

Welcome to Darling Pavilion

WEEKLY SPECIALS FROM 5PM

Darling Pavilion

MONDAY

STEAK FRITES

250g Grain fed angus MBS2+ rump,
chips & gravy

\$24

TUESDAY

SCHNITZEL

Classic chicken schnitzel chips, salad & gravy
UPGRADE to Parmi +\$4

\$20

WEDNESDAY

BURGER

Your choice of burger & chips
(excluding Prawn Po Boy)

\$18

RED

		SM	LRG	BTL
Coldstream Hills Pinot Noir	Yarra Valley, VIC	15	25	72
Barringwood Estate Pinot Noir	Tasmania, AUS			93
Marques De Tezona Tempranillo	Castilla-La Mancha, Spain	13.5	22.5	65
Bondar ‘Junto’ GSM	McLaren Vale, SA	16.5	27.5	79
Willow Chase Shiraz	Barossa Valley, SA	14.5	24	70
Palmetto Shiraz	Langhorne Creek, SA	16.5	27	79
Penfolds St Henri Shiraz	Multi Regional, SA			160
Henry & Hunter Shiraz Cabernet	Multi Regional, AUS	12	20	58
Penfolds Bin 389 Cabernet Sauvignon Shiraz	Multi Regional, SA			145
Brokenwood 8 Rows Cabernet Merlot	Hunter Valley, NSW			77
Henschke Keyneton Euphonium	Barossa Valley, SA			120
La Boca Malbec	Mendoza, Argentina	14.5	24	70

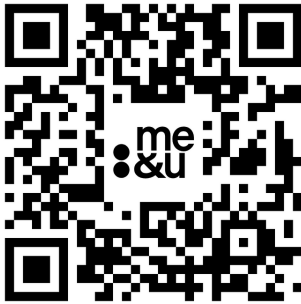
Thanks for visiting
Darling Pavilion

COCKTAILS

Aperol Spritz	19	Paloma	23.5
Aperol, Sparkling, Soda, Orange		100% Blue Agave Tequila, Lime, Grapefruit Soda	
Hugo Spritz	19	Bloody Mary	23.5
Elderflower Liqueur, House Sparkling, Soda, Lemon, Mint		Vodka, Spice Mix, Tomato, Lemon	
Limoncello Spritz	19	Lychee Martini	23
Limoncello, Prosecco, Soda		Vodka, Lychee Liqueur, Lemon, Lychee	
Berry Hibiscus Spritz	19	Espresso Martini	23
Peach, Wild Berry, Prosecco, Hibiscus		Vodka, Coffee Liqueur, Cold Drip Coffee	
Margarita	23	Cosmopolitan	23
100% Blue Agave Tequila, Triple Sec, Lime, Salt		Vodka, Triple Sec, Lime, Cranberry	
Tommy’s Margarita	23	Mojito	23
100% Blue Agave Tequila, Lime, Agave		White Rum, Lime, Mint, Soda	
Spicy Watermelon Margarita	24	French Martini	23
El Jimador Blanco Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli Oil		Vodka, Chambord, Pineapple, Lime	
Pornstar Martini	23	Negroni	23
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit with side of sparkling		London Dry Gin, Campari, Vermouth	
Amaretto Sour	23	Long Island Ice Tea	25.5
Amaretto, Whiskey, Lemon, Bitters		Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola	
Let that Mango	23.5	MOCKTAILS	
100% Blue Agave Tequila, Aperol, Lemon, Orange, Mango, Tajin		Sippin Pretty	16.5
		Mabel 0%, Vanilla, Passionfruit, Lemon	
		Melon Dolla Baby	16.5
		Mabel 0%, Agave, Lime, Watermelon, Chilli Oil	

ORDER FROM YOUR
TABLE & WE’LL BRING
YOUR MEAL TO YOU!

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phone camera or visit
avcmenu.com/darling-pavilion



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PASTA

TARTUFO POTATO GNOCCHI ^{V, VGO}	28
Truffle sauce, toasted almonds, parsley, truffle oil, pecorino	
TIGER PRAWN LINGUINI	33
Prawn bisque, kombu butter, prawn oil	
DUCK RAGU PAPPERDELLE	32
Napolitana, parsley, pecorino	

PIZZA

LA VERDE ^V	22
Zucchini sauce, fior di latte, sundried tomato, mushroom	
MARGHERITA ^V	22
Pomodoro, fior di latte, fresh basil, olive oil	
TARTUFO FUNGHI ^V	26
Truffle cream, fior di latte, pepper, truffle oil	
GAMBERI	29
Pomodoro, fior di latte, prawns, cherry tomato, chilli, rocket	
PEPPERONI	27
Pomodoro, fior di latte, pepperoni, parsley, chilli flakes	
CAPRICOSA	27
Pomodoro, fior di latte, ham, mushroom, artichoke, olives	

DESSERT

FALLEN VANILLA ICE-CREAM ^V	13
Honeycomb, chocolate soil, lemon & passionfruit curd, waffle cone	
MANGO PUDDING ^{LGO, V}	14
Coconut sago, vanilla ice-cream, sorbet	

\$13 KID’S MENU

- LINGUINI PASTA ^V Napolitana sauce, parmesan cheese
- FISH & CHIPS Battered white fish, lemon, ketchup
- KID’S CHICKEN SCHNITZEL Panko crumbed chicken breast, fries
- KID’S CHEESEBURGER American cheese, ketchup, fries
- KID’S MARGHERITA PIZZA ^V Pomodoro, fior di latte, basil
- All kid’s meals served with soft drink or juice
- *Only available for children under 12 years old

SPARKLING & CHAMPAGNE

	SM	LRG	BTL
Mr Mason Sparkling Cuvee Brut NV Multi Regional, AUS	12		58
Alpha Box & Dice Tarot Prosecco NV Murray Darling, SA	13.5		65
Bird in Hand Sparkling NV Adelaide Hills, SA			72
Chandon Blanc de Blancs NV Yarra Valley, VIC	15		72
Moet & Chandon Imperial Brut NV Epernay, France	27		130
Veuve Clicquot Yellow Label Brut NV Reims, France			180
Ruinart Rose NV Reims, France			285
Dom Perignon Brut Vintage 2013 Epernay, France			595
Vivo Moscato Riverina, NSW	13.5	22.5	65

WHITE

Dottie Lane Sauvignon Blanc Multi Regional, AUS	12	20	58
Mill Flat Sauvignon Blanc Marlborough, NZ	14	23	67
Aphelion Chenin Blanc Adelaide Hills, SA	14.5	24	70
Pennello Pinot Grigio DOC Delle Venezia, Italy	13.5	22.5	65
Paloma Riesling Clare Valley, SA	14	23	67
Mandarossa Fiano Sicily, Italy			70
Ant More Pinot Gris Marlborough, NZ			67
Lost Woods Chardonnay Limestone Coast, SA	14	23	67
Mountadam ‘Five-Fifty’ Chardonnay Eden Valley, SA	15	25	72
Deep Woods Estate Chardonnay Margaret River, WA			75
Penfolds Cellar Reserve Chardonnay Tumbarumba, NSW			100
Shaw & Smith M3 Chardonnay Adelaide Hills, SA			115
Dom. Thierry Mothe Chablis AC Burgundy, France			127

ROSE

Hearts Will Play Rose Multi Regional, AUS	12	20	58
Sud Rose Languedoc, France			67
Sud Rose Magnum 1500ml Languedoc, France	14	23	134
Chateau D’Esclans Whispering Angel Rose Provence, France			112

SHARED & SMALL PLATES

HAND STRETCHED GARLIC BREAD ^V Confit garlic & herb butter, parmesan	10
ROASTED CARROT HUMMUS ^{VG} Mixed nuts & seeds, smokey chilli oil, crispy za'atar bread	16
TRUFFLE SOUVLAKI FRIES ^V Truffle mayo, pecorino, truffle oil	14
FRESH BURRATA ^V Date & tarragon paste, orange juice, stone baked puffed bread, garlic confit oil	25
SALMON PASTRAMI ^{LG, LD} Fried capers, chive oil	22
FLAME CHARRED OCTOPUS ^{LG, LD} Fermented harissa, souvlaki crisps	25
SZECHUAN SQUID ^{LD} Shallots, aioli, coriander, lemon	21
FRIED POPCORN CHICKEN Chilli yuzu glaze, furikake, shallots	19
CHARGRILLED SOUVLAKI LAMB SKEWERS ^{LG} Garlic & mint yoghurt, pickled cucumber & red onion, olive oil	21

SALADS

ADD ON:
Chicken breast 5
Bacon 4

ROAST PUMPKIN FATTOUSH ^{VG} Roasted pumpkin wedge, tomato, cucumber, radish, pomegranate, onion, mint, baby gem, crispy za'atar bread, lemon dressing	20
OCTOPUS ^{LG, LD} Harissa tahini, kale, quinoa, leaves, fennel, cherry tomatoes, toasted almonds	29
POACHED CHICKEN ^{LD} Cabbage slaw, edamame, carrots, cucumber, wasabi peas, sesame dressing	25

BURGERS

ADD ON:
Bacon 4
Extra Cheese 3
GF Bun 4

FALAFEL ^{V, VGO} Tomato relish, lettuce, cucumber & red onion, aioli, souvlaki fries	22
CLASSIC BEEF American cheese, lettuce, tomato, onion, pickles, burger sauce, milk bun, souvlaki fries	22
SOUTHERN FRIED CHICKEN American cheese, slaw, fermented chilli mayo, milk bun, souvlaki fries	22
PRAWN PO BOY Crispy battered prawns, lettuce, avocado, fermented chilli mayo, milk roll, souvlaki fries	24

MAINS

CRISPY SKIN KING SALMON ^{LGO, LDO} Carrot hummus, potato dumplings, maple glazed Dutch carrots	36
BAKED OLIVE TAPENADE MURRAY COD ^{LDO} Cauliflower blossoms, fregola, sage & walnut beurre noisette	36
SEARED LAMB RUMP ^{LG, LDO} Saddle back potato, glazed carrot & feta salad, red wine jus	36
BEEF SHORT RIB ^{LG} Garlic butter mash, crispy brussel sprouts, red wine jus	38

SCHNITZEL *All served with chips & green salad*

SCHNITZEL CLASSIC Panko crumbed chicken breast, lemon, gravy	29
SCHNITZEL PARMIGIANA Panko crumbed chicken breast, double smoked ham, napolitana sauce, mozzarella, basil	31

THE GRILL *All served with fries, leaf salad & choice of sauce*

250G GRAIN FED TRUE NORTH ANGUS RUMP MBS2+ ^{LGO, LDO}	32
300G GRAIN FED SCOTCH FILLET MSA ^{LGO, LDO}	45
ADD ON: SURF & TURF 2 JUMBO TIGER PRAWNS	+15

SAUCES

MUSHROOM SAUCE ^{LG}	3	RED WINE JUS ^{LG}	3
GREEN PEPPERCORN SAUCE ^{LG}	3	GARLIC BUTTER ^{LG, V}	3
		GRAVY ^{LG}	3

SIDES

LEAF SALAD ^{LG, VG} House dressing	9
ROAST VEG ^{LG, VG} Cauliflower, brussel sprouts, pumpkin, carrot hummus	13
CREAMY MASH ^{LG, V}	9
SOUVLAKI FRIES ^{LG, V, VGO, LD} Aioli	10
CRISPY BRUSSEL SPROUTS ^{LG, V, VGO, LD} House dressing, feta, dukkah	13

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

[VG] VEGAN [V] VEGETARIAN [VGO] VEGAN OPTION [LD] LOW DAIRY
[LG] LOW GLUTEN [GF] GLUTEN FREE [LGO] LOW GLUTEN OPTION [LDO] LOW DAIRY OPTION

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