

THE BISTRO

at manly pavilion

BAR MENU

Oysters Natural or Kilpatrick (Pancetta) (GF, DF)	4ea
Salted Roasted Mixed Nuts (V, GF, DF)	8
Marinated Olives (V, GF, DF)	8
Sanoma Sourdough Bread, House Made Focaccia, Pepe Saya Butter (V)	9
Tuscan Fries, Parmesan (V)	9
Spinach & Taleggio Arancini (Rice Balls) (V)	17
Salt & Pepper Baby Calamari, Aioli, Fresh Lemon (GF)	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

House Made Focaccia, Roast Capsicum, Ricotta, Tomato, Pesto (V)	14
Sourdough, 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.



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