

Sides

	VIP Member Price	Regular Price
Bowl of Chips	\$8	\$9
Steamed Seasonal Vegetables GF V	\$10	\$11
Sweet Potato Fries GF	\$10	\$11
Loaded Fries Beef, cheese sauce	\$13	\$14
Garden Salad V VG GF	\$14	\$15

Kids Meals (Children 12 & under)

Served with ice cream & topping sauce

Pizza Ham, cheese & tomato sauce	\$10
Pasta Napoli sauce & mozzarella	\$10
Nuggets Breaded chicken & chips	\$10
Burger Beef patty, tomato sauce & chips	\$10
Fish Battered, fries & ketchup	\$10

Desserts

	VIP Member Price	Regular Price
Blue Berry Cheesecake With wild berry sauce	\$12	\$14
Hot Chocolate Pudding With choc fudge sauce & strawberries	\$12	\$14
Apple & Rhubarb Crumble "cake" With vanilla ice cream	\$12	\$14
Coffee from	\$4	
Tea from	\$3	

Seniors Menu (Mon-Fri Only)

All Meals \$14 each when a seniors card is presented - excl. Steak

Chicken Schnitzel Chips & side salad	\$14
Battered Fish & Chips	\$14
Carbonara	\$14
Bangers & Mash	\$14
Rump 200g Served with fries, salad and choice of sauce	\$20

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PAVILION

Menu



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Entrées, Starters, Snacks & Share Plates

	VIP Member Price	Regular Price
Cheese & Garlic Pizza V	\$9	\$10
Add bacon		\$2
Bruschetta V VG	\$14	\$15
Calamari with aioli	\$14	\$15
Spinach & Feta Arancini V	\$14	\$15
Garlic aioli		
Chicken Wings		
Slow cooked & basted in smoky BBQ sauce, house chilli sauce or Blue Cheese		
8 Wings	\$16	\$18
16 Wings	\$28	\$30
Nachos	\$18	\$20
Mexican corn chips, seasoned beef mince, sour cream, guacamole, salsa, & jalapenos		
Oysters GF		
Lemon, tabasco & black pepper		
6 oysters	\$20	\$22
12 oysters	\$37	\$40
Kilpatrick		
Smoked bacon & BBQ sauce		
6 oysters	\$22	\$24
12 oysters	\$40	\$44
Share Platter	\$50	\$55
8 wings, onion rings, calamari, arancini balls, 3 natural oysters, 3 kilpatrick oysters & chips.		

Salads

	VIP Member Price	Regular Price
Pear Blue Cheese Salad V VG	\$20	\$22
Lettuce, pear, blue cheese, maple almonds, red onion, balsamic dressing. (For vegan option ask to remove blue cheese)		
Pimpama Caesar Salad	\$22	\$24
Cos lettuce, parmesan, bacon, croutons, boiled egg & caesar dressing		
Add Prawns	\$7	
Add Grilled Chicken	\$4	

Hand Crafted Burgers & Sandwiches

All our burgers are served on brioche bun with chips. Our beef patties are freshly ground & Char Grilled to perfection

	VIP Member Price	Regular Price
The QLD R	\$24	\$26
Grass-fed black Angus beef patty, cheddar cheese, smoked bacon, fried egg, beetroot, burger sauce		
Chicken Burger	\$22	\$24
Chicken, salsa, lettuce, tomato, bacon, cheddar cheese		
Veggie Burger V VG	\$22	\$24
Veggie patty, lettuce, tomato, onion, vegan aioli		
Reuben Sandwich	\$22	\$24
Our take on a NY classic-pastrami, Swiss cheese, pickles, sauerkraut & house dressing on toasted rye bread with chips		
Steak Sandwich	\$22	\$24
Grilled rump steak, bacon, cheddar cheese, toasted ciabatta roll, red onion, lettuce, tomato with chips & BBQ sauce		

Schnittys

Parmesan crumbed Served with chips & salad

	VIP Member Price	Regular Price
The Local Schnitty	\$26	\$28
Smokey BBQ, bacon, cheese, topped with onion rings		
Classic Schnitty	\$23	\$25
Choice of sauce or gravy		
Vegan Schnitty V VG	\$23	\$25
Veg protein schnitzel with sweet potato fries, side salad & vegan aioli		
Parmi	\$25	\$27
Napoli sauce, smoked ham & mozzarella		
Add pineapple	\$2	\$2
Hot Diggity	\$28	\$30
Napoli sauce, jalapeno, mozzarella, spiced Italian sausage, sriracha mayo		
French Schnitty	\$26	\$28
With avo, bearnaise sauce		

Grill

Our beef steaks are locally sourced from Australia's leading producers of high-quality beef, all cuts are aged for a minimum of four weeks prior to portioning for added enjoyment & tenderness, glazed with steakhouse butter.

Served with fries, salad & choice of sauce: House gravy, wild mushroom cream, Dianne, 3 peppercorn & creamy garlic sauce

	VIP Member Price	Regular Price
Rump 200g	\$25	\$27
Rump 400g	\$39	\$43
Rib fillet 300g	\$40	\$44
Cauliflower "Steak" V VG GF	\$22	\$24
Grilled asparagus, broccolini, Kale with Saute potatoes & Romesco Sauce		
Add prawn topper	\$7	\$8
Butcher Block Cuts		
Showcasing the best Australian beef		
Cape Grim-Grass Fed	\$48	\$52
Hormone Free Sirloin 300g		
Eye Fillet 250g	\$65	\$70
Natural Grain Fed Rib Eye 350g	\$55	\$60
Grain Fed 150 days T-Bone 500g	\$65	\$70

Pizza

Slow roasted San Marzano tomato sauce, Napoli style pizza bases

	VIP Member Price	Regular Price
Senorita V	\$21	\$23
Sundried tomato, fresh tomato, basil, bocconcini & XV olive oil		
Green Thumb V VG	\$22	\$24
Fresh tomatoes, black olives, mushrooms, red onions, capsicum, oregano & vegan mozzarella		
Carnivore	\$26	\$29
Ham, pepperoni, Italian sausage, salami		
Chiq Chiq Boom	\$25	\$27
Chicken pieces, onion, capsicum, mushrooms, crushed cashews, BBQ sauce & mozzarella		
Spanish Prawn	\$28	\$31
Prawns, chorizo, red onions with Napoli sauce		

Pizza (Continued)

Classic Supreme	\$26	\$29
Ham, capsicum, onion, mushrooms, pepperoni, olives, mozzarella, garlic & herbs		
Hawaiian Five O	\$24	\$25
Smoked ham, pineapple & mozzarella		
Gluten free bases extra		\$3

Classics

	VIP Member Price	Regular Price
Pork BBQ Ribs		
Char grilled & BBQ basted, coleslaw & chips		
Full rack 1.4kg	\$50	\$55
Half rack 700g	\$35	\$38
Great Northern Beer Battered Barramundi	\$33	\$36
Chips, tartare sauce & seasonal salad		
Grilled Baramundi	\$33	\$36
Chips, tartare sauce & seasonal salad		
Asian Glazed Pork Belly	\$30	\$33
Asian spices, sesame-orange sauce & bok choy		
Pimpy-yama Pasta	\$25	\$27
Prawn, garlic, bacon, onion, chilli, Napoli sauce, fettuccine		
Carbonara Pasta	\$22	\$24
bacon, mushroom, garlic cream sauce, fettuccine		
Add chicken		\$4
Pavilion Artisan Pie	\$22	\$24
Served with mash, mushy peas & gravy		
Bangers & Mash	\$22	\$24
3 thick beef snags, mash, peas, onion gravy		

GF Gluten Free

VG Vegan

V Vegetarian