

# PAVILION RESTAURANT

## WINE AND BEVERAGE LIST

### CHAMPAGNE & SPARKLING WINES

#### MOET & CHANDON

**\$100.00**

*Flagship Moet. Elegant, seductive & rich*

#### FEET FIRST SPARKLING WHITE

**\$6.00**

glass

*Green apples, almond & nougat with a delicious creamy sherbet*

**\$26.00**

bottle

### COCKTAILS

#### MARTINI'S

**\$6.50**

Cosmo

*Vodka, Cointreau, Cranberry Juice, Splash O Lime*

Classic Gin

*Gin, Dry Vermouth or Sweet Vermouth*

#### STICK DRINK

**\$6.50**

Caipiroska

*Vodka, Lime Wedges, Palm Sugar, Crush Ice*

Mojito

*Cachaca Rum, Mint Leaves, Lime Wedges, Fine Sugar, Soda H2O*

#### BUILT

**\$6.50**

Blue Lagoon

*Vodka, Blue Curacao, Lemonade*

Jelly Bean

*Ouzo, Lemonade, Grenadine Syrup*

#### CREAMY

**\$6.50**

Pinacolada

*Coruba Rum, Malibu, Pineapple Juice, Lime Cordial, Cream*

Snowball

*Advocaat, Lime Cordial, Cream, Lemonade*

#### MOCKTAIL OF THE DAY

**\$4.50**

*This is a selection of our more popular cocktails. If there is something you would like our bar staff will endeavour to make it for you.*

**SOFT DRINK** \$2.00

**LEMON LIME BITTERS/JUICES** \$2.50

**PERRIER** \$3.00

**BEER**

**DRAUGHT** \$4.00

Carlton Draught

Carlton Black

Carlton Mid-strength \$3.50

**INTERNATIONAL** \$5.00

Miller

*U.S.A*

Stella Artois

*Belgium*

Corona

*Mexico*

Becks Beer

*Germany*

Guinness Draught

*Ireland*

**AUSTRALIAN PREMIUM** \$5.00

Crown Lager

Red back Lager

**AUSTRALIAN** \$4.00

Victoria Bitter

Cascade light

Coopers Premium Light

**APERITIF (60mls)** \$3.00

Dubbonet

Cinzano

*Dry, Bianco, Rosso*

Noilly Pratt

Stones

Sherry

**House Spirits (30mls)** \$4.00

**Premium Spirits (30mls)** \$6.50

**Liqueurs (30mls)** \$5.00

## HOUSE WHITES

	BOTTLE	GLASS
<b>HARTLEY ESTATE CLASSIC WHITE (Chittering WA)</b> <i>Fresh &amp; crisp with pineapple aroma &amp; fruit salad flavour</i>	\$19.00	\$4.00
<b>LENTON BRAE LATE HARVEST (Margaret River WA)</b> <i>Deliciously vibrant sweet fruity wine with clean finish</i>	\$23.00	\$4.50
<b>BARKING OWL SEMILLON SAUVIGNON BLANC (WA)</b> <i>Dry style of fresh passionfruit finishing with subtle spicy oak &amp; citrus flavours</i>	\$25.00	\$5.00

## OTHER WHITES

<b>JIM BARRY WATERVALE RIESLING (Clare Valley WA)</b> <i>Intensely aromatic with an abundance of citrus characters &amp; subtle spicy undertones</i>	\$27.00	
<b>GIESEN SAUVIGNON BLANC (New Zealand)</b> <i>Lifted aromas of fresh herbs &amp; gooseberry, nettle &amp; citrus flavours</i>	\$30.00	
<b>CHAPEL HILL ILVESCOVO PINOT GRIGIO (Adelaide Hills SA)</b> <i>Guava, lychee &amp; nashi pear flavours with dry spicy finish</i>	\$28.00	
<b>XANADU CHARDONNAY (Margaret River WA)</b> <i>Nectarine &amp; pear fruit with spicy nougat notes &amp; well integrated toasty oak</i>	\$37.00	

## HOUSE REDS

	BOTTLES	GLASS
<b>HARTLEY ESTATE CABERNET MERLOT (Chittering WA)</b> <i>Smooth soft plums &amp; chocolate</i>	\$19.00	\$4.00
<b>BARKING OWL SHIRAZ VIOGNIER (WA)</b> <i>Cinnamon &amp; nutmeg aromas with a soft ripe plums &amp; a full body</i>	\$25.00	\$5.00

## OTHER REDS

<b>MOONDAH BROOK CABERNET ROSE (WA)</b> <i>Floral aromas with a lingering strawberry &amp; raspberry fruit palate</i>	\$23.00
<b>DONNELLY RIVER PINOT NOIR (Pemberton WA)</b> <i>Pemberton</i>	\$27.00
<b>PENLEY ESTATE PHOENIX CABERNET SAUVIGNON (Coonawarra SA)</b> <i>Blackberry &amp; cassis with silky cedary oak &amp; a beautiful balanced finish</i>	\$26.00
<b>KINSTON ESTATE PETIT VERDOT (SA)</b> <i>Cloves, cinnamon &amp; vanilla well integrated with vibrant cherry fruit flavours</i>	\$19.00
<b>SWINGS 7 ROUNDABOUTS SHIRAZ (Margaret River WA)</b> <i>Subtle oak, heavy on the raspberry with soft ripe cherry finish</i>	\$28.00

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 to personal property or clothing.

**Patrick O'Brien**  
Director

West Coast Academy of Hospitality & Tourism