

ANTIPASTI

Cestino di Pane 8

Sourdough Bread, Pepe Saya Butter

Antipasto Misto 28

Board for 2 of Cured Meats, Marinated Vegetables, Olives & Sourdough

Antipasto Caldo 34

Italian Meatballs, Fried Polenta, Arancini, Cheese Fondue, Toasted Focaccia

Arancini Spinaci e Taleggio 17

Spinach & Taleggio Rice Balls (V)

PRIMI

Ostriche 4ea

Oysters Natural or Kilpatrick (Pancetta) (GF)

Burrata, Verdure Grigliate, Limone, Erbette 24

Burrata, Grilled Vegetables, Preserved Lemon, Fresh Herbs (GF) (V)

Calamari Fritti 23

Salt & Pepper Calamari, Aioli, Fresh Lemon (GF)

Cappesante e Topinambur 27

Seared Scallops, Jerusalem Artichoke Puree, Braised Fennel (GF)

Gamberoni alla Griglia 29

Grilled King Prawns, Chili, Garlic & Brandy (GF)

Pancetta, Cavolfiore e Melanzane 26

Pork Belly, Cauliflower Puree, Eggplant Caviar (GF)

(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.



PASTE & RISOTTI

Gnudi di Ricotta 19/27

Spinach & Hastings Valley Ricotta Gnudi, Tomato Velouté, Fresh Basil (GF) (V)

Ravioli di Zucca, Burro e Salvia 21/29

Pumpkin & Goats Cheese Ravioli, Burnt Butter, Hazelnuts, Shaved Parmesan (V)

Linguine con Vongole e Bottarga 32

Fresh Linguine with Vongole, Garlic, Chilli, Local Artisan Bottarga

Bucatini all'Amatriciana 19/27

Fresh Bucatini, Pancetta, Chili, Rich Tomato Sauce, Pecorino Romano

Gnocchi con Sugo di Salsiccia 21/29

Hand Made Potato Gnocchi, Pork Sausage Ragu & Fresh Ricotta

Risotto, Funghi e Scamorza Affumicata 31

Risotto with Mushroom, Eschallot & Smoked Scamorza (GF) (V)

SECONDI

Parmigiana alla Napoletana 28

Layered Eggplant Bake (GF) (V)

Filetto di Salmone, Piselli e Pancetta 35

Ora King Salmon, Peas & Pancetta, Kipfler Potato (GF)

Galletto alla Siciliana 32

Spatchcock in Rosemary & Marsala Sauce, Potato Mash, Roast Vegetables, Wild Olives (GF)

Trancio di Tonno alla Griglia 36

Grilled Yellowfin Tuna Steak, Potato Fondant, Burnt Butter, Sage & Baby Capers (GF)

Maialino Arrosto con Patate 42

Suckling Pig, Roast Potatoes (GF)

Cotoletta alla Milanese 31

Crumbed Veal Schnitzel, Grated Parmesan, Fresh Lemon

Filetto di Manzo ai Funghi 46

Grain Fed Beef Eye Fillet, Polenta Taragna, Cavolo Nero, King Brown Mushrooms, Port Jus (GF)

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CONTORNI

Patatine Fritte 9

Beer Battered Fries, Parmesan, Rosemary (V)

Insalata Mista 9

Mixed Italian Salad, Balsamic Dressing (GF) (V)

Asparagi Alla Parmigiana 9

Asparagus, Garlic Butter, Parmesan (GF) (V)

Broccolini Ajo e Ojo 9

Broccolini, Garlic, Chili & Olive Oil (GF) (V)

DOLCI

Manly Pav 16

Pavlova, Passionfruit Curd, Seasonal Fruit, Chantilly Cream (GF)

Bigne al Cioccolato 16

Vanilla Custard filled Profiteroles, Warm Chocolate Sauce, Shaved Almonds

Tiramisu 16

TEAR-AHHH-MIII-SUUU

Tortino di Cioccolato Cuore Fondente 18

Chocolate Fondant, Salted Pistachio Gelato (GF)

Pasticceria Mista e Moscato 26

Ricotta Cassata Cannoli, Profiterole, Tiramisu and a Glass of Moscato d'Asti

Affogato Al Whiskey 28

Glenmorangie Signet Affogato, Chocolate Gelato, Dehydrated Orange

FORMAGGI

Cheese Board of Hard, Soft & Blue Cheese, Quince Paste, Fruit Bread 28

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