



MANLY
PAVILION

COCKTAILS

APEROL SPRITZ 19

aperol, prosecco, soda + orange

PORTOFINO POSTCARD 21

limoncello, lillet blanc, basil, sugar,
prosecco + soda

PINK VELVET 22

absolut vanilla vodka, pineapple,
cranberry, fresh lime + whites

AMALFI SOUR 22

limoncello, aperol, lemon + whites

BOATHOUSE MARGARITA 23

pineapple + jalapeño infused olmeca
altos tequila, triple sec + lime

MEZCAL PALOMA 23

mezcal, olmeca altos tequila, triple sec,
lime, grapefruit + tajin salt

LAST STRAW 23

havana club rum 3 anos, fresh basil,
strawberries + lime

BAGGIO 22

malfy blood orange gin, sweet vermouth,
blood orange soda, lemon + rosemary

WATER HAZARD 23

absolut vodka, watermelon, strawberry,
rosewater, lemon + whites

OLD TIMER 23

ballantines blended scotch, campari,
kahlua, sweet vermouth + orange

SLAYSIDE 23

malfy gin, ruby grapefruit, fresh mint,
lemon, sugar, grapefruit + basil soda

CHANDON GARDEN SPRITZ 16

served over ice with orange + rosemary

High Tide

FOUR PINES PINTS \$8

GLASS OF CHARDY OR SHIRAZ \$8

GLASS OF CHANDON \$10

FOUR PILLARS

RARE DRY GIN & TONIC \$10

BOATHOUSE MARGARITA \$14

APEROL SPRITZ \$14

HAPPY HOUR WEEKDAYS 5-7PM

RAW

SYDNEY ROCK OYSTERS 6 EACH

red wine mignonette *gf, df*

KINGFISH CRUDO 19

blistered grapes, citrus dressing *gf, df*

VENISON TARTARE 22

horseradish, stinging nettle,
pane di casa *df*

SMALL PLATES

HOUSE BREAD 13

charred, sea salt, lemon oil *vg, df*

The house bread is a perfect
accompaniment to all the below dishes.
We suggest one serve between two people.

MARINATED MIXED OLIVES 9

orange, rosemary, garlic *vg, gf*

STRACCIATELLA 23

persimmon, basil, pangrattato,
basil oil *v*

TARAMASALATA 14

smoked paprika, salmon roe, chives *df*

PROSCIUTTO MELON 19

pickled melon, shaved prosciutto,
lemon oil, cracked pepper *gf, df*

HUMMUS 14

dukkah, piment d'espelette *vg, gf, n*

ARANCINI AL FORMAGGIO 6 EACH

mozzarella, grana padano, truffle aioli *v*

GRILLED OCTOPUS 20

charred pimento, salsa verde, parsley,
french onion salad *gf, df, n*

CALAMARI FRITTI 22

chilli, lemon, sauce tartare *gf, df*

ABROLHOS ISLAND SCALLOPS 12 EACH

charred spring onion,
herb + lemon butter *gf*



FLAT BREAD

GARLIC & ROSEMARY 19

confit garlic oil, rosemary *vg, df*

PERSIAN FETA + CHARRED LEEK 22

whipped persian feta, charred leek,
caramelised onion *v*

TOMATO + RICOTTA SALATA 22

tomato, ricotta salata, confit garlic, basil oil *v*

PASTA + GNOCCHI

GARDEN GREENS BUSIATE 26

salsa verde, peas, sugar snaps,
lemon, pecorino *v, df, gfo, vgo*

POTATO GNOCCHI 32

pancetta, peas, parsley,
chilli, white wine cream *gfo*

SQUID INK TAGLIATELLE 35

nduja, calamari, cherry tomatoes,
basil, bottarga *df, gfo*



DESSERT

SALTED MERINGUE 14

lemon curd, basil, strawberries,
chantilly cream *v, gf*

TIRAMISU 14

macadamia liqueur *v, n*

STICKY DATE PUDDING 14

butterscotch sauce,
vanilla bean ice cream *v*

N contains nuts **DFO** dairy free option available
VG vegan **V** vegetarian **VGO** vegan option available
GF gluten free **GFO** gluten free option available

MAIN

BEER BATTERED BARRAMUNDI 39

fries, rocket, sauce tartare *gf, df, gfo*

BUTTERFLIED RAINBOW TROUT 42

crispy skin yarra valley butterflied boneless
rainbow trout, fried capers, dill, lemon butter *gf*

CRISPY SKIN HALF CHICKEN + MUSHROOM 42

charred witlof, king brown
+ chestnut mushroom, chicken jus *gf, dfo*

EGGPLANT PARMIGIANA 29

crumbed eggplant coins,
stracciatella, napoli, basil *v, n*

300GM SCOTCH FILLET MB3 59

charred spring onions,
eschalot, red wine jus *gf, df*

600GM RIBEYE 110

charred spring onions,
eschalot, red wine jus *gf, df*

Your choice of two sides

includes your choice of one side

SIDES

FRIES 13

fennel + rosemary salt *vg, gf*

THRICE COOKED POTATOES 14

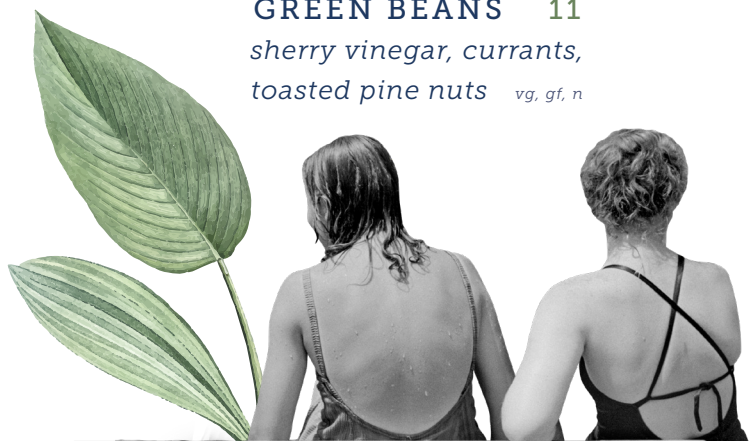
fried sage, caramelised garlic,
fennel + rosemary salt *v, gf*

BABY COS 11

green goddess, french onion,
pangrattato *v, gfo, dfo, vgo*

GREEN BEANS 11

sherry vinegar, currants,
toasted pine nuts *vg, gf, n*



We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays. Please note you will be charged up to 1.43% for Visa and Mastercard and 2.2% for Amex.



CHEF'S SIGNATURE SEAFOOD SELECTION

\$90 PER PERSON
2 PERSON MINIMUM

SYDNEY ROCK OYSTERS

red wine mignonette gf, df

HOUSE BREAD

charred, sea salt, lemon oil vg, df

KINGFISH CRUDO

blistered grapes, citrus dressing gf, df

STRACCIATELLA

*persimmon, basil,
pangrattato, basil oil* v

TARAMASALATA

smoked paprika, salmon roe, chives df

SQUID INK TAGLIATELLE

*nduja, calamari, cherry tomatoes,
basil, bottarga* df, gfo

BUTTERFLIED RAINBOW TROUT

*crispy skin yarra valley
butterflied boneless rainbow trout,
fried capers, dill, lemon butter* gf

THRICE COOKED POTATOES

*fried sage, caramelised garlic,
fennel + rosemary salt* v, gf

BABY COS

*green goddess, french onion,
pangrattato* v, gfo, dfo, vgo

CALAMARI FRITTI

chilli, lemon, sauce tartare gf, df

ABROLHOS ISLAND SCALLOPS

*charred spring onion,
herb + lemon butter* gf



TIRAMISU

macadamia liqueur v, n



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