

ENTRÉES

Garlic Bread (v)	12.0
Toasted ciabatta bread spread with garlic butter	
Flaming Saganaki (v, lgo)	19.5
Grilled Kefalograviera cheese set alight with a shot of Ouzo liqueur. Served with a lemon wedge	
Calamari	19.5
Dusted in lemon pepper flour with wild rocket, red onion, tartare & lemon	
Zucchini Fingers (v)	17.9
Slices of zucchini lightly fried in a parmesan crumb. Served with sweet chilli mayonnaise	
Potato Croquettes (v)	18.5
Three croquettes lightly fried in a parmesan crumb with a roasted garlic aioli	
Chicken Ribs	20.5
Barbequed chicken ribs marinated in honey, chilli, soy & garlic	
“Pav” Fried Chicken	22.0
Bite sized chicken thigh pieces coated in our own secret herbs & spices, served with truffle mayonnaise	
Duo of Dips (v)	19.5
With warm pita, please ask your server for today's selection	
Arancini (v)	17.5
Three home-made arancini filled with mushroom, three cheeses & truffle oil. Served with a side of chilli relish	
Sizzling Seafood Plate (lgo)	24.0
Four sautéed prawns & grilled calamari finished in olive oil, sea salt & garlic. Served with a lemon wedge	
Fish Tacos	19.9
Three battered barramundi goujons served in toasted tortilla bread finished with an avocado & lime salsa	
Lasagna Fingers	19.0
Four crumbed fingers of lasagna served with a cheese sauce	
Mac & Cheese (v)	14.9
Macaroni pasta mixed with a blend of three cheeses baked to perfection	
Cheesy Corn (v)	14.9
Corn kernels mixed with a blend of three cheeses baked to perfection	

SIDES

◆ Basket of Wedges (v)	14.5
◆ Paprika Salted Chips (v)	11.5
◆ Sweet Potato Chips (vgn)	14.5
◆ Garden Salad (vgn, lgo)	10.5
◆ Mashed Potato (v, lgo)	10.5
◆ Honey Roasted Vegetables (v, lgo)	10.5
◆ Char-Grilled Corn (v, lgo)	10.5

SALADS

Add calamari	9.0
Add chicken	9.9
Add lamb	11.0
Add six prawns	16.0
Caesar	20.5
Crispy prosciutto, cos lettuce, shaved parmesan, croutons & anchovies mixed through a creamy classic Caesar dressing topped with a poached egg	
Dragan (v, lgo)	21.9
Cucumber, cherry tomatoes, olives, red onion & feta, tossed through mixed leaves & a balsamic vinaigrette	
Kale & Pomegranate (vgn, v)	22.9
Pearl barley, freekeh, black currants, cranberries, cherry tomatoes, roasted almonds, kale, onion & rocket tossed through a pomegranate dressing	
Fattoush (vgn, v)	21.9
A fresh salad of lettuce, tomato, cucumber, radish, red onion, mint & parsley with toasted Lebanese bread & a tangy lemon & sumac dressing	

RISOTTOS & PASTAS

Pumpkin & Fetta Risotto (v, lgo)	27.5
Roasted pumpkin, baby spinach, spring onion & garlic, finished with fetta cheese & pumpkin seeds	
Lamb Risotto	33.0
Pan seared lamb rump, semi dried tomatoes, mushrooms, onion, hint of chilli, red wine, spring onion & garlic, finished with parmesan cheese	
Carbonara Penne	27.9
Pan fried bacon, garlic, white wine & cream reduction, finished with parmesan cheese	
Nonna Angelina Linguini (v)	26.5
Cherry tomatoes, garlic, chilli & fresh herbs, finished with parmesan cheese	
Pollo Penne	29.5
Seared chicken breast, avocado, mushroom, garlic, white wine & cream reduction, spring onion, finished with parmesan cheese	
Seafood Linguini	35.5
Prawns, mussels & calamari cooked in white wine, garlic & chilli, finished with lemon juice & fresh herbs	
Chilli Prawns Pappardelle	35.5
Sautéed prawns with chilli, garlic, fresh tomato, spinach & Napoli sauce served with pappardelle pasta	

MAINS

Chicken Strips	29.9
Three crumbed tenderloins served with paprika salted chips, garden salad & a house made honey mayonnaise.	
Atlantic Salmon (lgo)	38.5
Crispy skinned fillet cooked medium served with mashed potatoes, seasonal greens, fried capers & a lemon butter sauce	
Calamari	34.5
Dusted in lemon pepper flour on a bed of wild rocket & onion, with paprika salted chips, lemon & tartare	
Garlic Prawns (lgo)	37.5
Eight tiger prawns sautéed in a creamy garlic sauce, served with jasmine rice & garden salad	
Chicken Parmigiana	31.5
Crumbed breast fillet topped with Napoli & cheese, served with paprika salted chips & garden salad	
Chicken Florentine	35.5
Oven baked puff pastry parcel filled with diced chicken breast, cheese, baby spinach & cream, topped with mushroom sauce, with paprika salted chips & garden salad.	
Thai Green Curry	35.9
Seared chicken breast & vegetables reduced in a light coconut curry, with jasmine rice & pita	
Lamb Shank (lgo)	37.5
12-hour slow cooked lamb shank topped with red wine jus, served with mashed potatoes, seasonal greens & a side of char-grilled corn	
GRILL	
<i>Please allow 25 minutes for all items off the grill</i>	
Chicken Skewers	36.9
A duo of char-grilled chicken skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Mixed Skewers	38.9
A duo of char-grilled lamb & chicken skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Lamb Skewers	40.9
A duo of char-grilled lamb skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Porterhouse 300g	48.5
Scotch fillet 400g	62.5
3+ MARBLE SCORE	
Extra sauce	3.5
Add four creamy garlic prawns	14.0
<i>All steaks are char-grilled to your liking, served with any two sides & one sauce of your choice: Mushroom, peppercorn, garlic butter (lgo) or red wine jus</i>	

lgo - Low Gluten Option v - Vegetarian vgn - Vegan

Dandenong Pavilion menu

ORGANISING A CORPORATE MEETING?

Dandenong Pavilion offers convenient lunch catering packages to satisfy a large work crowd (pick up only)

LUNCH PRE-ORDERS

If you are joining us at Dandenong Pavilion for lunch and are in a hurry, simply email your group's pre-order before 11:00am on the morning of the reservation using our pre-order form found on our website at www.dpav.com.au

FUNCTIONS

Dandenong Pavilion caters to larger functions of up to 50 guests seated & 80 guests standing. For more information visit our functions tab on line or email us at reservations@dpav.com.au.

GIFT VOUCHERS

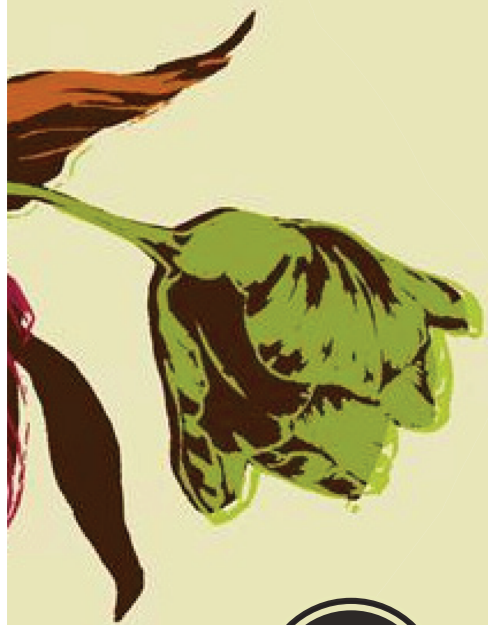
We have vouchers available at any value for birthdays, weddings, congratulations or thank you gifts. Please speak to our friendly wait staff for assistance.

ALLERGY INFORMATION

Please notify staff of any dietary requirements. Note that some items may contain traces of seafood, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and potential cross-contamination, we are unable to 100% guarantee the absence of these ingredients from all menu items.

Please Note: We do not split bills. On site ATM access is located in our bar.





PIZZA

- Cheese & Garlic (v)** 21.0
Mozzarella, garlic & oregano
- Margherita (v)** 22.5
Tomato base, mozzarella & oregano
- Hawaiian** 23.5
Tomato base, mozzarella, ham & pineapple
- Capricciosa** 24.5
Tomato base, mozzarella, ham, mushroom & Kalamata olives (anchovies optional)
- Vegetarian (v)** 24.0
Tomato base, mozzarella, olives, pineapple, onion, mushroom, roasted red capsicum, green peppers & garlic
- BBQ Chicken** 25.0
Tomato base, mozzarella, chicken, onion & smoky BBQ sauce
- Calabrese** 25.0
Tomato base, mozzarella, salami, roasted red capsicum, Kalamata olives, oregano, chilli & garlic
- Pepperoni** 24.0
Tomato base, mozzarella & salami
- Aussie** 24.5
Tomato base, mozzarella, ham, bacon, onion & egg
- Mexicana** 24.0
Tomato base, mozzarella, salami, roasted red capsicum, chilli, jalapenos & green peppers

GOURMET PIZZA

- Meat Lovers** 28.9
Tomato base, mozzarella, ham, salami, chicken, kransky, bacon & BBQ sauce
 - Aunty Maria** 29.9
Tomato base, mozzarella, buffalo mozzarella, prosciutto, rocket, fresh tomato & grana padano parmesan cheese
 - Get Stuffed** 28.5
Tomato base, mozzarella, ham, salami, onion, mushroom, roasted red capsicum, Kalamata olives, pineapple & garlic
 - Tasty Truffle (v)** 24.9
White cheese sauce, mozzarella, Portobello mushroom, truffle oil & parmesan
 - We Found Nemo** 31.5
Tomato base, mozzarella, marinated prawns, calamari & Atlantic salmon served with a lemon wedge
 - The Spartan (v)** 26.5
Tomato base, mozzarella, baby spinach, Portobello mushroom, roasted red capsicum, Kalamata olives, feta cheese & fresh chilli
 - Cajun Chicken** 26.5
Tomato base, mozzarella, ham, red onion, Cajun marinated chicken, roasted red capsicum & yoghurt
 - Mad Mon** 26.5
Tomato base, mozzarella, chicken, avocado, semi-dried tomato, mushroom, onion & feta cheese
 - No Way Jose** 26.5
Tomato base, mozzarella, salami, kransky, roasted red capsicum, jalapenos & chilli flakes
 - One Broke Knee** 26.9
Tomato base, mozzarella, garlic, salami, bacon & pineapple
 - Atomic Pizza** 28.5
Our famous atomic burger deconstructed onto a pizza with a tomato base, mozzarella, kransky, onion, bacon, chilli relish, minced beef & BBQ sauce finished with truffle mayonnaise
- Low Gluten base* 5.0
All pizzas can be made halal. Please ensure you request this when ordering.

BURGERS & MORE

- Our beef patties are a blend of 100% Australian beef & cooked medium unless specified otherwise.**
- All items are served with a side of paprika salted chips.**
- ◆ *Upsize chips*.....3.0
 - ◆ *Make it Vegan*.....3.0
 - ◆ *Add 200g beef patty*.....10.0
 - ◆ *Add chicken patty*.....8.0
 - ◆ *Add vegan patty*.....6.0
 - ◆ *Add mac & cheese croquette*.....4.5
- Chicken Strip Wrap** 25.9
Crumbed tenderloins wrapped with tomato, cucumber, mixed lettuce, tasty cheese & house made honey mayonnaise
 - Two Peck** 27.9
Double char-grilled chicken breast marinated in Moroccan spices with cheddar cheese, lettuce, tomato & sweet chilli mayonnaise on a Turkish bun
 - The Samurai** 26.9
Homemade battered crispy chicken breast with lettuce, tomato, cheddar cheese & Japanese mayonnaise in a soft white bun
 - Beef Burger** 26.5
A single beef patty, cheddar cheese, tomato, butter lettuce, chef's special sauce & American mustard in a brioche bun
 - Proppa Whoppa** 26.9
A single beef patty, cheddar cheese, lettuce, tomato, raw onion, tomato sauce & Japanese mayonnaise in a white bun
 - The General** 27.5
Two beef patties, double cheddar cheese, pickles, grilled onion, American mustard, jalapenos & tomato sauce in a brioche bun
 - McDowell** 27.5
Two beef patties, double cheddar & swiss cheese, lettuce & McDowell sauce in a soft white bun
 - Atomic** 27.5
A single beef patty, topped with cheddar cheese, bacon, beef & cheese kransky, BBQ sauce, truffle mayonnaise, chilli relish & caramelised onion in a brioche bun
 - Field Burger** 27.5
A single beef patty topped with grilled halloumi, portobello mushroom, onion jam, roquette & truffle mayonnaise in a white bun
 - Philly Cheese Steak Roll** 28.5
Tender slices of beef fillet served in a long roll with tangy steak sauce, pickles, caramelised onion & cheese sauce

DESSERT

- Chocolate Pudding** 16.5
Our chef's own pudding served warm with chocolate sauce, vanilla ice cream & almond meal garnished with a fresh strawberry
- Nutella Magnum (Igo)** 16.5
Nutella parfait with a crunchy chocolate shell served with crushed hazelnuts
- Crème Brulee (Igo)** 17.5
Baked vanilla crème brulee, mixed berry compote, hazelnuts & vanilla ice cream
- Sticky Date Pudding** 17.5
Sticky date pudding with warm butterscotch sauce. Served with vanilla ice cream & almond meal
- Snickers Parfait (Igo)** 17.5
Our famous peanut butter parfait topped with a mixture of chocolate & salted caramel sauce finished with peanuts
- Bananarama** 18.5
Fresh bananas layered with banana ice cream, meringue, vanilla bean custard, fresh strawberries & nutella
- Nutella Crepes (Igo)** 17.9
Two warm crepes stuffed with banana & Nutella topped with banana ice cream, strawberries & crushed hazelnuts topped with drizzled chocolate sauce
- Return of the Mack** 32.0
(Serves 2-4)
A bowl of vanilla ice cream, with warm brownies topped with whipped cream & warm chocolate fudge sauce

Donut Roulette.....16.0

Can you handle the heat? One un-lucky person will experience the sensations of a chilli donut

WARNING: Order at your own risk!

4 Donuts.....3 jam filled & 1 filled with habanero chilli - Add additional donuts - \$4.0 each

Share you experience by hash tagging on Instagram! #pavdonutroulette



SCAN ME

Scan the QR code in your phone's camera app to see images of all dishes and desserts!