

# Pavilion Restaurant

## A LA CARTE MENU

Choose any three courses for \$25.00  
Or a main and a sweet for \$20.00  
Or order individual dishes for prices shown

ENTREES	PRICE
PUMPKIN SOUP <i>Cheddar Straws</i>	\$9.00
SALAD OF CRUSHED AVOCADO <i>Prawns &amp; Grapefruit &amp; Microherbs</i>	\$9.00
VIETNAMESE RICE PAPER ROLLS <i>With Spicy Hoisin &amp; Peanut Dipping Sauce</i>	\$9.00
MAINS	
SNAPPER <i>In Redback Beer Batter, Spiced Wedges &amp; Sauce Remoulade</i>	\$15.00
ASIAN SPICED ROAST PORK BELLY <i>Green Paw Paw Salad &amp; Pumpkin Puree</i>	\$15.00
FILLET OF BEEF WELLINGTON <i>Madeira Sauce</i>	\$15.00
FETTUCINI (VEGETARIAN DISH) <i>With Shitake Mushrooms</i>	\$15.00
SWEETS	
FLOURLESS HAZELNUT CHOCOLATE CAKE <i>And Vanilla Panna Cotta, Macerated Strawberries</i>	\$8.00
PEAR & ALMOND TART <i>With Amaretto Sabayon &amp; Cinnamon &amp; Star Anise Ice-Cream</i>	\$8.00
TEA OR DRIPULATOR COFFEE	Inclusive
<i>Why not finish off your meal with a refreshing plunger of tea. Please ask your waiting staff to advise you of varieties available or alternatively, why not have a cup of coffee.</i>	
CAPPUCINO AND OTHER VARIETIES OF COFFEE AVAILABLE ON REQUEST.	\$3.00
LOW FAT AND SOYA MILK ALSO AVAILABLE ON REQUEST	

*Menu & prices subject to change without notice*

**For Reservations Phone 9233 1770**

The Pavilion Restaurant operates to provide a 'realistic' training environment for students undertaking training to prepare for employment within the hospitality industry. Whilst every effort is made to make your dining experience a happy one, please appreciate that accidents do occasionally occur, particularly during the service of drinks. Our prices reflect that we are a training environment and as such, we take no responsibility for damage to personal property or clothing.

**Patrick O'Brien** | Director | West Coast Academy of Hospitality & Tourism

*Management staff and students of West Coast Academy of Hospitality & Tourism extend a warm welcome to you and hope that you enjoy your visit. We also take this opportunity to thank you for your patronage and assisting with the training of our students.*

# WEST COAST ACADEMY OF HOSPITALITY & TOURISM – AN AWARD-WINNING ESTABLISHMENT

## 2006

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ACF WA Apprentice of the Year – First in 2<sup>nd</sup> and 3<sup>rd</sup> year categories

Melbourne Culinary Challenge – Two apprentices won Global Chef's Challenge

Nestle Golden Chef's Hat Competition – Second in State Final, First in National Final

## 2007

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Regional World Skills Competition for Restaurant Service in WA – Gold and Silver

Sydney Culinary Challenge – 4 Gold; 5 Silver; 5 Bronze & 2 Merit & Most Outstanding Apprentice

ACF WA Apprentice of the Year – First in 1<sup>st</sup> year, Second in 2<sup>nd</sup> year, Second and third in Final year & WA Apprentice of the Year

2007 WA Training Awards – WA Trainee of the Year and Runner Up Australian Trainee of the Year

2007 Premier's Teacher of the Year Award – Runner up Premier Teacher of the Year

Nestle Golden Chefs Hat Competition – Silver in State Final

WA Oceanafest – Restaurant of Champions – Pavilion Restaurant (Bronze);  
Most Outstanding Training Provider (Gold) & Student Barista (Gold)

## 2008

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Melbourne Culinary Challenge – Restaurant of Champions – Pavilion Restaurant (Gold);  
Most Outstanding Apprentice and Best Young Cook

Nestle Golden Chefs Hat Competition – Claimed Silver overall

ACF WA Apprentice of the Year – First in 1<sup>st</sup> year and final year; Second in 2<sup>nd</sup> year;  
WA Apprentice of the Year

2008 Culinary Olympics (Erfurt, Germany) – National Junior Team claimed Gold and Silver  
and ranked 6<sup>th</sup> in the world

## 2009

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WA Oceanafest – Restaurant of Champions – Pavilion Restaurant (Silver);  
Most Outstanding Training Provider (Gold) & Student Barista (1 Gold, 3 Silver and 1 Bronze)

ACF WA Apprentice of the Year – First in 1<sup>st</sup>, 2<sup>nd</sup> and Final Year; Gold, Silver & Bronze  
in Overall Competition; WA Apprentice of the Year

Catering Institute of Australia Gold Plate Competition – Pavilion Restaurant named State Finalist

Nestle Golden Chefs Hat Competition – 4 Gold and winner of overall competition