

THE  
**BISTRO**  
at manly pavilion

## Starters

<b>House made focaccia bread</b> (V, DF)	9
<b>Marinated mixed olives</b>	8
<b>Oysters, natural with mignonette or Kilpatrick</b> (GF,DF)	4.5ea
<b>Spinach &amp; taleggio arancini, aioli</b> (V)	15
<b>Tomino, baked Tomino cheese, pickled vegetables</b> (V, GF)	22
<b>Beetroot salad, sorrel, caramelised goat's cheese &amp; orange dressing</b> (V, GF)	23
<b>Smoked Ora king salmon, Horseradish cream, red cabbage salad</b> (GF)	23
<b>Salt &amp; pepper calamari, aioli &amp; fresh lemon</b> (GF, DF)	23
<b>Scallops, quinoa, burnt eggplant puree</b> (GF,DF)	27
<b>Char-grilled octopus, capsicum puree, caper powder &amp; baby herbs</b> (GF, DF)	27
<b>Grilled Yamba king prawns, garlic, chilli &amp; white wine</b> (GF)	28
<b>Antipasto, San Daniele prosciutto, sopressa, bresaola, marinated vegetables olives, parmesan &amp; Sardinian bread</b>	36

## Pasta

*Our pasta is made fresh daily by our Chefs*

<b>Pumpkin &amp; goat's cheese ravioli, burnt butter, sage, hazelnuts &amp; shaved parmesan</b> (V)	28
<b>Potato gnocchi, lamb ragu</b> (DF)	30
<b>Cannelloni, leek, asparagus, cacio e pepe (pecorino &amp; black pepper)</b>	30
<b>Saffron malloreddus, prawns, calamari, octopus, mussels &amp; salmon, in a tomato, garlic chilli &amp; white wine sauce</b> (DF)	36

## Mains

<b>Pan fried barramundi caponata, lemongrass beurre blanc sauce</b> (GF)	37
<b>Steamed blue eye cod, warm winter salad of peas, snow peas, spring onions &amp; brussel sprouts, salmoriglio &amp; olive crumble</b> (GF,DF)	45
<b>Pork belly, celeriac puree, charred fennel &amp; shallot puree</b> (GF)	34
<b>Slow cooked duck breast, pumpkin puree, char grilled beetroot</b> (GF)	44
<b>Lamb shoulder, cavolo nero, parsnip puree, red wine jus</b> (GF, DF)	35
<b>Grass-fed beef eye fillet, truffle mashed potato, stuffed mushroom &amp; red wine jus</b> (GF)	48

## Sides

<b>Broccolini with garlic, pangrattato, chili &amp; olive oil</b> (V, DF)	13
<b>Warm winter salad of peas, snow peas, spring onions &amp; brussel sprouts</b> (V, GF,DF)	13
<b>Salad of baby spinach, radicchio, raisins &amp; walnuts with balsamic</b> (V, GF,DF)	12
<b>French Fries, with parmesan</b> (V)	10
<b>Truffle mashed potato</b> (V)	9
<b>Sauce's - Pepper sauce or Beurre blanc</b>	5

**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.**



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## Dessert

<i>Pavlova, passionfruit curd, seasonal fruit, Chantilly cream (GF)</i>	16
<i>Tiramisu</i>	16
<i>Vanilla crème brûlée (GF)</i>	16
<i>Hazelnut chocolate cake, vanilla ice cream (GF)</i>	16
<i>Chocolate Bignè, caramel, white &amp; dark chocolate, vanilla ice cream</i>	16
<i>2 scoops of gelato</i>	10
<i>Cheese board of hard, soft &amp; blue cheese, quince paste, fruit bread</i>	28

## Affogato

<i>Traditional - vanilla gelato, espresso coffee (GF)</i>	9
<i>Correto - your choice of: frangelico, kahlua, baileys, amaretto</i>	19
<i>Glenmorangie Signet - chocolate gelato and de-hydrated orange</i>	32

## Dessert cocktail

<i>Espresso martini, espresso, kahlua, vodka</i>	20
<i>El Bandido, Smoky mezcal tequila, triple sec, rosso &amp; orange bitters</i>	20

## Digestives

<i>Amaro averna, Amaretto Di Saronno, Amaro montenegro, Jägermeister</i>	10
<i>Drambuie, Galliano, Sambuca nero or bianco, Fernet branca</i>	

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