

TO SHARE

Sourdough Bread, Pepe Saya Butter	8
Chicken Liver Pâté, Campari Poached Pear, Brioche	22
Antipasto Board for 2 of Cured Meats, Marinated Vegetables, Olives & Sourdough	28
Burrata, Hot Pancetta & Ox Heart Tomato (GF)	24
Spinach & Teleggio Arancini	17

TO START

Oyster Natural, Eschallot & Sherry Vinegar (GF)	4ea
Roast Beetroot, Heirloom Carrots, Asparagus, Quinoa Salad, Marinated Fetta (GF) (V)	23
Spinach & Hastings Valley Ricotta Gnudi, Tomato Velouté, Fresh Basil (GF) (V)	19/27
Salt & Pepper Calamari, Aioli, Fresh Lemon (GF)	21
Seared Scallops, Spinach Puree, Caramelized Onion, Crispy Pancetta, Capsicum Salsa (GF)	25
Grilled King Prawns, Chili, Lemon & Garlic Butter (GF)	29
Wagyu Beef Bresaola, Fresh Figs, Saba (GF)	24

MAINS

Roast Cauliflower, Romesco, Labneh, Burnt Butter, Pistachio (GF) (V)	27
Pumpkin & Goats Cheese Ravioli, Burnt Butter, Hazelnuts, Shaved Parmesan (V)	29
Malloreddus, Crab Meat, Zucchini Flowers, Capsicum, Baby Capers, Chili & Garlic	30
Fresh Linguine Vongole, Cherry Tomato, Chilli, Bottarga	32
Risotto with Mushroom, Eschallot & Smoked Scamorza (GF) (V)	29
Ora King Salmon, Peperonata, Asparagus, Thyme Roasted Kipfler Potatoes (GF)	35
Spatchcock Alla Siciliana, Mash, Roast Vegetables, Pancetta, Olives, Rosemary & Marsala Sauce (GF)	32
Crispy Fried Whole Baby Snapper Livornese, Olives, Sauté Tomato, Saffron Potato (GF)	38
Suckling Pig, Roast Potatoes (GF)	39
Cotoletta Milanese, Cabbage & Cannellini Bean Salad, Fresh Lemon	34
Grain Fed Beef Eye Fillet, Truffle Pomme Maxim, Cavolo Nero, King Brown Mushrooms, Madeira Jus (GF)	44

SIDES

Tuscan Fries, Parmesan, Rosemary (V)	9	Italian Salad (GF) (V)	9
Grilled Asparagus, Garlic Butter, Parmesan (GF) (V)	9	Broccolini, Garlic, Chili (GF) (V)	9

SWEETS

The Manly Pav, Passionfruit Curd, Seasonal Fruit, Chantilly Cream (GF)	16
Apple & Calvados Tart, Apple Compote, Vanilla Bean Gelato	16
Trio of Gelato	14
Macedonia Salad with Passionfruit Sorbet (GF,DF)	16
Tiramisu	16
Vanilla Bean Panna Cotta, Frutti di Bosco, Saba (GF)	16
White Chocolate & Coffee Semifreddo (GF)	16
Glenmorangie Signet Affogato, Chocolate Gelato, Dehydrated Citrus	28
Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread	28

((GF – Gluten Free) (V – Vegetarian) - Please let your waiter know of any allergies or dietary requirements

Card Fee's: Visa & Mastercard – 0.81%, Amex – 3.02%. Public Holiday & Sunday surcharge of 10% applies. No Split Bills.



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