



ATRIUM

RESTAURANT & BAR

RESTAURANT
MENU

ALL DAY 10AM TO 10PM

CLASSICS

Homemade Focaccia (V) w/ marinated olives, whipped ricotta & peppered honey	\$16
Sweet & Sour Pork Belly (GF) w/ twice cooked pork belly, sweet & sour sauce	\$20
House-made Cheeseburger w/ lettuce, tomato, relish, gherkin & chips	\$23
Steak Sandwich w/ prosciutto, smoked cheese, onion relish on sourdough & chips	\$26
Halloumi Burger (V) w/ crispy halloumi, tomato, beetroot, aioli & chips	\$21
Battered Fish & Chips w/ garden salad, tartare sauce & lemon	\$26
“Italian-style” Margherita Pizza (V) w/ cherry tomato, bocconcini & basil	\$25
Add spicy salami or prosciutto	\$6
Add prawns	\$6
Steak Frites (GF) w/150g scotch fillet, bearnaise sauce, salad & chips	\$28

ALTERNATE

Pav Healthy Choice Salad (Vegan/GF/DF) w/ jeweled cous cous, roasted beetroot, apricot, almond flakes & house dressing	\$20
add chicken	\$5.5
add grilled haloumi	\$5
Zucchini Zoodles (Vegan/GF/DF) W/ crispy tofu, seasonal vegetables & vegan house-made dressing	\$20
Tofu Poke Bowl (Vegan/GF/DF) w/ crispy tofu, pumpkin, edamame & avocado tomato salsa	\$20



DINNER 5PM TO 10PM

GRILL (ALL GF)

served w creamy mashed potato & garden salad

200g Eye Fillet	\$38
250g Rump Steak	\$30
250g Pork Chop	\$30
250g Lamb Rump	\$36

SAUCES (ALL GF)

\$5

Bearnaise
Red wine Jus
Pepper Jus
Smoked Mushroom
Gravy

SIDES

Fries (V/DF)	\$10
Garden Salad (V/GF/DF)	\$10
Onion Rings w/ chipotle sauce (V)	\$10
Seasonal Vegetables (Vegan/GF/DF)	\$10
Creamy Potato Mash (V/GF)	\$10
Green Bean Almondine (V)	\$12

MAIN COURSES

Pan-seared Barramundi (GF)	\$35
w/ potato rosti, sauté beans, lemon & dill sauce	
Italian Crumbed Chicken Schnitzel	\$23
w/ garden salad & chips	
add parmigiana	\$5
Slow-cooked South Indian Lamb Curry (GF)	\$26
w/ saffron rice, cucumber raita & salad	
Prawn Pappardelle	\$35
w/ creamy vodka sauce & basil oil	
House-Made Venison Pot Pie	\$25
w/ creamy mashed potato, jus & salad	
250g Pan-seared Cornfed Chicken Breast (GF)	\$30
w/ sauté green beans, roast chats & tarragon sauce	
BBQ Pork Ribs (GF)	\$32
w/ house-made pineapple BBQ sauce, salad & chips	
Wild Mushroom & Chestnut Risotto (V)	\$29
w/ mixed wild mushrooms, roasted chestnuts & truffle oil	

V = Vegetarian, GF = Gluten Free



SWEETS

Chocolate Fondant w/ caramel whipped cream, chocolate pencil & vanilla floss	\$15
House-made Cotton Cheesecake w/ fresh berries & whipped cream	\$15
House-made Sticky Date w/ butterscotch sauce & vanilla bean ice-cream	\$15
Saffron Crème Catalan (GF on request) w/ spiced peach compote & biscotti	\$15
Trio of Gelato w/ chef selections (see waiter)	\$10
Vanilla Bean Ice-cream per scoop	\$5
Affogato w/ espresso & vanilla bean ice-cream	\$12
Cheese Board (GF on request) for 2 people w/ chef's selection of 3 cheeses, fresh grapes, nuts & crackers	\$26

TEA & COFFEE

Tea English Breakfast, Earl Grey, Green, Mint, Chamomile	\$4.5
Chai Latte	\$5
Coffee Espresso, Long Black, Cappuccino, Flat White, Latte, Moccha, Piccolo, Macchiato	\$5
Hot Chocolate	\$5
Iced Chocolate, Coffee	\$6.5
Extras Mug / extra shot / decaf Soy / Almond / Oat / Lactose Free Flavour (Caramel / Vanilla / Hazelnut)	\$0.5



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