PEANUT BUTTER ESPRESSO \$20

Whether you love peanut butter or you don't, this is a must try! Peanut butter whisky, kahlua and espresso - acceptable to drink from 11am right through till late

SECRET GARDEN \$20

Muddled strawberries, licor 43 and kracken, shaken with lime juice and a splash of sugar syrup

ELDERFLOWER BREEZE \$20

A refreshing gin cocktail with elderflower, cointreau, cucumber, a hint of ginger and apple juice served over ice

LEMON MERINGUE \$21

Stoli vanilla vodka and limoncello, shaken with lemon juice, sugar and egg white. The perfect lemon treat to enjoy at The Pav

CUBAN OLD FASHIONED \$22.9

With a honeycomb whiskey twist, flamed orange zest and a smoke show to finish

THE TIKI PAV \$23

Tiki = Cheeky! Your Pavilion kick-starter with captain morgan's mango & pineapple rum, sailor jerry's spiced rum, a hint of absinth, pineapple and apple juice, a dash of bitters, mixed all together and served over crushed ice in a tiki

COCONUT PAV COLADA \$26

Served in a fresh coconut and made up of bacardi and malibu, shaken with pineapple, coconut cream and puree, a splash of lime juice to tie it all in... Welcome to the tropical Pavilion Island

PAV MARGARITAS

Martini or on the rocks

TRADITIONAL \$19 | PINEAPPLE \$20 | WATERMELON \$20 | PASSIONFRUIT \$20 | SPICY MARGARITA \$21 | COCONUT & CHILLI \$22

SPRITZER & JUGS

	G	J		G	B
LIMONCELLO SPRITZ	\$18	\$52	MIDORI SPRITZ	\$18	\$52
Villa messa limoncello, prosecco and soda			Midori, lychee liqueur, pineapple juice, prosecco and lemonade		
PINK SPRITZ	\$18	\$52	WHITE CLAW SPRITZ	\$18	
Gordon's pink gin, grapefruit and prosecco, topped with lemonade			Ruby grapefruit, apple and lychee		
INK SPRITZ	\$18	\$52	SANGRIA RED OR WHITE	\$52	
Ink gin, elderflower liqueur, prosecco amd lemonade			Brandy, triple sec, vermouth, orange juice and your choice of red or white wine		
PAVILION PUNCH	\$52				
Vodka, passionfruit liqueur peach schnapps, orange and pineapple juice topped lemonade and soda					

FROSÉ

AVAILABLE TO PURCHASE AT THE FROSÉ BAR ONLY | \$16

CLASSIC COCKTAILS

CAIPIROSKA \$19	AMARETTO SOUR \$20	APPLE MARTINI \$20.5
FRENCH MARTINI \$19	WHISKEY SOUR \$20	BLOODY MARY \$21
COSMOPOLITAN \$19	MARTINI \$20	OLD FASHIONED \$22
SOUTHSIDE \$19	LYCHEE MARTINI \$20.5	LONG ISLAND ICED TEA \$24

TAP BEERS

HEINEKEN 3 \$8	GREEN BEACON WAYFRARER \$10
HAHN SUPER DRY \$9	FURFY ALE \$10
SURFERS PAV LAGER \$9	LITTLE CREATURES \$10
BYRON BAY LAGER \$10	HEINEKEN \$11
ONE FIFTY LASHES \$10	JAMES SQUIRE GINGER BEER \$11
SEND IT SESSION ALE \$10	

BOTTLES & CANS

BYRON BAY LAGER \$10	CORONA \$10.5
PURE BLONDE \$10	HEINEKEN \$10.5
BALTER XPA \$10	KIRIN \$10.5
XXXX DRY \$10	WHITE CLAW \$14
JAMES SQUIRE SHACKLES \$10.5	- Lime
	- Ruby Grapefruit
	- Mango

WINES

CHAMPAGNE

Moet & Chandon NV, Reims France	\$110	
Veuve Cliquot, Reims France	\$130	
Moet Ice, Reims France	\$145	
Moet Ice Rose, Reims France	\$145	
Ruinart Blanc De Blanc Brut, Reims France	\$210	
Dom Perignon, Reims France	\$360	
Veuve Cliquot Magnum, Reims France	\$390	
Cristal, Reims France	\$650	

SPARKLING

Yarra Burn Prosecco, VIC	\$9.9	\$45
Chandon, VIC	\$13.5	\$65
Chandon Rosé, VIC	\$13.5	\$65

MOSCATO

Montevecchio, Heathcote VIC	\$9.9	\$45
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RIESLING

Pikes, Clare Valley SA	\$12.5	\$60
Mesh, Eden Valley SA	\$13.5	\$65

SAUVIGNON BLANC

Mud House, Malborough NZ	\$8.9	\$40
Totara, Malborough NZ	\$9.9	\$45
Cloudy Bay, Malborough NZ	\$80	

PINOT GRIGIO/GRIS

WildRock Gris, Malborough NZ	\$8.9	\$40
Tar and Roses Grigio, Strathbogie VIC	\$9.5	\$50

CHARDONNAY

Printhie, Orange NSW	\$9.9	\$45
Mcguigan, SA	\$10.5	\$50
Mountadam, Barossa SA		\$115

ROSÉ

Tatachilla White Admiral, SA	\$9.9	\$45
Days of Rosé, SA	\$10.5	\$50
Cupio, SA	\$11.5	\$55

PINOT NOIR

42 Degrees South, Coal river TAS	\$11.5	\$55
NannyGoat, Centrai Otago NZ	\$16.5	\$70

MERLOT

Printhie, Orange NSW	\$8.9	\$40
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CABERNET SAUVIGNON

El Nino, Mornington VIC	\$9.5	\$50
Penny Hill, McLaren SA	\$12.9	\$60
William Randell, Eden Valley SA		\$110

SHIRAZ

Vivo, Riverina NSW	\$8.9	\$40
Tempus two, Adelaide Hills SA	\$9.9	\$45
Torbrect the Struie, Eden Valley SA		\$110

OTHER REDS

Alamos Malbec, Argentina	\$9.9	\$45
Yalumba "The signature", SA		\$90

WINE ON TAP

	150ML	1000ML
Days of Rosé, SA	\$9.9	\$65
Mud House Sauv Blanc, NZ	\$11.9	\$70



DRINKS

