



MANLY
PAVILION

COCKTAILS

APEROL SPRITZ 22

aperol, prosecco, soda + orange

ROSÉ SPRITZ 22

beefeater, white vermouth, BH rose, strawberry + soda

LIMONCELLO SPRITZ 21

limoncello, prosecco, lemon + soda

HUGO SPRITZ 23

st germain elderflower liqueur, lychee, prosecco, cucumber + soda

WATERMELON MOJITO 23

havana 3 Blanco, watermelon, lime + mint

LYCHEE LEMON MARTINI 22

absolut, lychee liquor + lemon juice

MEDITERRANEAN SMASH 23

beefeater gin, italicus, elderflower, basil + lemon juice

HURRICANE 24

Havana 3yo, Bumbu original, orange, lime, passionfruit, sugar + grenadine

PAPER PLANE 24

wild turkey, amaro montenegro, aperol + lemon

BOATHOUSE MARGARITA 24

pineapple + jalapeño infused olmeca altos tequila, triple sec + lime

MEZCAL PALOMA 24

mezcal, olmeca altos tequila, triple sec, lime, grapefruit + tajin salt

PINK VELVET 23

absolut vanilla vodka, pineapple, cranberry, fresh lime + whites

AMALFI SOUR 23

limoncello, aperol, lemon + whites

BREAD

SONOMA SOURDOUGH 9

whipped coppertree farm cultured butter + sea salt **V** / **GFA** / **DFA**

PAVILION FLAT BREAD 16

confit garlic + herb butter **V** / **GFA**

ADD LA STELLA BURRATA +13

ADD 24 MONTH AGED PROSCIUTTO +13

SNACKS

MIXED OLIVES 9

garlic, citrus + rosemary **VG** / **GF** / **DF**

BEEF TARTARE 14 EACH

Brooklyn Valley MBS3+ hash brown + bottarga **GF** / **DF**

24 MONTH AGED

PROSCIUTTO 16 EACH

focaccia, whipped ricotta + pistachio **GFA** / **DFA** / **N**

CRAB TOAST 16 EACH

fraser isle spanner crab, brioche, chives + yarra valley trout roe **GFA**

WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SUNDAY, 15% ON PUBLIC HOLIDAYS. PLEASE NOTE YOU WILL BE CHARGED UP TO 1.54% FOR VISA AND MASTERCARD AND 2.2% FOR AMEX.

GF gluten free **DF** dairy free **GFA** gluten free available
DFA dairy free available **VG** vegan **V** vegetarian
N contains nuts **S** sesame

SMALL SHARED

SYDNEY ROCK OYSTERS HALF40/FULL77
eschalot mignonette, black pepper
+ lemon GF / DFA

TIROKAFTERI 22
whipped spiced feta, shallot,
parsley + flatbread V / GFA

**LA STELLA BUFFALO
MOZZARELLA** 24
fennel agrodolce V / GF

ZUCCHINI FRITTI 24
parmesan + aioli V / GF / DFA

SQUID FRITTI 24
spiced salt, lemon + aioli GF / DF

LARGER

THE PAVILION BURGER 28
dry-aged beef patty, american cheese,
tomato, oak lettuce, pav sauce, pickles
+ fries GFA / DFA

ADD EXTRA PATTY + CHEESE 8

**300G BROOKLYN VALLEY
MBS3+ FLAT IRON** 61
green peppercorn sauce rocket + fries
GFA / DFA

**BEER BATTERED
FISH + CHIPS** 36
tartare sauce GFA / DF

STEAMED MUSSELS 36
bouillabaisse sauce, sourdough
+ rouille GFA / DF

CHICKEN SCHNITZEL 32
alla vodka, rocket, parmesan + fries

PIZZA

MARGHERITA 25
buffalo mozzarella, cherry tomatoes,
basil + evoo V / GFA

CALABRESE 30
nduja sausage, red onion +
kalamata olive GFA

PRAWN + CLAM 34
tiger prawns, little neck clams, cherry
tomatoes, mozzarella + chilli oil GFA

PASTA

SPANNER CRAB LINGUINI 36
butter, chilli, garlic + lemon GFA / DFA

SPAGHETTI AGLIO + OLIO 29
cherry tomato, red chilli + pangrattato V / GFA

SIDES

TRIPLE COOKED POTATOES 16
garlic butter + kombu butter, rosemary salt
V / GFA

FRIES 12
rosemary salt VG / DF / GF

ADD TRUFFLE & PARMESAN 5 V

HAPPY HOUR

\$12 DRINKS
DAILY ~ 4PM TIL 6PM

Boathouse Margaritas · Aperol Spritz
Glass of Chandon · Pints
House Wines · House Spirits

*EXCLUSIVE TO THE BAR

WINE BY THE GLASS

BUBBLES

NV Alpha Box and Dice 'Tarot' Prosecco	Murray Darling, SA	14
NV Chandon Blanc de Blancs	Yarra Valley, VIC	17
NV Veuve Clicquot 'Yellow Label'	Champagne, FR	32

WHITES 150ML

2024 The Pioneer Pinot Gris	Regional SA	14
2024 The Saviour Sauvignon Blanc	Malborough, NZ	15
2024 The Cray Chardonnay	Adelaide Hills, SA	15
2024 Dukes Single Vineyard Riesling	Great Southern, WA	18
2023 Christophe Patrice Petit Chablis Chardonnay	Burgundy, FR	26

ROSÉ & SKINZY 150ML

2023 The Shell Bay Cabernet Sauvignon	Fleurie Peninsula, SA	14
2022 Hoi Polloi (skin contact amber) Gewurz blend	Margaret River, WA	17
2024 Château d'Esclans 'Whispering Angel' Grenache blend	Provence, FR	21

REDS 150ML

2022 The Sailor Shiraz	McLaren Vale, SA	14
2021 The Compass Cabernet Sauvignon	Coonawarra, SA	14
2024 The Pelican Pinot Noir	Adelaide Hills, SA	16
2021 Famille Gonnet 'Le vin de Léonard' GSM	Côtes du Rhône, FR	19
2023 Château des Jacques Beaujolais-Villages (chilled) Gamay	Beaujolais, FR	21

TAP BEER SCHOONER / PINT / JUG

Asahi super dry	15.5 / 19 / 36
Great Northern super crisp 3.5%	9 / 13 / 25
Balter xpa	12 / 16 / 30
4 Pines new world pale ale	12 / 15 / 29
4 Pines pacific ale 3.5%	11.5 / 15 / 28
4 Pines japanese lager	11.5 / 15 / 28
Guinness stout	11.5 / 15
Reschs draught	10 / 13 / 25
Stone + Wood pacific ale	12 / 16 / 30
Peroni italian lager	13 / 16.5 / 31
Brookvale Union ginger beer	14 / 18 / 34

