

THE BISTRO

at manly pavilion

BAR MENU

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| Oysters Natural or Kilpatrick (Pancetta) (GF, DF) | 4ea |
| Salted Roasted Mixed Nuts (V, GF, DF) | 8 |
| Marinated Olives (V, GF, DF) | 8 |
| House Made Focaccia, Pepe Saya Butter (V) | 9 |
| Tuscan Fries, Parmesan (V) | 9 |
| Spinach & Taleggio Arancini (Rice Balls) (V) | 15 |
| Salt & Pepper Baby Calamari, Aioli, Fresh Lemon | 23 |
| Burrata, Heirloom Tomatoes, Sicilian Green Olives (V, GF) | 23 |
| Fresh Figs, Prosciutto di Parma, Shaved Parmesan, EVOO, Saba (GF, DF) | 23 |
| Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread | 28 |
| Bucket of Fresh Prawns, Fresh Lemon, Seafood Sauce (GF) | 32 |
| Assagini Plate of: Cured Meats, Artichokes, Marinated Mushrooms, Parmigiano, Olives & Sardinian Bread | 22 |

PANINI

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| House Made Focaccia, Roast Capsicum, Ricotta, Tomato, Pesto (V) | 14 |
| House Made Focaccia, Prosciutto di Parma, Provolone, Rocket, Aioli | 16 |

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.

