

COLD & FRESH

OYSTERS **MP**
A selection of our favourite oysters, please see the Oyster Bar for today's selection. With your choice of dressing: Mignonette, Parsley Chilli Lime, Moët Finger Lime

KINGFISH CEVICHE **\$25**
Pickled cucumber with a sweet soy and ponzu dressing, finger lime, salmon caviar, eschalots and served with crispy wontons

COLD SEAFOOD PLATTER **(GF) \$65**
A delicious selection of freshly shucked oysters, prawns, smoked salmon, chilled bugs and kingfish sashimi served with cocktail sauce, lemon and mignonette sauce

SHARE PLATES

CRISPY FRIED CALAMARI **(GFA) \$18**
Served with saffron mayo, chipotle mayo and fried parsley

CAULIFLOWER POPCORN **(V) \$18**
Tossed and drizzled with pomegranate molasses, soft feta, parsley and toasted almonds

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 **(GFA) \$26**
Moreton bay bugs sautéed with garlic, ginger, white wine, red chilli and herbs served with toasted turkish bread

HARVEY BAY SCALLOPS **\$26**
Baked in their shell with black garlic, sauté shitaki mushrooms and sticky sesame

ANTIPASTO **(GFA) \$28**
A selection of cured meats, marinated vegetables, caperberries, cornichons, cheeses, olives, muscatels and toasted turkish bread

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

SMALL BITES

TURKISH BREAD with olive and balsamic **\$8**
GARDEN SALAD with house dressing **\$8**
THICK CUT CHIPS with aioli **\$9**
FRIED EGGPLANT CHIPS with tzatziki **(VEGAN) \$10**

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

CHICKEN CAESAR BURGER **\$23**
Crumbed chicken breast, rasher bacon, freshly sliced avocado, swiss cheese, cos lettuce and finished off with a caesar dressing to finish

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

PLEASE ORDER AT THE COUNTER



SALADS

POKE BOWL **(VGO) \$17**
With brown rice, slaw, cherry tomatoes, cucumber, wakame, pickled ginger, avocado and a citrus soy to finish

WARM PAV SALAD **(VGO) \$19**
A selection of roasted heirloom and baby vegetables, toasted cashews, soft persian feta, herb dressing and a balsamic glaze to finish

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

MAINS

FISH OF THE DAY **SEE THE BLACK BOARD FOR TODAY'S SPECIAL** **MP**

FISH AND CHIPS **\$26**
Beer battered whiting and thick cut chips served with our house salad, tartare and lemon

WILD MUSHROOM LASAGNA **(V) \$26**
Housemade pasta, layers of truffle bechamel, mixed mushrooms, baby spinach and mozzarella

SLOW ROASTED HALF CHICKEN **\$27**
Smothered in our Pavilion secret rub, served with thick cut chips and chimichurri

LAMB RAGU PAPPARDELLE (PASTA) **\$29**
Braised lamb shoulder slow cooked with red wine, confit garlic, baby spinach, cherry tomatoes and finished with a lemon crème fraiche

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

OCEANSIDE SEAFOOD PLATTER **\$159**
THE SURFERS PAVILION SIGNATURE (SERVES 2 TO 4)
This is what you came here for! A decadent assortment of oysters, smoked salmon, chilled bugs, chilled prawns, kingfish sashimi, battered whiting, Harvey Bay Scallops fried calamari, white wine mussels, grilled fish of the day served with thick chips and The Pav's favourite sauces

**15% surcharges applied on Public Holidays.*

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**

KIDS MENU

Up to 12 years old

CHICKEN NUGGETS **\$12.90**
and chips served with tomato sauce

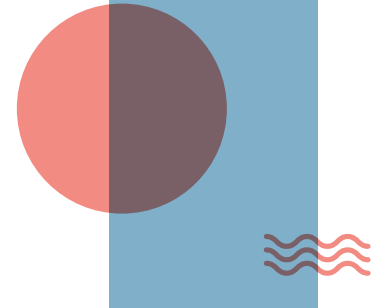
BATTERED FISH **(GFA) \$12.90**
and chips served with tomato sauce

CHEESEBURGER **\$12.90**
served with chips and tomato sauce

ICE CREAM **\$12.90**
with your choice of topping (chocolate, strawberry, caramel)



FOOD
FOOD
FOOD



@surferspavilion

SIGNATURE COCKTAILS

LYCHEE & ROSE MARTINI

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

#THEPAV

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!

PASSIONFRUIT CRUSH

A mix of vodka and aperol shaken with pineapple, passionfruit and a scoop of crushed ice to finish

SECRET GARDEN

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

ELDERFLOWER BREEZE

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

LEMON MERINGUE

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

PEANUT BUTTER ESPRESSO

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

THE TIKI PAV

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

CUBAN OLD FASHIONED

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

COCONUT PAV COLADA

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

\$19.9

\$20

\$20

\$20

\$20

\$21.9

\$23

\$23

\$23.9

\$26.9

PAV MARGARITAS

TRADITIONAL \$19

PASSIONFRUIT \$20

WATERMELON \$20

PINEAPPLE \$20

SPICY MARGARITA \$21

COCONUT & CHILLI \$22

SPRITZER & JUGS

LIMONCELLO SPRITZ

Villa messa limoncello, prosecco and soda

PINK SPRITZ

Gordon's pink gin, grapefruit and prosecco, topped with lemonade

INK SPRITZ

Ink gin, elderflower liqueur, prosecco and lemonade

MIDORI SPRITZ

Midori, lychee liqueur, pineapple juice, prosecco and lemonade

WHITE CLAW SPRITZ

Ruby grapefruit, apple and lychee

PAVILION PUNCH

Vodka, passionfruit liqueur peach schnapps, orange and pineapple juice topped lemonade and soda

SANGRIA RED OR WHITE

Brandy, triple sec, vermouth, orange juice and your choice of red or white wine

G J
\$18 \$52

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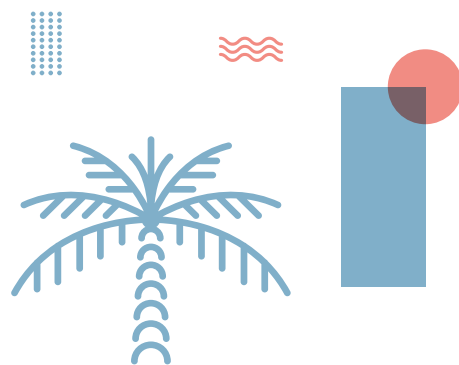
\$18 \$52

\$18 \$52

\$18

\$52

\$52



FROSÉ

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

CLASSIC COCKTAILS

CAIPIROSKA \$19

FRENCH MARTINI \$19

COSMOPOLITAN \$19

SOUTHSIDE \$19

AMARETTO SOUR \$20

WHISKEY SOUR \$20

MARTINI \$20

LYCHEE MARTINI \$20.5

APPLE MARTINI \$20.5

BLOODY MARY \$21

OLD FASHIONED \$22

LONG ISLAND ICED TEA \$24

WINES

CHAMPAGNE

	G	B
Moet & Chandon NV, France		\$110
Veuve Cliquot, France		\$130
Moet Ice, France		\$145
Moet Ice Rose, France		\$145
Ruinart Blanc De Blanc Brut, France		\$210
Dom Perignon, France		\$360
Veuve Cliquot Magnum, France		\$390
Cristal, 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, Marlborough NZ	\$8.9	\$40
Totara, Marlborough NZ	\$10.9	\$52
Cloudy Bay, Marlborough NZ		\$80

PINOT GRIGIO/GRIS

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

CHARDONNAY

Printhie, Orange NSW	\$9.9	\$45
Moguigan, South Australia	\$10.5	\$50
Mountadam, Chablis France		\$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

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
Torbreck the Struie, Eden Valley SA \$110

OTHER REDS

Alamos Malbec, Argentina \$10.9 \$52
Yalumba "The signature", SA \$90

WINE ON TAP

	150ML	1000ML
Mud House Sauv Blanc, NZ	\$8.9	\$70
Days of Rosé, SA	\$9.9	\$65

TAP BEERS

HEINEKEN 3 \$8	GREEN BEACON WAYFARER \$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

OPEN 7 DAYS FROM 11AM TILL LATE



DRINKS DRINKS DRINKS

SURFERS PAVILION



SURFERS PAVILION
SUNSET
SUNDAYS

EVERY SUNDAY
DOORS OPEN 11AM

DJS FROM 1PM