

THE
BISTRO
at manly pavilion

STARTERS

- Ostriche** Oysters Natural or Kilpatrick (Pancetta) (GF, DF) **4ea**
Arancini Spinach & Taleggio Rice Balls (V) **17**
Burrata Burrata, Heirloom Tomatoes, Sicilian Green Olives (V, GF) **23**
Carpaccio Tuna Carpaccio, Orange Segments, Crouton Crumbs, Sherry Vinaigrette (DF) **27**
Calamari Fritti Salt & Pepper Calamari, Aioli, Fresh Lemon (GF, DF) **23**
Gamberoni alla Griglia Grilled King Prawns, Chili, Lemon & Garlic Butter (GF) **29**
Capesante Seared Scallops, Pea Puree, Red Cabbage & Pistachio Salad (GF) **27**
Cestello di Gamberi Bucket of Fresh Prawns, Fresh Lemon, Seafood Sauce (GF) **32**
Fichi e Prosciutto Fresh Figs, Prosciutto di Parma, Shaved Parmesan, EVOO, Saba (GF) **23**
Assaggi Cured Meats, Artichokes, Marinated Mushrooms, Parmigiano, Olives & Sardinian Bread **22**

PASTA (Our pasta is made fresh daily by our Chefs)

- Ravioloni di Zucca** Pumpkin & Goats Cheese Ravioli, Burnt Butter, Sage, Hazelnuts, Shaved Parmesan (V) **23/28**
Gnocchi, Ricotta e Funghi Potato Gnocchi, Salted Ricotta, Mushroom, Lemon & Chives (V) **23/28**
Malloreddus ai Gamberi Baby Shell Saffron Pasta, Garlic & Chili Prawns, Zucchini, Basil & Pine Nut Sauce **26/33**
Linguine con Scampi Fresh Squid Ink Linguine, Scampi, Cherry Tomato, Chili & Garlic **40**
Bucatini all'Agnello Bucatini with Lamb Ragù **24/29**

MAINS

- Filetto di Dentice** Snapper, Burnt Butter Carrot Purée, Fennel & Olives (GF) **37**
Filetto di Salmone Ora King Salmon, Cauliflower, Leeks, Broad Bean & Mint Salad, Fresh Lemon (GF, DF) **37**
Aragosta Lobster Mornay, Rocket, Pear & Parmesan Salad (GF) **Half – 44 Whole - 80**
Pancetta e Mela Pork Belly, Chickpea Puree, Apple Compote & Eshallot Jus (GF, DF) **32**
Spalla D'agnello Lamb Shoulder, Baked Baby Eggplant, Confit Cherry Tomato, Zucchini & Basil Puree (GF, DF) **35**
Filetto di Manzo Grain Fed Beef Eye Fillet, Roast Potatoes, King Brown Mushrooms, Paprika, Lemon & Rosemary Jus (GF) **46**

SIDES

- Cestino di Pane** Sanoma Sourdough Bread, House Made Focaccia, Pepe Saya Butter (V) **9**
Broccolini Aglio e Olio Broccolini, Garlic, Chili & Olive Oil (V, GF, DF) **9**
Rucola e Pere Rocket, Pear, Parmesan, Lemon Dressing (V, GF) **10**
Patatine Fritte Tuscan French Fries, Parmesan (V) **9**

DESSERT

- Manly Pav** Pavlova, Passionfruit Curd, Seasonal Fruit, Chantilly Cream (GF) **16**
Tiramisu TEAR-AHHH-MIII-SUUU **16**
Crème Brulee Passionfruit & White Chocolate Cream Brulee (GF) **16**
Mousse Al Mango Mango Mousse, Dark Chocolate, Strawberries (GF) **16**
Gelato 2 Scoops of Gelato **10**
Affogato Vanilla Gelato, Espresso Coffee (GF) **9**
Formaggi Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread **28**

MENU BY - Executive Chef – Alessio Rago - **Buon Appetito!**

Dietary Information: V-Vegetarian, DF – Dairy Free, GF – Gluten Free. **Alert your waiter of any allergies or special dietary requirements**

Card Fees: Visa & Mastercard – 1%, Amex – 3.02%. **Public Holiday & Sunday surcharge of 10% applies. No Split Bills.**



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