

THE  
**BISTRO**  
at manly pavilion

## STARTERS

- Ostriche** *Oysters Natural or Kilpatrick (Pancetta)* (GF, DF) **4ea**  
**Arancini** *Spinach & Taleggio Rice Balls* (V) **15**  
**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* (DF) **23**  
**Gamberoni alla Griglia** *Grilled King Prawns, Chili, Lemon & Garlic Butter* (GF) **30**  
**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**  
**Assaggini** *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, Prawns, Cherry Tomato, Chili & Garlic* **44**  
**Bucatini all'Agnello** *Bucatini with Lamb Ragu* **25/30**

## MAINS

- Filetto di Dentice** *Goldband Snapper, Burnt Butter Carrot Purée, Fennel & Olives* (GF) **42**  
**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) **32**  
**Spalla D'agnello** *Lamb Shoulder, Baked Baby Eggplant, Confit Cherry Tomato, Zucchini & Basil Puree* (GF) **35**  
**Filetto di Manzo** *Grass Fed Beef Eye Fillet, Roast Potatoes, King Brown Mushrooms, Paprika, Lemon & Rosemary Jus* (GF) **48**

## SIDES

- Focaccia** *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**  
**Formaggi** *Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread* **28**  
**Affogato** *Vanilla Gelato, Espresso Coffee* (GF) **9**  
**Affogato Corretto** *Vanilla Gelato, Espresso Coffee, Your Choice of: Frangelico, Kahlua, Baileys, Amaretto* **20**

**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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