

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, Black Pepper, Lemon Dressing (DF, GF) **27**  
**Calamari Fritti** Salt & Pepper Calamari, Aioli, Fresh Lemon (DF) **23**  
**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**  
**Antipasto Board** Cured Meats, Artichokes, Marinated Mushrooms, Parmigiano, Olives & Sardinian Bread **36**

## 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, Mushrooms, 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

- Fish & Chips** Crispy Fried Fish & Chips, Fresh Lemon, House Made Tartar Sauce **32**  
**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, Mash Potatoes, 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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