

THIRROUL BEACH PAVILION CAFE MENU

BREAKFAST

SERVED 7AM - 11AM DAILY

BIG BREAKFAST / 29

two free range fried eggs, bacon, pork sausage, sautéed baby spinach, roasted Roma tomato, mushrooms, hashbrowns and toasted sourdough

BIRCHER BOWL / 22

Berry compote, strawberries, mint, crushed almonds and toasted coconut

V VEA Dairy Free

add house made granola / 4

FRENCH TOAST / 23

ricotta, bananas, strawberries, mint and passionfruit compote

RAISIN TOAST / 16

with ricotta and honey

BIKINI BREAKFAST / 22

grilled bacon and roasted tomato, beetroot hummus, wild rocket, crumbled feta and balsamic glaze on sourdough GFA
add two free range poached eggs / 5

EGGS FLORENTINE / 23

two free range poached eggs, sautéed baby spinach and bearnaise sauce on sourdough V GFA

EGGS BENNI / 29

two free range poached eggs, bacon, sautéed baby spinach and bearnaise sauce on sourdough GFA

KIDS BREAKFAST

AVAILABLE UNTIL 11AM DAILY

KIDS BANANA BREAD / 13

toasted banana bread sliced and served with sweetened natural yoghurt and fruit V

KIDS SCRAMBLED EGG SOLDIERS / 13

scrambled free range eggs with sourdough toast soldiers and tomato sauce GFA

ALL DAY BREAKFAST

CHIA PUDDING CUP / 16

oat milk chia pudding with fresh seasonal fruits, house made granola and superfood infused yoghurt

PAVILION B&E ROLL | 16.5

fried free range egg, bacon, house tomato relish and hashbrown
add smashed avocado / 2.50
add cheese / 1

GRANOLA & FRUIT BOWL / 22

topped with sweetened natural yoghurt, house made granola and passionfruit compote V

SMASHED AVOCADO TOAST / 19

topped with cherry tomato, crumbled feta and dukkah spices with lemon VEA V GFA
add free range egg / 2.5

BREAKY BURGER / 20

fried free range egg, hashbrown, cheese, tomato, mixed leaves, bacon and house tomato relish GFA
make it vegetarian and swap bacon to haloumi

BUILD YOUR OWN BREAKY

start with

EGGS ON TOAST / 16

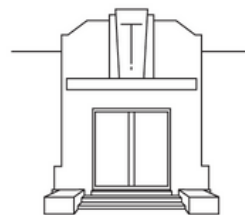
two free range eggs served fried, scrambled or poached on sourdough with roasted Roma tomato GFA V

TOAST / 9

your selection of white, wholemeal or multigrain sourdough or gluten free served with Vegemite, peanut butter, strawberry jam or honey

add breakfast sides to customise your breaky!

- hash brown | one free range egg / 2.5
- sauteed baby spinach | roasted tomato | Danish feta | mushroom | smashed avocado / 4.5
- haloumi | bacon | sausage / 6



THIRROUL BEACH
PAVILION

BEVERAGES

COFFEE

double espresso, macchiato, piccolo / 4.50

latte | cappuccino | flat white | hot chocolate | long black | mocha | chai
small 4.60 | large 5.60

COFFEE EXTRAS / 0.80

syrup: vanilla | hazelnut | caramel
extra shot

decaf

Bonsoy | Milk Lab Almond |
Milk Lab Lactose Free | Milk Lab Oat

TEAPOTS / 4.50

green | earl grey | malabar chai |
english breakfast | peppermint
pyramid bag served in a pot

ICED COFFEE / 8.5

double shot espresso with milk, ice
cream and whipped cream

ICED LONG BLACK SML / 5.6 LGE / 6.5

double shot espresso and water over ice

ICED LATTE SML / 5.9 LGE / 6.9

double shot espresso and milk over ice

ICED CHOCOLATE / 8

ice cream and whipped cream

MILKSHAKE SML / 5.5 LGE / 7.5

chocolate | caramel | vanilla | strawberry

FRAPPE / 8.5

chocolate | caramel | coffee | mocha

CLASSIC SMOOTHIE

SML / 7 LGE / 8.5

banana | mixed berry
blended with ice cream and milk

JUICE

SML / 8 LGE / 9

STRAIGHT UP

orange, apple or watermelon

REFRESH

apple, mint and cucumber

BERRY DELIGHT

watermelon, mixed berries and mint

ZING

orange, watermelon and passionfruit

VITAMIN C

ginger, orange and carrot

10% weekend surcharge | 15% public holiday surcharge | merchant processing fees applied to all card payments
Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration, GFA Gluten Free Alteration (\$2 surcharge).

LUNCH

SERVED FROM 11AM DAILY

BURGERS

PERI PERI CHICKEN BURGER / 22
Peri Peri spiced chicken thigh, cheese, tomato, grilled pineapple, cucumber, spinach and spicy aioli GFA

MUSHROOM & HALOUMI BURGER / 21
sliced tomato, spinach, aioli and balsamic V VEA GFA

CLASSIC BEEF BURGER / 20
beef patty, cheese, pickles, cos lettuce, onion jam, sliced Roma tomato and burger sauce
add bacon / 2.50
add free range fried egg / 2.50

PULLED PORK BURGER / 19
cabbage herb slaw, cucumber, grilled pineapple and spicy aioli

CHEESEBURGER / 19
beef patty, double cheese, caramelised onion, pickles, American mustard and ketchup

BREAKY BURGER / 20
fried free range egg, hashbrown, cheese, tomato, mixed leaves, bacon and house tomato relish GFA
make it vegetarian and swap bacon to haloumi

LIGHTS

PAVILION DIP PLATE / 22
smashed pumpkin, guacamole, chilli dip, olive tapenade and beetroot hummus served with toasted breads

CHILLI SALTED FRIES / 16
lemon and aioli

WARMED MARINATED OLIVES / 19
ricotta and toasted breads

BRUSCHETTA / 19
Classic tomato, Spanish onion and basil bruschetta with fetta, balsamic and olive oil V VEA GFA

GARLIC BREAD / 11

FRIES large / 10 small / 7
add aioli / 0.80

LOADED FRIES / 24
topped with pulled pork, cheese, salsa, spicy aioli and lemon

SPICY BUFFALO WINGS / 16
salsa, crispy garlic and onion

SALADS

MIDDLE EASTERN SALAD / 24
roasted turmeric chickpeas and cauliflower, pomegranate, roasted capsicum, pickled fennel, smashed pumpkin, balsamic dressing and dukkah spices

Salad Adds:
Grilled chicken / 8
Haloumi / 6
Smashed avocado / 4.5

CAESAR SALAD / 24
cos lettuce, bacon, shaved parmesan, garlic croutons, free range fried egg and house Caesar dressing

SUMMER PANZANELLA SALAD / 22
cherry tomato, basil, roasted capsicum, croutons, cucumber, spanish onion and house dressing

MAINS

PULLED PORK FLATBREAD / 22
pickled fennel, avocado, cherry tomatoes, spicy aioli and rocket

BEER BATTERED SOUTHERN BLUE EYED WHITING / 29.50
dill and lemon infused beer batter, side salad, fries, lemon and aioli

SEA SALT & CRACKED PEPPER SQUID / 29.50
with side salad, fries, lemon and aioli

GRILLED BARRAMUNDI / 39
beetroot hummus, roasted zucchini, raddish, crushed crispy chats, snow pea leaf, dukkah spice and lemon

HALOUMI STACK / 29
honey balsamic roast pumpkin, cherry tomatoes and rocket GFA

KIDS LUNCH

KIDS CHICKEN NUGGETS / 15
with side of fries and tomato sauce

KIDS FISH COCKTAILS / 15
with side of fries and tomato sauce

KIDS NAPOLETANA PASTA / 15
topped with parmesan V

BAR

COCKTAILS

ESPRESSO MARTINI / 22
double espresso, vodka and kahlua

PORNSTAR MARTINI / 26
Passôa, vanilla vodka, pineapple juice and passionfruit

PASSIONFRUIT MOJITO / 26
Bacardi rum, lime, mint and passionfruit

MARGARITA / 24
Tequila, triple sec and lime juice

APEROL SPRITZ / 21
Aperol, Prosecco and sparkling water

COCKTAIL CARAFE

PIMM'S CARAFE / 45
Pimm's no.1, gin, seasonal fruit, lemonade and ginger beer

LYCHEE MOJITO CARAFE / 45
Bacardi rum, lychee liqueur, lime, mint and lychees

WINE LIST

	STD	LGE	BTL
SPARKLING			
Dunes & Greene NV			15
Cuvee piccolo			
South Australia			
BTW Prosecco	11		35
Victoria			
WHITE			
BTW Sauv Blanc	11	15	35
Victoria			
HâHâ Sau Blanc	-	-	56
New Zealand			
BTW Chardonnay	11	15	35
Victoria			
Dunes & Greene	-	-	15
Moscato (piccolo)			
Regional VIC			
BTW Pinot Grigio	11	15	35
Victoria			

	STD	LGE	BTL
RED	11	15	35
BTW Shiraz			
Victoria			
Marty's Block Rosé	11	15	44
South Australia			
BTW Pinot Noir	11	15	35
Victoria			
Antinori Toscana	-	-	58
Sangiovese Merlot			
Tuscany Italy			

BEER & CIDER

Corona / 11

Coopers Green Pale Ale / 11

Young Henrys Newtowner Tin / 12

Light Beer / 8.5

Mid Strength / 9.5

Pure Blonde Low Carb / 9

Apple Cider / 9.5

15% surcharge applied on public holidays 10% weekend surcharge | Merchant processing fees applicable to all card transactions

Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration, GFA Gluten Free Alteration (\$2 surcharge). our meals are prepared and cooked to order. We take the greatest of care when handling your meal, however as a high volume kitchen we cannot guarantee that the product does not contain trace elements. Alterations to the menu may cause delays in the kitchen or be refused during busy service periods