



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

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

We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% 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.



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

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

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

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



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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