

THE  
PANTRY  
MANLY

TAPAS/ TO SHARE

**Daily Bread Basket** (gfo,df,v.vg) 11  
*w/ olive oil & balsamic*

**Smoked Salt Focaccia** (df,v.vg) 14  
*w/ rosemary and garlic*

**Seaweed Prawns Pillows** (df) 22  
*fried prawns served with fresh lime*

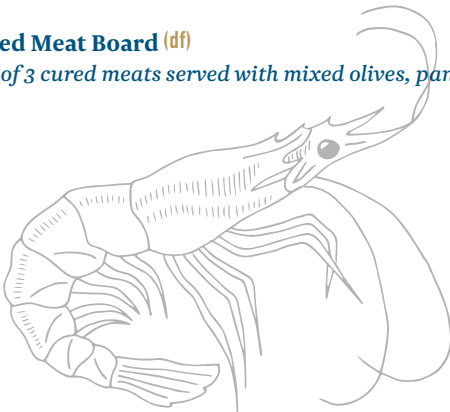
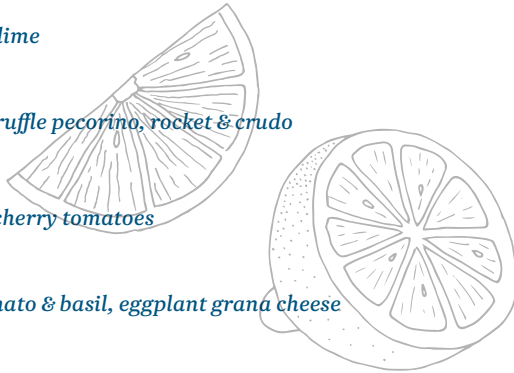
**Mini Wagyu Burger** 25  
*w/ green tomato marmalade, truffle pecorino, rocket & crudo*

**Marinated Sardines** (gf) 17  
*w/ zucchini, mint & semidried cherry tomatoes*

**Mixed Crostini** 16  
*w/ ham e stracchino, grape tomato & basil, eggplant grana cheese*

**Zucchini Flowers** 25  
*filled with mozzarella cheese, white anchovies & tomato*

**Mixed Curated Meat Board** (df) 42  
*chef selection of 3 cured meats served with mixed olives, pane croccante & lavosh*



\*Prices include GST. weekend surcharge of 10%, Public holiday charge of 15%.

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ENTREE

**Brisee' Tart** 27

*w/ king mushroom, baby spinach, parmesan mousse & aged balsamic*

**Slow Roasted Wagyu Veal** 28

*w/ caper tuna emulsion, lime caramel & pane croccante*

**Wagyu Bresaola Carpaccio (gf)** 30

*w/ petite bouche, figs, aged pecorino cheese & vincotto*

**Burrata Apulia (gf.v)** 25

*creamy heart mozzarella, tomato fondue & baby hairloom carrots*

**Hiramasa Kingfish Crudo (gf.df)** 28

*w/ crudaiola, chives & white balsamic*

**Braised Baby Octopus (df)** 26

*seved with tomato, basil & spices crumble*

**Pacific Oysters (gf.df)**

*tomato brunoise cidronette or;  
natural w/ lemon*

half doz 37/full dz 73



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MAINS

**250gm Grass fed MB4+ Sirloin (gf)** 69  
*w/ asparagus, truss cherry tomato & Cavolo nero pecorino vellute'*

**Lamb Back Strap (gf,df)** 55  
*served with orange mint salsa, roasted capsicum & shaved almonds*

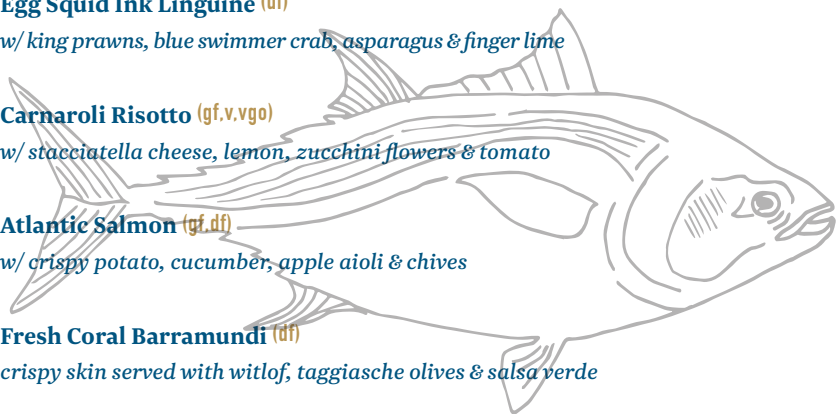
**Boneless Spiced Spatchcock (gf,df)** 41  
*w/ savoy cabbage and tomato coulis*

**Egg Squid Ink Linguine (df)** 49  
*w/ king prawns, blue swimmer crab, asparagus & finger lime*

**Carnaroli Risotto (gf,v,vgo)** 39  
*w/ stacciatella cheese, lemon, zucchini flowers & tomato*

**Atlantic Salmon (gf,df)** 42  
*w/ crispy potato, cucumber, apple aioli & chives*

**Fresh Coral Barramundi (df)** 36  
*crispy skin served with witlof, taggiasche olives & salsa verde*



SIDES

**Chat Potato (gf,df,v,vg)** 14  
*w/ garlic, rosemary & smoked salt*

**Broccolini (gf,df,v,vg)** 14  
*w/ extra virgin olive oil, chili & shaved almonds*

**Wild Rocket Salad (gf,v,vgo)** 14  
*w/ figs, pecorino cheese, wallnuts & balsamic dressing*

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DESSERT

<b>Chocolate Cannolo</b>	17
<i>w/ yoghurt mousse, pistacchio &amp; strawberry coulis</i>	
<b>Raspberry Sorbet (gf.v.vg)</b>	18
<i>w/ coconut vanilla anglaise, meringue &amp; macadamia</i>	
<b>Pistachio Semifreddo (gf)</b>	17
<i>w/ watermelon gazpacho, mixed berries &amp; chocolate ganache</i>	
<b>Cheese Plate (gf.v)</b>	32
<i>chef selection of 3 cheeses served with condiments, pane croccante &amp; lavosh</i>	



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