

THE
BISTRO
at manly pavilion

Starters

House made focaccia bread (V, DF)	9
Marinated mixed olives	8
Oysters , natural with mignonette or Kilpatrick (GF, DF)	4.5ea
Spinach & taleggio arancini , aioli (V)	15
Burrata , medley of heirloom tomatoes & basil oil (V, GF)	23
Beetroot salad , sorrel, caramelised goat's cheese & orange dressing (V, GF)	23
Carpaccio of yellowfin tuna , dill & pomegranate dressing (DF, GF)	27
Salt & pepper calamari , aioli & fresh lemon (GF, DF)	23
Seared scallops , quinoa, fennel puree & preserved lemon (GF)	27
Char-grilled octopus , capsicum puree, caper powder & baby herbs (GF, DF)	27
Grilled Yamba king prawns , garlic, chilli & white wine (GF)	28
Antipasto : San Daniele prosciutto, sopressa, bresaola, marinated vegetables, olives, parmesan & Sardinian bread	36

Pasta *Our pasta is made fresh daily by our Chefs*

Pumpkin & goat's cheese ravioli , burnt butter, sage, hazelnuts & shaved parmesan (V)	28
Potato gnocchi , lamb ragu (DF)	30
Spaghetti alla Chitarra , vongole, garlic, chilli, white wine & bottarga (DF)	32
Saffron malloreddus , prawns, calamari, octopus, mussels & salmon, in a tomato, garlic, chilli & white wine sauce (DF)	36

Mains

Smoked Ora king salmon , horseradish, cabbage & leeks, pea puree, paprika (GF)	37
Pan fried barramundi , peperonata, crispy potatoes, sage & rosemary (GF, DF)	37
Pork belly , celeriac puree, charcoal fennel & apple sauce (GF)	32
Lamb shoulder , polenta, charred eggplant & shallot puree (GF, DF)	35
Crispy crumbed veal cutlet , rocket & parmesan salad	36
Grass-fed beef eye fillet , truffle mashed potato, king brown mushrooms & red wine jus (GF)	48

Sides

Broccolini , fioretto with garlic, pangrattato, chili & olive oil (V, DF)	13
Rocket, pear & parmesan salad with balsamic dressing (V, GF)	11
French Fries with parmesan (V)	10
Truffle mashed potato (V)	9

Dessert

Pavlova , Passionfruit Curd, Seasonal Fruit, Chantilly Cream (GF)	16
Tiramisu	16
Vanilla Crème Brulee (GF)	16
Hazelnut Chocolate Cake , Vanilla Ice Cream (GF)	16
2 Scoops of Gelato	10
Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread	28
Affogato - Vanilla Gelato, Espresso Coffee (GF)	9
Affogato Corretto – Affogato with your choice of: Frangelico, Kahlua, Baileys, Amaretto	20

MENU BY - Executive Chef – Manuel Bellanti - 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%. **Sunday surcharge 10% & Public Holiday 15% surcharge. No Split Bills.**



@MANLYPAVILION



@MANLYPAVILION



@PAVILIONMANLY