

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
battered fritters stuffed with prawn meat and seaweed served with fresh lime

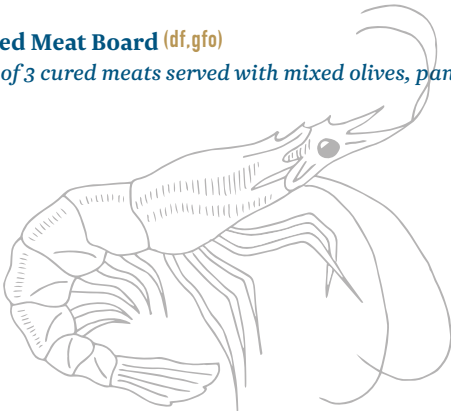
Mini Wagyu Burger 25
w/ green tomato marmalade, truffle pecorino, rocket & crudo

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

Mixed Crostini 19
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,gfo) 38
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 (v.vgo) 22

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

Slow Roasted Wagyu Veal (gfo.df) 28

w/ caper tuna emulsion, lime caramel & pane croccante

Chargrilled King Prawns (gf.df) 33

w/ gremolata and saffron aioli

Wagyu Bresaola Carpaccio (gf.dfo) 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 (gfo.df) 26

served 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'

250gm 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) 44

w/ king prawns, blue swimmer crab, asparagus & finger lime

Carnaroli Risotto (gf,v,vgo) 38

w/ stacciatella cheese, lemon, zucchini flowers & tomato

Atlantic Salmon (gf,df) 39

w/ crispy potato, cucumber, apple aioli & chives

Fresh Coral Barramundi (gf,df) 37

crispy skin served with witlof, taggiasche olives & salsa verde

SIDES

Chat Potato (gf,df,v,vg) 12

w/ garlic, rosemary & smoked salt

Thick Cut Chips (df,v,vg) 11

served with tomato sauce

Broccolini (gf,df,v,vg) 14

w/ extra virgin olive oil, chili & shaved almonds

Wild Rocket Salad (gf,v,vgo) 13

w/ figs, pecorino cheese, wallnuts & balsamic dressing



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DESSERT

Chocolate Cannolo	17
<i>w/ yoghurt mousse, pistacchio & strawberry coulis</i>	
Raspberry Sorbet (gf.v.vg)	18
<i>w/ coconut vanilla anglaise, meringue & macadamia</i>	
Pistachio Semifreddo (gf)	17
<i>w/ watermelon gazpacho, mixed berries & chocolate ganache</i>	
Cheese Plate (gf.v)	32
<i>chef selection of 3 cheeses served with condiments, pane croccante & lavosh</i>	
Affogato (v)	
<i>vanilla ice cream w/ barrel one espresso</i>	12
<i>w/ your choice of liquor</i>	17.5



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