

THE  
**BISTRO**  
at manly pavilion

**MENU BY**

Executive Chef – Alessio Rago

*Please let your waiter know of any allergies or dietary requirements*

**Buon Appetito!**

**PRIMI**

**Cestino di Pane 9**

*Sanoma Sourdough Bread, House Made Focaccia, Pepe Saya Butter*

**Assaggini 22**

*Arancini, Cured Meats, Artichokes, Marinated Mushrooms, Parmigiano, Olives & Sardinian Bread*

**Ostriche 24/40**

*½ Dozen or 1 Dozen Oysters Natural or Kilpatrick (Pancetta) (GF)*

**Burrata 23**

*Burrata, Classic Caponata, Home Made Focaccia (V)*

**Calamari Fritti 23**

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

**Capesante 27**

*Seared Scallops, Cauliflower Puree, Roasted Cauliflower & Leeks (GF)*

**PASTA**

**Linguine con Polpo e Cozze 30**

*Fresh Linguine with Baby Octopus, Mussels, Garlic, Chilli & White Wine Tomato Sauce*

**Bucatini all' Agnello 23/28**

*Fresh Bucatini with Lamb Ragu*

**Ravioloni di Zucca, Burro e Salvia 22/27**

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

**Gnocchi al Gorgonzola 22/27**

*Hand Made Potato Gnocchi, Gorgonzola Sauce & Walnuts (V)*

**Malloreddus ai Gamberi 25/32**

*Fresh Saffron Malloreddus, Garlic and Chili Prawns with Zucchini & Pine Nut Pesto*

*Card Fee's: Visa & Mastercard – 1%, Amex – 3.02%. Public Holiday & Sunday surcharge of 10% applies.  
Due to Covid-19 Restrictions, No Sharing of Food & No Split Bills. Please adhere to social distancing at all times.*



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**SECONDI**

**Costine di Manzo 39**

*Slow Cooked Beef Short Ribs, Potato Puree, Paprika, Red wine Jus (GF)*

**Filetto di Salmone, Zucca e Capperi 37**

*Ora King Salmon, Pumpkin & Ginger Puree, Fioretto, Burnt Butter, Capers, & Fresh Lemon (GF)*

**Cacciucco 35**

*Tuscan Spicy Seafood & Tomato Soup, with house made Focaccia*

**Pancetta Mela e Patate 32**

*Pork Belly, Roasted Jerusalem Artichoke, Apple Compote & Shallot Jus (GF)*

**Spalla D'agnello 35**

*Lamb Shoulder, English Spinach, Golden Beetroot & Red Wine Reduction Jus (GF)*

**Filetto di Manzo 46**

*Grain Fed Beef Eye Fillet, Celeriac & Truffle Puree, Brocolini, King Brown Mushrooms, With Lemon and Rosemary Jus (GF)*

**CONTORNI (For 1)**

**Patatine Fritte 7**

*French Fries (V)*

**Fioretto 7**

*Cauliflower Blossoms, Garlic Butter and sesame seeds (GF)*

**Brocolini Aglio e Olio 7**

*Brocolini, Garlic, Chili & Olive Oil (GF) (V)*

**DOLCI**

**Manly Pav 16**

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

**Tiramisu 16**

*TEAR-AHHH-MIII-SUUU*

**Crème Brulee 16**

*Vanilla Cream Brulee with Kiwi Fruit (GF)*

**Gelato 10**

*2 Scoops of Gelato*

**Affogato 9**

*Vanilla Gelato, Espresso Coffee*

**Formaggi 28**

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

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