

# Drinks Menu





# Pavilion Restaurant



RECOGNITION OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION OF CHEFS SOCIETIES

## BEERS

PRICE (\$)

### TAP BEER

Guinness Draught (Ireland).....	7 or 9 (pint)
Stella Artois (Belgium) .....	7 or 9 (pint)
Carlton Mid Strength (Australia) .....	6 or 8 (pint)

### INTERNATIONAL ..... 7.5

Corona 'Extra' Pale Lager (Mexico)
Stella Artois (Belgium)
Peroni Leggera Light (Italy)
Heneiken Zero (Netherlands)
Guinness Draught (Ireland) 440ml can

### AUSTRALIAN ..... 7.5

Crown Lager
Atomic Pale Ale
James Squire 'The Chancer' Golden Ale
Little Creatures 'Rogers Beer' Amber Ale Mid Strength
Matso's Ginger Beer
James Boag's Premium Light

## JUICE AND SOFT DRINKS

Juice .....	4
<i>Orange, Pineapple, Apple, Tomato, Cranberry, Grapefruit, Lemon, Lime</i>	
Soft .....	4
<i>Coca Cola, Diet Coke, Lift (Lemon Sq), Sprite (Lemonade), Dry Ginger Ale, Tonic Water, Soda Water</i>	
Other .....	5
<i>Lemon Lime Bitters, Bundaberg Ginger Beer, S .Pellegrino Sparkling Water</i>	

## SPIRITS

House (30mls) .....	6.5
<i>Scotch Whisky, Bourbon, Brandy, Dark &amp; Light Rum, Vodka, Gin, Tequila, Southern Comfort, Ouzo</i>	
Mixers.....	0.5
Premium (30mls) – Please ask your server .....	from 9
Apperitif (60mls) .....	5
<i>Cinzano Dry, Bianco, Rosso, Dubbonet, Stone Ginger Wine, Sherries, Port</i>	
Mocktails – Please ask your server.....	from 7.5
Cocktails – Please ask your server .....	from 10.5