



MANLY
PAVILION



RAW + CURED

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

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

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

Beef Tartare brooklyn valley MBS3+ hash brown + bottarga GF/DF **16EA**

24 Month Aged Prosciutto focaccia, whipped ricotta + pistachio GFA/DFA/N **18EA**
add anchovies GF/DF + **8.5**

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

SMALL SHARED

Mixed Olives garlic, citrus + rosemary VG/GF **9.5**

Sonoma Sourdough whipped coppertree farm cultured butter + sea salt V/GFA/DFA **10**

Pavilion Flat Bread confit garlic + herb butter V/GFA/DFA **17**

add la stella burrata V/GF **+14**

add 24 month aged prosciutto GF/DFA **+15**

Crab Toast fraser isle spanner crab, brioche, chives + yarra valley trout roe **16.5 EA**

Sweet Potato Hummus hazelnut dukkah, olive oil, chive + flatbread VG/GFA/N **19**

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

Australian Squid Fritti spiced salt, lemon + aioli GF/DFA **26**

Saganaki Cheese fermented garlic honey, lemon + smoked almonds V/GF/N **26**

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
ALL OUR SEAFOOD IS FROM AUSTRALIAN WATERS OR IMPORTED FROM NEW ZEALAND



PASTA

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

Fraser Isle Spanner Crab Linguini butter, chilli, garlic + lemon GFA/DFA **38**

MAINS

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

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

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

300g Brooklyn Valley MBS3+ Flat Iron green peppercorn sauce, rocket + fries GFA/DFA **62**

Riverine 800g Ribeye green peppercorn sauce, rocket + fries GFA/DFA **155**

SIGNATURE DISH

Mediterranean Sovereign Lamb Shoulder 120

chermoula, herb salad + sumac & garlic yoghurt GF/DFA
serves 2-3 people/ please allow 30 minutes for preparation

SIDES

Fries VG/DF/GFA **13**

add truffle + parmesan V **+6**

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

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

Grilled Broccoli salmoriglio + pickled golden raisins V/GF/DF **16**



**GROUP + BOTTOMLESS
MENUS**



GROUP MENU - 75PP

MINIMUM 2 PEOPLE

Sonoma Focaccia extra virgin olive oil V/GFA/DF

La Stella Buffalo Mozzarella fennel agrodolce V/GF

Australian Squid Fritti spiced salt, lemon + aioli GF/DFA

300g Brooklyn Valley Mbs3+ Flatiron green peppercorn sauce + rocket GFA/DFA

Bucatini Amatricana san marzano tomato, guanciale + pecorino GFA/DFA

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

Fries rosemary salt VG/DF/GFA

GROUP MENU - 95PP

MINIMUM 4 PEOPLE

Sonoma Focaccia extra virgin olive oil V/GFA/DF

La Stella Buffalo Mozzarella fennel agrodolce V/GF

Sweet Potato Hummus dukkah, alto olive oil + grilled bread VG/GFA/N

Australian Market Crudo Fish eschalot, forum vinegar, chive + lemon GF/DF

Sugarloaf Cabbage celeriac, roasted yeast sauce VG/GF

Fraser Island Spanner Crab Linguini butter, chilli, garlic + lemon GFA/DFA

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

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

Fries rosemary salt VG/DF/GFA add truffle & parmesan V +6

Chocolate + Hazelnut Tart crème fraîche N



GROUP MENU - 135PP

MINIMUM 4 PEOPLE

Sonoma Focaccia extra virgin olive oil V/GFA/DF

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

Australian Market Crudo Fish eschalot, forum vinegar, chive + lemon GF/DF

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

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

Australian Market Fish Fillet haricot beans, goolwa pipies + pily borrarga GF DF

Sugarloaf Cabbage celeriac + roasted yeast sauce VG/GF

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

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

Profiterole hot chocolate sauce + vanilla gelato

BOTTOMLESS MENU - 99PP

FRIDAY - SUNDAY

Sonoma Focaccia extra virgin olive oil V/GFA/DF

La Stella Buffalo Mozzarella fennel agrodolce V/GF

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

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

Parmigiano Ravioli butter, lemon juice + chopped parsley sauce V

Black Truffle + Parmesan Fries + Ailoi V/DFA/GFA

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

Add Chocolate + Hazelnut Tart + 7pp crème fraîche N



WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SATURDAY, 12.5% 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.
