

T H E
PANTRY
M A N L Y

\$95 per person

ENTREE

your choice of

Brisee' Tart

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

Slow Roasted Wagyu Veal

w/ caper tuna emulsion, lime caramel & pane croccante

Wagyu Bresaola Carpaccio (gf)

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

Burrata Apulia (gf,v)

creamy heart mozzarella, tomato fondue & baby hairloom carrots

Hiramasa Kingfish Crudo (gf,df)

w/ crudaiola, chives & white balsamic

MAIN

your choice of

250gm Grass fed MB4+ Sirloin (gf)

w/ asparagus, truss cherry tomato & Cavolo nero percorino vellute'

Boneless Spiced Spatchcock (gf,df)

w/ savoy cabbage and tomato coulis

Carnaroli Risotto (gf,v,vgo)

w/ stacciatella cheese, lemon, zucchini flowers & tomato

Atlantic Salmon (gf,df)

w/ crispy potato, cucumber, apple aioli & chives

Fresh Coral Barramundi (df)

crispy skin served with witlof, taggiasche olives & salsa verde

DESSERT

your choice of

Chocolate Cannolo

w/ yoghurt mousse, pistacchio & strawberry coulis

Pistachio Semifreddo (gf)

w/ watermelon gazpacho, mixed berries & chocolate ganache

Cheese Plate (gf,v)

chef selection of 3 cheeses served with condiments, pane croccante & lavosh

*please note menu items may be subject to change however prices and format will remain the same
Weekend surcharge of 10%, Public holiday charge of 15%, Prices include GST.

THE
PANTRY
MANLY

\$80 per person

ENTREE

your choice of

Slow Roasted Wagyu Veal

w/ caper tuna emulsion, lime caramel & pane croccante

Braised Baby Octopus (df)

served with tomato, basil & spices crumble

Burrata Apulia (gf.v)

creamy heart mozzarella, tomato fondue & baby hairloom carrots

Zucchini Flowers

filled with mozzarella cheese, white anchovies & tomato

MAIN

your choice of

Boneless Spiced Spatchcock (gf,df)

w/ savoy cabbage and tomato coulis

Atlantic Salmon (gf,df)

w/ crispy potato, cucumber, apple aioli & chives

Carnaroli Risotto (gf.v.vgo)

w/ stacciatella cheese, lemon, zucchini flowers & tomato

Lamb Back Strap (gf,df)

served with orange mint salsa, roasted capsicum & shaved almonds

Fresh Coral Barramundi (df)

crispy skin served with witlof, taggiasche olives & salsa verde

DESSERT

your choice of

Chocolate Cannolo

w/ yoghurt mousse, pistacchio & strawberry coulis

Pistachio Semifreddo (gf)

w/ watermelon gazpacho, mixed berries & chocolate ganache

Cheese Plate (gf.v)

chef selection of 3 cheeses served with condiments, pane croccante & lavosh

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T H E
PANTRY
M A N L Y

\$65 per person

TO START

Olives (gf,df,v,vg)

marinated Sicilian Ligurian & Spanish

Daily bread basket (gfo,df,v,vg)

w/ olive oil & balsamic vinegar

MAIN

your choice of

Boneless Spiced Spatchcock (gf,df)

w/ savoy cabbage and tomato coulis

Atlantic Salmon (gf,df)

w/ crispy potato, cucumber, apple aioli & chives

Carnaroli Risotto (gf,v,vgo)

w/ stacciatella cheese, lemon, zucchini flowers & tomato

Lamb Back Strap (gf,df)

served with orange mint salsa, roasted capsicum & shaved almonds

Fresh Coral Barramundi (df)

crispy skin served with witlof, taggiasche olives & salsa verde

DESSERT

your choice of

Chocolate Cannolo

w/ yoghurt mousse, pistacchio & strawberry coulis

Pistachio Semifreddo (gf)

w/ watermelon gazpacho, mixed berries & chocolate ganache

Cheese Plate (gf,v)

chef selection of 3 cheeses served with condiments, pane croccante & lavosh

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THE
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MANLY

\$55 per person

ENTREE

Tapas to share

Daily bread basket (gfo,df,v.vg)

w/ olive oil & balsamic vinegar

Seaweed Prawns Pillows (df)

fried prawns served with fresh lime

Marinated Sardines (gf)

w/ zucchini, mint & semidried cherry tomatoes

Zucchini Flowers

filled with mozzarella cheese, white anchovies & tomato

Mixed Curated Meat Board (df)

chef selection of 3 cured meats served with mixed olives, pane corccante & lavosh

MAIN

your choice of

Boneless Spiced Spatchcock (gf,df)

w/ savoy cabbage and tomato coulis

Atlantic Salmon (gf,df)

w/ crispy potato, cucumber, apple aioli & chives

Carnaroli Risotto (gf,v.vgo)

w/ stacciatella cheese, lemon, zucchini flowers & tomato

Lamb Back Strap (gf,df)

served with orange mint salsa, roasted capsicum & shaved almonds

Fresh Coral Barramundi (df)

crispy skin served with witlof, taggiasche olives & salsa verde

please note menu items may be subject to change however prices and format will remain the same
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