

Breakfast Menu

SERVED ALL DAY

Thirroul Beach Pavilion

BREAKFAST MAINS

PAVILION BREAKFAST / 25

two free range served your way, bacon, pork sausage, sautéed baby spinach, roasted Roma tomato, crispy potatoes, field mushroom and toasted sourdough

PAVILION FRENCH TOAST / 19.5

topped with passionfruit glaze, strawberries, ricotta and cinnamon V
add bacon / 5

SMASHED AVOCADO TOAST / 16.5

topped with cherry tomatoes, feta and dukkah spices

VEA V GFA

double it! add an extra slice of avo toast / 6

add two free range poached eggs / 4

COCONUT BIRCHER MUESLI / 18

mango compote, strawberry, sweetened natural yoghurt, pomegranate, mint and toasted coconut V

BACON & EGG ROLL / 12

fried free range egg, bacon and your selection of BBQ, tomato, aioli or house made tomatillo salsa verde GFA

add smashed avocado / 2

add cheese / 1

add hash brown duo / 3.50

CHORIZO & MUSHROOM TOAST / 22

garlic and sage wild mushrooms, crispy chorizo, shallots and dukkah spices GFA
add two free range poached eggs / 4

EGGS FLORENTINE / 19.5

two free range poached eggs, sautéed baby spinach and bearnaise sauce on an English muffin V GFA

add smoked atlantic salmon / 7

add bacon / 5

GRANOLA & FRUIT BOWL / 17

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

SOUR CHERRY RAISIN TOAST / 11

served with ricotta and locally sourced honey V

BREAKFAST ROLL / 17

bacon, cheese, tomato, fried free range egg, mixed leaves, hashbrown, tomatillo salsa verde and house made aioli GFA V

add smashed avocado / 2

D.I.Y BREAKFAST

start with

EGGS ON TOAST / 12

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

TOAST / 8

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

add sides

- hash brown duo / 3.50
- field mushrooms / 4
- bacon / 5
- smashed avocado / 4
- sautéed baby spinach / 3.50
- pork sausages / 5
- roasted roma tomato / 3.50
- danish feta / 4
- haloumi / 5
- smoked atlantic salmon / 7

BEVERAGES FROM THE CAFE

COFFEE

double espresso, macchiato, piccolo / 4

latte | cappuccino | flat white | hot chocolate | long black | mocha | chai latte
small 4.50

upgrade to a mug / +0.80c

ICED LATTE SML / 5.5 LGE / 6.5

double shot espresso and milk poured over ice

ICED LONG BLACK SML / 5.5 LGE / 6.5

double shot espresso and cold water poured over ice

ICED COFFEE / 7.5

double shot espresso with milk, ice cream and cream

COFFEE EXTRAS / 0.80

- syrup: vanilla | hazelnut | caramel
- extra shot
- decaf
- Bonsoy | Milk Lab Almond | Milk Lab Lactose Free | Milk Lab Oat

CAFE CLASSICS

MILKSHAKE SML / 5 LGE / 6.5
chocolate | caramel | vanilla | strawberry

FRAPPE / 7

chocolate | caramel | coffee | mocha

SPIDER / 7

coke | coke no sugar | lemonade | solo
poured over vanilla ice cream

CLASSIC SMOOTHIE

SML / 6 LGE / 8.5

banana | mixed berry | mango passionfruit
blended with ice cream and milk

ICED CHOCOLATE / 7.5

with ice cream and whipped cream

LEMON LIME AND BITTERS / 6.50

SOFT DRINKS / 3.50

Coke | Coke No Sugar | Solo | Lemonade

FRESH JUICE

SML / 6.5 LGE / 8.5

- **straight up:** nothing but your choice of orange, apple or watermelon
- **refresh:** apple, mint and cucumber
- **berry delight:** watermelon, mixed berries and mint
- **zing:** orange, watermelon and passionfruit

TEA

TEAPOTS / 4.50

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



THIRROUL BEACH
PAVILION



Lunch Menu

SERVED FROM 10AM DAILY

Thirroul Beach Pavilion

SALADS

Salad adds:

- grilled chicken thigh / 7
- haloumi / 5
- smoked Atlantic salmon / 7
- two poached free range eggs / 4
- chorizo / 5
- pulled pork shoulder / 7

POKE BOWL / 24

edamame beans, smashed avocado, wakame, pickled radish, japanese pumpkin, brown rice, house made aioli nori, chilli pickled fennel and sesame seeds V VEA GFA

GREEN BOWL / 24

smashed avocado, baby spinach, green beans, broccoli, crispy chat potatoes, sugar snap peas, shallots and crushed almonds V VEA GFA

MAINS

TANDOORI SPICED CHICKEN / 28

spiced chicken thigh, crushed chat potatoes, tzatziki, pomegranate, chickpea, cherry tomato and rocket salad GFA

MARKET FISH OF THE DAY / 36

market fish served with couscous, chorizo, chickpeas, sugar snaps, coriander and citrus dressing GFA

WHISKY & MAPLE GLAZED PORK SHOULDER / 27

charred paprika spiced corn, red cabbage and tomato salsa

BEER BATTERED SOUTHERN BLUE EYED WHITING / 26

dill and lemon infused beer batter, side salad, fries, lemon and aioli upgrade to grilled market fish / 9

WILD MUSHROOM PASTA / 18

sage, parsley and garlic cream sauce V VEA add crispy chorizo / 4

CLASSIC SALT & PEPPER SQUID / 26

with side salad, fries, lemon and aioli

SIDES

CHILLI SALTED FRIES / 9.50

served with garlic aioli

LOADED FRIES / 18

pulled pork shoulder, cheese, tomato salsa, spicy aioli, chilli sauce, shallots and lime

PAVILION DIP PLATE / 17

beetroot hummus, tzatziki, chilli dip, babaganoush, garlic yoghurt and toasted breads

BASKET OF FRIES / 8.50

add tomato or barbeque sauce / 0.3 add aioli sauce / 1

KIDS MEALS

available all day

KIDS BANANA BREAD / 12

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

KIDS MINI BACON & EGG MUFFIN / 12

free range fried egg and bacon on an english muffin with tomato sauce GFA

KIDA PASTA / 12

napolitana sauce and parmesan V VEA

KIDS FISH COCKTAILS / 13

with side of fries and tomato sauce

KIDS CHICKEN BITES / 12

with side of fries and tomato sauce

Burgers

ADD A SIDE OF FRIES TO YOUR BURGER +\$4

CLASSIC BEEF BURGER / 17

beef patty, cheese, pickles, cos lettuce, onion jam, sliced Roma tomato and burger sauce add bacon / 2.50

swap to a vegan Beyond Beef patty / 4 VEA

GRILLED CHICKEN BURGER / 17

tandoori spiced chicken thigh, roasted capsicum, mixed leaves and garlic yoghurt GFA

CHEESEBURGER / 15

beef patty, double cheese, red onion, pickles, American mustard and ketchup add bacon / 2.50

swap to a vegan Beyond Beef patty / 4 VEA

GRILLED HALLOUMI BURGER / 16

roasted capsicum, mixed leaves, roma tomato and green chilli chutney V GFA

BIG BOY BURGER / 20

beef patty, bacon, grilled pineapple, Roma tomato, free range fried egg, pickles, cheese, cos lettuce, onion jam and burger sauce swap to a vegan Beyond Beef patty / 4 VEA

Share

SEAFOOD PLATE / 65

dill and lemon battered southern blue eyed whiting, grilled market fish, salt and pepper squid, smoked atlantic salmon, side salad, fries and house made dipping sauces

15% surcharge applied on public holidays

Dietary Requirements: V / Vegetarian, VEA / Vegan Alteration, GFA Gluten Free Alteration (1.50 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

1.65% surcharge on credit and paypass transactions
0.30c surcharge on saving and cheque transactions

Pavilion Bar
open from
11am daily



Please place
your order at
the counter