

# PAVILION

## DRINKS

### SMOOTHIES AND MILKSHAKES

**PB AND BANANA SMOOTHIE** 11.0  
Banana, peanut butter, cacao, honey and almond milk. (VO, GF)

**MANGO SMOOTHIE** 11.0  
Mango, yoghurt, honey and coconut milk. (GF, VG)

**MILKSHAKES** 9.5  
Chocolate, Strawberry, Vanilla, Salted Caramel, Espresso  
Alternative milks + 1.0

### SOFT DRINKS

Coke, Diet Coke, Sprite, Solo, Fanta 4.0  
Lemon, Lime and Bitters 5.0

### JUICE

Orange juice 6.5  
Apple juice 6.0  
Mango juice 7.0

### COLD DRINKS

**BOBBY PREBIOTIC SOFT DRINK** 4.5  
Cola, Berry  
Kombucha 6.0  
Drinking coconut 7.5

### TEA

**TEA BY CHAMELLIA** 4.8  
English Breakfast, Earl Grey, Gunpowder Green,  
Peppermint, Lemongrass and Ginger

### COFFEE

**BY INGLEWOOD COFFEE ROASTERS**  
Single Origin espresso 4.2  
Single Origin long black 4.7  
Sunset Blvd with milk 5.0  
Turmeric latte 6.0  
Matcha maiden latte 6.0  
Hot chocolate 5.0  
Mocha 5.0  
Prana chai 6.6  
Iced coffee / Ice chocolate 7.5  
With ice-cream + 0.5  
Batch brew 4.7  
Cold brew 5.0  
Decaf + 1.0 | Alternative Milks + 1.0

## FOOD

**EGGS ON TOAST** 13.5  
Free range eggs your way.

**STRAWBERRY AND GRANOLA ACAI BOWL** 19.9  
Choice of peanut butter or nutella, acai, strawberry, banana, coconut, cocoa nibs and granola. (VG, N)

**BLUEBERRY AND BANANA ACAI BOWL** 19.9  
Peanut butter, acai, blueberry, banana, coconut, hemp seeds and buckwheat granola. (V, VG, N, GF)  
Add Nutella (N) + 3.0

**GOJI NUT CRUNCH PORRIDGE** 20.0  
Cherry labneh, figs, quinoa, buckwheat goji nut crunch and maple syrup. (VG, N)

**FRENCH TOAST** 22.5  
Roasted macadamia, orange blossom, white chocolate milk crumb, raspberry curd, vanilla ice cream and fresh berries. (VG, N, GFO)

**GREEN BREAKFAST BOWL** 22.5  
quinoa, avocado, kale, haloumi, yoghurt, black dukkah, pita chips & a poached egg. (N, VG, GFO) Add salmon or mushrooms + 4.5

**CHILLI SCRAMBLED EGGS** 22.0  
Bacon, bird's eye chilli, coriander, cherry tomatoes, Vietnamese mint, fried shallots, parmesan on sourdough. (GFO, VGO)  
Add hash browns + 4.5

**EGGS BENNY** 22.5  
Pulled braised beef brisket, two poached eggs, chipotle hollandaise, chives, sweet potato fries on thick cut sourdough.

**PRAWN AND KIMCHI OMELETTE** 23.9  
Kimchi braised prawns, kewpie mayo, sprouted bean Asian salad, coriander, chilli, fried shallots on sourdough. (GFO)

**SEEDED SMASHED AVO** 20.5  
Pumpkin and sunflower seeds, black sesame, lime, feta, pomegranates, chilli oil on thick cut multigrain. (VG, VO, GFO)  
Add egg + 2.5 | Add bacon + 4.5

**VEGAN OPTION** 20.5  
With vegan feta. (V)

**CAULIFLOWER AND HALOUMI FRITTERS** 22.0  
Charred baby corn, beetroot hummus, quinoa tabouli, kale, pickled cucumber, herb salad with a poached egg. (VG)  
Add bacon + 4.5

**TOM YUM BEANS** 19.9  
Roasted peanuts, cannellini beans, fried ginger, poached egg, pecorino on thick cut sourdough. (VO, VG, GFO, N)  
Add bacon + 4.5

**BEEF BURGER** 21.0  
BBQ glazed, fried onions, smoked cheese, tomato, burger sauce, mustard on a milk bun with rosemary seasoned chips.  
Add bacon + 4.5 | Add fried egg + 3.0

**FALAFEL SALAD** 21.9  
Quinoa, tabouli, kale, spiced chickpeas, beetroot hummus, green tahini dressing, pickled red onion and chilli. (V, VG)

**PRAWN PO BOY** 23.5  
Grilled prawns, jalapeño lime sauce, remoulade, shredded white cabbage, tomato on a warm brioche roll with chips.

**MOROCCAN SPICED CHICKEN** 22.5  
Grilled chicken, cumin quinoa salad, spiced chickpea, pomegranates, kale, cucumber raita, toasted almond and sumac. (N, GF)

### KIDS MENU

**DIPPY EGGS AND SOLDIERS** 10.0  
(GFO)

**MINI CHEESE AND HAM OMELETTE** 10.0  
On sourdough. (GFO, VGO)

## SIDES

Hash Browns (VG, V) 5.5  
Mushrooms (GF, VG, V) 5.5  
Roast Tomatoes (VG, GF, V) 5.5  
Haloumi (VG, GF) 5.5  
Extra Egg (VG, GF) 3.5

Short Cut Bacon (GF) 6.0  
Smoked Salmon (GF) 6.0  
Avocado (VG, GF, V) 5.5  
Avocado and Feta Smash (VG, VO) 6.0  
Feta (VG, GF) 4.5

Vegan Feta (VG, GF, V) 4.5  
Tomato Relish (VG) 4.5  
Chipotle Hollandaise (VG, GF) 4.5  
Chips and Aioli (VG) 10.0

### FIND US

@PAVILIONGEELONG  
PAVILIONGEELONG.COM.AU

No split bills on weekends and public holidays.  
No alterations to menu items.

10% surcharge on weekends.  
20% surcharge on public holidays.

We are proud to pay our hardworking team the award which is why we include a surcharge on these days.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
VG - VEGETARIAN | VGO - VEGETARIAN OPTION | V - VEGAN  
VO - VEGAN OPTION | N - CONTAINS NUTS

All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Our team and our suppliers take caution to prevent cross-contamination, however, any product may contain traces. If you have a food allergy, please make this known at the time of ordering.