

ENTRÉES

Garlic Bread (v)	12.5
Toasted sourdough bread spread with garlic butter	
Flaming Saganaki (v, lgo)	20.5
Grilled Kefalograviera cheese set alight with a shot of Ouzo liqueur. Served with a lemon wedge	
Calamari	19.9
Dusted in lemon pepper flour with wild rocket, red onion, tartare & lemon	
Zucchini Fingers (v)	18.5
Slices of zucchini lightly fried in a parmesan crumb. Served with sweet chilli mayonnaise	
Potato Croquettes (v)	18.9
Three potato & cheese croquettes lightly fried in a parmesan crumb with a garlic aioli	
Chicken Ribs	21.0
Barbequed chicken ribs marinated in honey, chilli, soy & garlic. Garnished with spring onion & sesame seeds	
"Pav" Fried Chicken	22.5
Lightly fried bite sized chicken thigh pieces marinated in buttermilk & lightly floured using Pavs Pantry Fried Chicken Seasoning . Served with truffle mayonnaise	
Duo of Dips (v)	19.9
With warm pita bread, please ask your server for today's selection	
Arancini (v)	18.5
Three home-made arancini filled with mushroom, cheese, basil & truffle oil. Served with a side of Pavs Pantry Tomato & Chilli Relish	
Sizzling Seafood Plate	25.5
Four sautéed prawns & grilled calamari finished in olive oil, white wine, sea salt & garlic. Served with a side of toasted sourdough bread & a lemon wedge	
Fish Tacos	21.5
Three battered barramundi goujons served on toasted tortilla bread. Finished with an avocado, tomato, shallot & lime salsa	
Lasagna Fingers	19.9
Four crumbed fingers of lasagna served with a cheese sauce	
Mac & Cheese (v)	15.5
Macaroni pasta mixed with a blend of three cheeses, topped with a parmesan crumb & baked to perfection	

SIDES

◆ Basket of Wedges (v)	16.9
◆ Paprika Salted Chips (v)	12.9
◆ Sweet Potato Chips (v)	14.9
◆ Garden Salad (vgn, lgo)	11.9
◆ Mashed Potato (v, lgo)	11.9
◆ Steamed Vegetables (v)	11.9
◆ Char-Grilled Corn (v, lgo)	11.9

SALADS

Add calamari	9.5
Add chicken	10.5
Add lamb	11.5
Add six prawns	16.5
Caesar	24.9
Crispy prosciutto, cos lettuce, shaved parmesan, croutons & anchovies mixed through a creamy classic Caesar dressing topped with a poached egg	
Dragan (v, lgo)	22.5
Cucumber, cherry tomatoes, olives, red onion & fetta, tossed through mixed leaves & a balsamic vinaigrette	
Kale & Pomegranate (vgn, v)	23.5
Pearl barley, freekeh, black currants, cranberries, cherry tomatoes, roasted almonds, kale, onion & rocket tossed through a pomegranate dressing	
Fattoush (vgn, v)	22.5
A fresh salad of lettuce, tomato, cucumber, radish, red onion, mint & parsley with crispy Lebanese bread & a tangy lemon & sumac dressing	

RISOTTOS & PASTAS

Pumpkin & Fetta Risotto (v, lgo)	27.9
Roasted pumpkin, spinach, spring onion, garlic & white wine, finished with fetta cheese & pumpkin seeds	
Lamb Risotto (lgo)	34.5
Pan seared lamb rump, semi dried tomatoes, spinach, mushroom, onion, chilli, red wine, spring onion & garlic, finished with parmesan cheese	
Carbonara Penne	29.5
Pan fried bacon, garlic, spring onion, white wine & cream reduction, finished with parmesan cheese	
Nonna Angelina Linguini (v)	27.9
Cherry tomatoes, garlic, spring onion, butter, white wine, chilli & fresh herbs, finished with parmesan cheese	
Pollo Penne	30.9
Seared chicken breast, avocado, mushroom, garlic, white wine & cream reduction, spring onion, finished with parmesan cheese	
Seafood Linguini	37.5
Prawns, mussels & calamari cooked in white wine, garlic & chilli, finished with lemon juice & fresh herbs	
Chilli Prawns Pappardelle	37.5
Sautéed prawns with chilli, white wine, basil, garlic, red onion, fresh tomato, spinach & Napoli sauce	

MAINS

Chicken Strips	31.9
Three crumbed tenderloins served with paprika salted chips, garden salad & a house made honey & seeded mustard mayonnaise	
Atlantic Salmon (lgo)	39.5
Crispy skinned fillet cooked medium served with mashed potatoes, asparagus, fried capers & a lemon butter sauce	
Calamari	35.5
Dusted in lemon pepper flour on a bed of wild rocket & onion, with paprika salted chips, lemon & tartare	
Garlic Prawns (lgo)	38.5
Eight tiger prawns sautéed in a creamy white wine & garlic sauce. Served with jasmine rice & garden salad	
Chicken Parmigiana	33.5
Crumbed breast fillet topped with Napoli & cheese, served with paprika salted chips & garden salad	
Wok 'n' Roll Noodles (lgo)	35.9
Tender pieces of beef marinated in soy, garlic, chilli, ginger & oyster sauce. Stir fried with bok choy, carrot, broccoli, capsicum, mushroom, red onion & rice noodles. Garnished with spring onion & sesame seeds	
Chicken Florentine	36.5
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	37.9
Seared chicken breast & vegetables reduced in a light coconut curry, with jasmine rice & pita bread	
Lamb Shank (lgo)	38.5
12-hour slow cooked lamb shank topped with red wine jus, served with mashed potatoes, broccolini & a side of char-grilled corn	
GRILL	
<i>Please allow 25 minutes for all items off the grill</i>	
Chicken Skewers	38.5
A duo of char-grilled chicken skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Mixed Skewers	41.9
A duo of char-grilled lamb & chicken skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Lamb Skewers	43.9
A duo of char-grilled lamb skewers served with tzatziki, pita bread, paprika salted chips & a Greek salad	
Porterhouse 300g	54.5
Scotch fillet 400g	69.9
4+ MARBLE SCORE	
Extra sauce	3.5
Add four creamy garlic prawns	15.0
<small>All steaks are char-grilled to your liking, served with any two sides & one sauce of your choice: Mushroom, peppercorn, garlic butter or red wine jus</small>	

Dandenong Pavilion menu

dpavilion dandenong pavilion



ORGANISING A CORPORATE EVENT?

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 online 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.

lgo - Low Gluten Option v - Vegetarian vgn - Vegan



PIZZA

Cheese & Garlic (v)	22.5
Mozzarella, garlic, oregano & Pavs Pantry Garlic Salt	
Margherita (v)	24.9
Tomato base, mozzarella & oregano	
Hawaiian	24.9
Tomato base, mozzarella, ham & pineapple	
Capricciosa	25.9
Tomato base, mozzarella, ham, mushroom & Kalamata olives (anchovies optional)	
Vegetarian (v)	25.5
Tomato base, mozzarella, olives, pineapple, onion, mushroom, roasted red capsicum, green peppers & garlic	
BBQ Chicken	26.5
Tomato base, mozzarella, onion, chicken marinated in Pavs Pantry Cajun Seasoning topped with Pavs Pantry Smokey BBQ Sauce	
Calabrese	26.5
Tomato base, mozzarella, salami, roasted red capsicum, Kalamata olives, oregano, chilli flakes & garlic	
Pepperoni	25.5
Tomato base, mozzarella & salami	
Aussie	26.5
Tomato base, mozzarella, ham, bacon, onion & egg	
Mexicana	25.5
Tomato base, mozzarella, salami, roasted red capsicum, chilli flakes, jalapenos & green peppers	

GOURMET PIZZA

Meat Lovers	30.5
Tomato base, mozzarella, ham, salami, beef & cheese kransky, bacon & chicken marinated in Pavs Pantry Cajun Seasoning topped with Pavs Pantry Smokey BBQ Sauce	
Aunty Maria	31.5
Tomato base, mozzarella, buffalo mozzarella, prosciutto, fresh tomato, rocket & parmesan cheese	
Get Stuffed	29.9
Tomato base, mozzarella, ham, salami, onion, mushroom, roasted red capsicum, Kalamata olives, pineapple & garlic	
Tasty Truffle (v)	26.5
White cheese sauce, mozzarella, Portobello mushroom, truffle oil & parmesan	
We Found Nemo	34.5
Tomato base, mozzarella, marinated prawns, calamari & Atlantic salmon served with a lemon wedge	
The Spartan (v)	27.9
Tomato base, mozzarella, baby spinach, Portobello mushroom, roasted red capsicum, Kalamata olives, fetta cheese & fresh chilli	
Cajun Chicken	27.9
Tomato base, mozzarella, ham, red onion, roasted red capsicum & chicken marinated in Pavs Pantry Cajun Seasoning topped with yoghurt	
Mad Mon	27.9
Tomato base, mozzarella, avocado, semi-dried tomato, mushroom, onion, fetta cheese & chicken marinated in Pavs Pantry Cajun Seasoning	
No Way Jose	27.9
Tomato base, mozzarella, salami, beef & cheese kransky, roasted red capsicum, jalapenos & chilli flakes	
Buffalo Chicken	27.9
Tomato base, mozzarella, onion & chicken marinated in Pavs Pantry Cajun Seasoning & topped with Pavs Pantry Buffalo Sauce	
Atomic Pizza	30.9
Our famous atomic burger deconstructed onto a pizza with a tomato base, mozzarella, beef & cheese kransky, onion, bacon, minced beef, chilli relish & Pavs Pantry Smokey BBQ Sauce finished with truffle mayonnaise	
<i>Low gluten base 6.0</i>	
Please note our pizza bases contain dairy. 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	4.0
◆ Low gluten bun	4.0
◆ Make it vegan	4.0
◆ 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	26.5
Crumbed tenderloins wrapped with tomato, cucumber, mixed lettuce, tasty cheese & house made honey & seeded mustard mayonnaise	
Two Peck	28.5
Double char-grilled chicken breast marinated in Moroccan spices with cheddar cheese, lettuce, tomato & sweet chilli mayonnaise on a Turkish bun	
The Samurai	27.5
Homemade battered crispy chicken breast with lettuce, tomato, cheddar cheese & Japanese mayonnaise in a soft white bun	
Beef Burger	26.9
A single beef patty, cheddar cheese, tomato, butter lettuce, chef's special sauce & American mustard in a brioche bun	
Proppa Whoppa	27.5
A single beef patty, cheddar cheese, lettuce, tomato, raw onion, tomato sauce & Japanese mayonnaise in a white bun	
The General	27.9
Two beef patties, double cheddar cheese, pickles, grilled onion, American mustard, jalapenos & tomato sauce in a brioche bun	
McDowell	27.9
Two beef patties, double cheddar & swiss cheese, lettuce & McDowell sauce in a soft white bun	
Atomic	27.9
A single beef patty topped with cheddar cheese, bacon, caramelised onion, beef & cheese kransky, truffle mayonnaise, chilli relish & Pavs Pantry Smokey BBQ Sauce in a brioche bun	
Philly Cheese Steak Roll	29.5
Tender slices of beef served in a long roll with tangy steak sauce, pickles, caramelised onion & cheese sauce	

DESSERT

Chocolate Pudding	18.5
Our chef's own pudding served warm with chocolate sauce, vanilla ice cream & almond meal garnished with a fresh strawberry	
Sticky Date Pudding	18.5
Sticky date pudding with warm butterscotch sauce. Served with vanilla ice cream & almond meal	
Dubai Chocolate Cheesecake	19.9
A decadent cheesecake layered with crumbed biscuit, pistachio cream, chocolate sauce & kataifi pastry, topped with crushed pistachios.	
Crème Brulee (lgo)	18.5
Baked vanilla crème brulee served with a side of Pavs Pantry Mixed Berry Compote , hazelnuts & vanilla ice cream	
Snickers Parfait (lgo)	18.5
Our famous peanut butter parfait topped with a mixture of chocolate & salted caramel sauce finished with peanuts	
Nutella Crepes (lgo)	18.5
Two warm crepes stuffed with banana & Nutella topped with banana ice cream, strawberries & crushed hazelnuts topped with drizzled chocolate sauce	
Bananarama	19.5
Fresh bananas layered with banana ice cream, meringue, vanilla bean custard, fresh strawberries & nutella	
Return of the Mack	34.0
(Serves 2-4) A bowl of vanilla ice cream, with warm brownies topped with whipped cream & warm chocolate fudge sauce	

Donut Roulette.....18.0

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 - \$4.5 each

Share your experience by hash tagging on Instagram! #pavdontroulette



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



*Dandenong
Pavilion*

drinks menu



SOFT DRINKS

Coke	4.8	◆	Coke No Sugar.....	4.8
Sprite	4.8	◆	Fanta.....	4.8
Lift.....	4.8	◆	Soda.....	4.8
Dry Ginger	4.8	◆	Brown Creaming Soda	4.8
Lemon, Lime & Bitters.....	5.2	◆	Tonic.....	5.5
Bottle Coke	5.5	◆	Chinotto, Rossa.....	5.5
Moda Sparkling Water (600ml).....	5.5	◆	Bottle Coke No Sugar	5.5
Red Bull No Sugar	6.5	◆	Red Bull	6.5

JUICE / ICED TEA

Milla's Farm Direct Orange or Apple Juice.....	6.5
Mango, Pineapple, Cranberry or Guava Juice	5.5
Lemon Iced Tea, Peach Iced Tea	5.5
Home Brewed Iced Teas (400ml).....	9.0
Cranberry & Chamomile, Apple & Peppermint, Strawberry & Green	

MILKSHAKE

Vanilla, Chocolate, Strawberry, Caramel, Banana, Blue Heaven	9.5
Nutella, Peanut Butter, Cookies & Cream.....	10.5

ON TAP

	pot	pint
Furphy Ale	7.5	12.5
Heineken Lager.....	7.5	12.5
Canadian Club & Dry	12.5
Kirin Hyoketsu Lemon	12.0
Byron Bay Squash (alcoholic).....	12.0

BOTTLED BEER

Pure Blonde Low Carb Lager.....	9.5	◆	Carlton Zero Non Alcoholic Beer.....	9.5
Carlton Dry	10.0	◆	Victorian Bitter Lager	10.0
Asahi Super Dry.....	10.0	◆	Crown Lager	10.5
Corona Pale Lager.....	10.0	◆	Heineken Lager.....	10.5
Cascade Light Ale	10.0	◆	Great Northern Super Crisp Lager	10.5

CIDER

Somersby Pear	10.5
Somersby Apple.....	10.5
Rekorderlig Strawberry & Lime	11.5

WHISKEY/BOURBON

Jim Beam	10.0	◆	Johnny Walker Red.....	10.0
Southern Comfort.....	10.5	◆	Canadian Club.....	10.5
Jack Daniels.....	10.5	◆	Jameson	10.5
Wild Turkey	10.5	◆	Wild Turkey American Honey	11.0
Johnny Walker Black	11.0	◆	Makers Mark	11.5
Glenfiddich	14.5	◆	Glenmorangie.....	14.5
Johnny Walker Blue	34.0			

VODKA

Smirnoff	10.0	◆	Grey Goose.....	12.0
Absolut Vanilla	10.5	◆		

RUM

Bacardi Rum.....	10.0	◆	Bundaberg Rum.....	10.0
Havana Club	10.5	◆	Captain Morgan Spiced Rum.....	11.0

GIN

Gordans Dry Gin.....	10.0	◆	Bombay Gin.....	11.0
Tanqueray	10.5	◆	Plymouth Sloe Gin.....	13.5
Brookies Sloe Gin	14.5			

TEQUILA

Jose Cuervo Tequila.....	10.5
Don Julio Blanco	15.5

COGNAC

Hennessey VS	12.5
Hennessey VSOP	17.0
Hennessey XO.....	36.0

LIQUEUR

Amaretto	9.5	◆	Baileys.....	9.5
Butterscotch.....	9.5	◆	Frangelico.....	9.5
Kahlua	9.5	◆	Saint Remy VSOP Brandy.....	9.5
Campari	10.0	◆	Chambord.....	10.0
Cointreau	10.0	◆	Jagermeister	10.0
Malibu	10.0	◆	Midori.....	10.0
Ouzo	10.0	◆	Galliano Vanilla	10.5
Soho	11.0	◆	Aperol.....	11.0
Galliano Black Sambuca	10.5	◆	Passoa.....	11.0
Absinthe	11.0	◆	Tuaca.....	11.0
Alize.....	11.5	◆	Agwa.....	13.0

SHOOTERS

Tequila Slammer.....	10.0
WAP	10.0
Cowboy.....	10.0
Rakija.....	10.0
Fireball	10.0
Long Island Slammer	11.0
Magic Mon.....	11.0
Jager-Bomb	13.0
Skittle-Bomb	13.0

SPARKLING

gls btl

Bay Of Stones.....Sparkling, Barossa Valley	10.0	44.0
Vigna Sancello Prosecco DocBrut, Valdobbiadene	13.0	55.5

WHITE

Bay Of Stones.....Chardonnay, Barossa Valley SA.....	10.0	44.0
KukuSauvignon Blanc, Marlborough NZ.....	11.0	46.0
Gapsted MariposaMoscato, King & Alpine Valleys VIC.....	11.0	46.0
Version Two.....Pinot Grigio, Southeast Australia.....	11.0	46.0
Pizzini.....Riesling, King Valley VIC.....	11.5	48.5
Mt VernonSauvignon Blanc, Marlborough NZ.....	11.5	48.5
Moments of ClarityChardonnay, Barossa Valley SA.....	11.5	48.5
Kangarilla Road.....Pinot Grigio, Adelaide Hills SA	NA	66.0

ROSÉ

Howard Vineyard.....Rosé, Adelaide Hills SA.....	11.5	49.5
Pizzini BrachettoMoscato Style Rosé, King Valley VIC	12.0	50.0

RED

Bay of StonesShiraz, Barossa Valley SA.....	10.0	44.0
Alpine RoadPinot Noir, King & Alpine Valleys VIC	11.0	45.5
Longhop 'Angaston'Merlot, Barossa Valley.....	11.5	48.5
San Pietro.....Pinot Noir, Mornington Peninsula VIC	12.5	54.5
Reschke Bull Trader.....Cabernet Sauvignon, Coonawarra SA	12.5	54.5
Cooper BurnsSterling Shiraz, Barossa Valley SA	12.5	54.5
Rob Dolan 'True Colours'Cabernet Shiraz Merlot, Yarra Valley VIC	13.0	56.5
Paringa 'Coronella'.....Pinot Noir Mornington Peninsula VIC	NA	66.0

MOCKTAILS 15.5

Tropical Bliss

An ice-blended tropical fruit mix of fresh banana, pineapple & mango juice

Coco-Mo

A nice alternative to the Pina Colada if you're the designated driver! Ice-blended coconut puree with hints of pineapple & vanilla ice cream

Passion Pop

A refreshing ice-blend of pineapple juice, passionfruit pulp & fresh lime

Fresh Fruit

A mixture of guava juice, cranberry juice, mango juice, apple juice & orange juice blended with strawberries & ice

Andy from Dandy

The hearty flavours of passionfruit, watermelon & cranberry blended with strawberries & ice

COCKTAILS

Fruit Tingle.....	22.5
A wild mixture containing vodka, blue curacao, lemonade & a dash of raspberry cordial	

Minty Mango	22.5
A refreshing combination of vodka & tuaca to complement our mango & mint aromas	

Cosmopolitan	23.0
Cranberry & lime mixed with the sweetness of orange liqueur, concluding with the strength of a citrus-vodka	

Espresso Martini	23.0
A fresh shot of premium espresso shaken vigorously until completely emulsified in our secret liqueur mix	

Pina Colada.....	23.0
A rum base combined with the flavours of coconut & pineapple, blended with ice cream & ice	

Strawberry Daiquiri	23.0
An ice blend of strawberries & fresh lime with a hearty rum base	

Tablerone.....	23.0
A smooth and creamy combination of coffee & hazelnut liqueur mixed with hints of chocolate blended with vanilla ice cream	

Apple Pie	23.0
Apple, earthy cinnamon-spice mixed with egg whites & the subtle finishing warmth of vodka	

Passionfruit Martini	23.0
Fresh passionfruit pulp combined with the sweet-sour-bitterness of ruby-grapefruit juice & egg whites finished with a punchy citrus-vodka	

Amaretto Sour	23.0
Amaretto, lemon juice & egg white topped with a maraschino cherry leaves you with an almond buzz	

Long Island Iced Tea.....	24.0
We pack a punch with our vodka, tequila, gin, rum & triple sec fusion topped with a dash of coca cola	

COFFEE / TEA

Espresso	4.5
Short Macchiato.....	4.5
Long Black.....	4.8
Flat White.....	4.8
Long Macchiato.....	4.8
Cappuccino.....	4.8
Mochaccino.....	4.8
Latte.....	4.8
Chai Latte.....	4.8
Hot Chocolate (white or milk chocolate)	5.5
Affogato (coffee over ice cream)	10.0
Iced Coffee.....	9.9
Iced Mocha.....	9.9
Iced Choc	9.9
Iced Chai.....	9.9
English Breakfast	5.5
Chai.....	5.5
Peppermint	5.5
Green	5.5
Earl Grey	5.5
Chamomile	5.5
Lemon & Ginger	5.5

<i>Add Soy Milk.....</i>	<i>1.0</i>	◆	<i>Add Oat Milk</i>	<i>0.7</i>
<i>Add Almond Milk.....</i>	<i>1.0</i>	◆	<i>Add Decaf</i>	<i>0.5</i>
<i>Add Lactose Free Milk.....</i>	<i>0.7</i>	◆	<i>In a mug.....</i>	<i>0.5</i>

LIQUOR COFFEE

Affogato with Liquor	16.5
Bailey, Kahlua or Butterscotch Schnapps	
Irish Coffee.....	16.5
Coffee, Jameson & whipped cream	
Mexican Coffee	16.5
Coffee, Kahlua & whipped cream	

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