



## BOTTOMLESS MENU - 99PP

**Sonoma Focaccia** extra virgin olive oil + balsamic vinegar V / GFA / DF

**La Stella Buffalo Mozzarella** fennel agrodolce V / GF

**Sweet Potato Hummus** dukkah + alto olive oil GFA / VG

**300g Brooklyn Valley MBS3+ Flat Iron** green peppercorn sauce rocket + fries GFA / DFA

**King Prawn Spaghetti** cherry tomato, red chilli + pangrattato GFA

**Black Truffle + Parmesan Fries** aioli V / DFA / GFA

**Baby Leaf Salad** honey mustard dressing, pepita seeds + herbs V / GF / DF

**Add Coconut Semifreddo + 7pp** dark rum, pineapple + lime VG / GF

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## GROUP MENU - 95PP

**Sonoma Focaccia** extra virgin olive oil + balsamic vinegar V / GFA / DF

**La Stella Buffalo Mozzarella** fennel agrodolce V / GF

**Sweet Potato Hummus** dukkah + alto olive oil GFA / VG

**Market Crudo Fish** eschalot, forvm vinegar, chive + lemon GF / DF

**Spaghetti Aglio + Olio** cherry tomato, red chilli + pangrattato V / GFA

**Steamed Kinkawooka Mussels** bouillabaisse sauce, sourdough + rouille GFA / DF

**Mediterranean Sovereign Lamb Shoulder** chermoula, herb salad + sumac & garlic yoghurt GF / DFA

**Fries** rosemary salt + aioli VG / DF / GFA add truffle + parmesan +5 V

**Baby Leaf Salad** honey mustard dressing, pepita seeds + herbs V / GF / DF

**Coconut Semifreddo** dark rum, pineapple + lime VG / GF



MANLY  
PAVILION

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We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 20% on public holidays. 10% Gratuity fee for group bookings of 8+. Please note you will be charged up to 1.54% for Visa and Mastercard and 2.2% for Amex. Please note, all menus and pricing are subject to change.

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## RAW + CURED

**Sydney Rock Oysters** eschalot mignonette, black pepper + lemon **40/77** GF / DF

**Cantabrian Anchovies** extra virgin olive oil + lemon **27** GF / DF

**Market Crudo Fish** eschalot, forvm vinegar, chive + lemon **MP** GF / DF

**Beef Tartare** brooklyn valley MBS3+ hash brown + bottarga **14 EACH** GF / DF

**24 Month Aged Prosciutto** focaccia, whipped ricotta + pistachio **16 EACH** GFA / DFA / N  
add anchovies **+8** GF / DF

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**Oscietra Caviar** hash browns, brioche, crème fraîche + chives **199** GFA / DFA

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## SMALL SHARED

**Mixed Olives** garlic, citrus + rosemary **9** VG / GF

**Sonoma Sourdough** whipped coppertree farm cultured butter + sea salt **9** V / GFA / DFA

**Pavilion Flat Bread** confit garlic + herb butter **16** V / DFA / GFA

add la stella burrata **+13** V / GF

add 24 month aged prosciutto **+13** GF / DFA

**Crab Toast** fraser isle spanner crab, brioche, chives + yarra valley trout roe **16 EACH** GFA

**Pan Con Tomato** garlic, extra virgin olive oil + chive **13** V / DF / GFA / 2 PIECES

add anchovies **+8** GF / DF

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

**La Stella Buffalo Mozzarella** fennel agrodolce **24** V / GF

**Squid Fritti** spiced salt, lemon + aioli **24** GF / DF

**Zucchini Fritti** parmesan + aioli **24** V / GF / DFA

**Split Skull Island King Prawns** brown butter, garlic, oregano + lemon **39** GF / DFA / 2 PIECES

**Saganaki Cheese** fermented garlic honey, lemon + smoked almonds **24** V / GF / N

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GF GLUTEN FREE DF DAIRY FREE GFA GLUTEN FREE AVAILABLE DFA DAIRY FREE AVAILABLE  
VG VEGAN V VEGETARIAN N CONTAINS NUTS S SESAME MP MARKET PRICE

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## PASTA

**Spaghetti Aglio + Olio** cherry tomato, red chilli + pangrattato **29** VGA / GFA

**Bucatini Amatriciana** san marzano tomato, guanciale + pecorino **34** GFA

**Fraser Isle Spanner Crab Linguini** butter, chilli, garlic + lemon **36** GFA / DFA

## MAINS

**Market Fish Fillet** haricot beans, cloudy bay clams + pilu bottarga **MP** GF / DF

**Steamed Kinkawooka Mussels** bouillabaisse sauce, sourdough + rouille **36** GFA / DF

**Sovereign Lamb Rump** almond cream + gremolata **44** GF / DF / N

**Sugarloaf Cabbage** celeriac + roasted yeast sauce **35** VG / GF

**300g Brooklyn Valley MBS3+ Flat Iron** green peppercorn sauce, rocket + fries **61** GFA / DFA

**Riverine 800g Ribeye** green peppercorn sauce, rocket + fries **150** GFA / DFA

### SIGNATURE DISHES

**Mediterranean Sovereign Lamb Shoulder 120**

chermoula, herb salad + sumac & garlic yoghurt GF / DFA

*serves 2-3 people/ please allow 30 minutes for preparation*

**Eastern Lobster Mafalde** bisque, samphire + parsley **64** GFA / DFA

## SIDES

**Fries 12** VG / DF / GFA add truffle + parmesan **+5** V

**Triple Cooked Potatoes** garlic butter + kombu butter + rosemary salt **16** V / GFA

**Baby Leaf Salad** honey mustard dressing, pepita seeds + herbs **14** V / GF / DF

**Grilled Broccoli** salmoriglio + pickled golden raisins **15** VG / GF

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