



MANLY
PAVILION



RAW + CURED

Sydney Rock Oysters mandarin mignonette + lemon GF/DF/A **40/79**

Gilda gordal olive, cantabrian anchovy, mussel + guindilla GF/DF/M **8.5**

Hiramasa Kingfish Crudo cucumber, roasted cherry tomato, fermented chilli salsa, blood orange + chives GF/DF/A **36**

San Daniele Prosciutto fried artichokes, parmesan custard, honey + lemon GF **24**

Wagyu Bresaola stracciatella, borretane onions, guindilla + grissini GFA **34**

SMALL SHARED

Mixed Olives penfield kalamata, arbequina, toolunka green, lemon + herbs VG/GF/DF **11**

Pizza Oven Baked Flat Bread confit garlic + herb butter V **16**

add buffalo mozzarella **+6**

Herb + Sea Salt Foccacia la barre extra virgin olive oil DF/VG/GFA **10**

Fried NZ Calamari aleppo pepper, lemon, herb + bottarga mayonnaise GF/DF/I **26**

Stracciatella + Fire Grilled Peppers baby beets, candied walnuts + lemon olive oil V/GF/N **26**

Marinated + Charcoal Grilled WA Octopus ajo blanco, calabrian chilli, herbs, blood orange + fennel salad GF/DF/N/A **36**

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 (A) WATERS OR IMPORTED FROM NEW ZEALAND (I)



PASTA

Garlic Prawn + Guanciale Malloreddus rosé sauce, garlic, lemon + chilli GFA/A **36**

WA Blue Swimmer Crab Spaghetti fermented chilli butter, garlic, lemon + chives GFA/A **38**

Braised Lamb Shoulder Ragu Trottole pistachio, basil + lemon pesto GFA/VA/N **38**

MAINS

Marinated Eggplant + Leeks buffalo curd, lemon + parsley GF/V **29**

Queensland King Prawns fermented chilli, caper + herb butter + lemon GF/A **49**

Spatchcock Cotoletta calabrian harissa, green sauce, baby leaves + lemon **38**

Market Fish vadouvan butter, lemon + roasted tomato salsa GF/A/I **MP**

Grilled Chauvel Wagyu Flank chermoula, zucchini, cipolini onions + peppers GF/DF **54**

Dry Aged Bistecca Fiorentina **160**

6 week dry aged 800 gram t-bone, condiments + fries GF
please allow 30 minutes for preparation

SIDES

Fries herb mayonnaise V/GF/DF **12**

Baby Leaves fennel, blood orange + mustard vinaigrette VG/GF/DF **14**

Charred Asparagus stracciatella, preserved lemon, thyme oil + almond pangrattato V/N **18**

Greek Salad vanilla persian feta, gordal olives, heirloom tomatoes, cucumber, capsicum, spanish onion + herbs V/GF/DFA **18**



GROUP + BOTTOMLESS MENUS



HARBOUR GROUP MENU

\$90 PER PERSON - MINIMUM 4 PEOPLE

Herb + Sea Salt Foccacia la barre extra virgin olive oil DF/VG/GFA

Mixed Olives kalamata, arbequina, toolunka green, lemon + herbs VG/GF/DF

San Daniele Prosciutto fried artichokes, parmesan custard, honey + lemon GF

Fried NZ Calamari aleppo pepper, lemon, herb + bottarga mayonnaise GF/DF/I

Grilled Chauvel Wagyu Flank chermoula, zucchini, cippolini onions + peppers GF/DF

Garlic Prawn + Guanciaie Malloredus rosé sauce, garlic, lemon + chilli GFA/A

Fries herb mayonnaise V/GF/DF

Greek Salad vanella persian feta, gordal olives, heirloom tomatoes, cucumber, capsicum, spanish onion + herbs V/GF/DFA

Salted Caramel Semifreddo chocolate ganache, cumquat + marcona almond V/GF/N

SIGNATURE GROUP MENU

\$130 PER PERSON - MINIMUM 4 PEOPLE

Herb + Sea Salt Foccacia la barre extra virgin olive oil DF/VG/GFA

Stracciatella + Fire Grilled Peppers baby beets, candied walnuts + lemon olive oil V/GF/N

Wagyu Bresaola stracciatella, borretane onions, guindilla + grissini GFA

Hiramasa Kingfish Crudo cucumber, roasted cherry tomato, fermented chilli salsa, blood orange + chives GF/DF/A

Queensland King Prawns fermented chilli, caper, herb butter + lemon GF/A

Dry Aged Bistecca Fiorentina 6 week dry aged 800 gram t-bone + condiments GF

Fries herb mayonnaise V/GF/DF

Greek Salad vanella persian feta, gordal olives, heirloom tomatoes, cucumber, capsicum, spanish onion + herbs V/GF/DFA

Salted Caramel Semifreddo chocolate ganache, cumquat + marcona almond V/GF/N



BOTTOMLESS MENU - 99PP

FRIDAY - SUNDAY

Herb + Sea Salt Foccacia la barre extra virgin olive oil DF/VG/GFA

Mixed Olives kalamata, arbequina, toolunka green, lemon + herbs VG/GF/DF

Stracciatella + Fire Grilled Peppers baby beets, candied walnuts + lemon olive oil V/GF/N

Garlic Prawn + Guanciale Malloreddus rosé sauce, garlic, lemon + chilli GFA/A

Spatchcock Cotoletta calabrian harissa, green sauce, baby leaves + lemon

Fries herb mayonnaise V/GF/DF

Baby Leaves fennel, blood orange + mustard vinaigrette VG/GF/DF



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.
