

T H E
PANTRY

M A N L Y

ENTRÉE

Half dozen natural oysters

Beer battered zucchini flowers

w/ pesto & romesco

Baked scallops

w/ manchego, sour cream, jamon, bread crumbs

Chilli & garlic prawns

w/ French baguette

Wild boar & duck en crouete

w/ cornichons

MAIN

Crispy skin Atlantic salmon

w/ pickled beetroot, fennel, feta & candied walnuts

Roast rack of June lamb & mint sauce

*w/ rotolo of baby spinach, ricotta & mushrooms,
chestnuts, sage butter & aged parmesan*

Crisp confit duck

w/ Paris mash, sautéed spinach & mushroom

Grilled tenderloin steak

*w/ foie gras, toasted milk bread, truffled butter,
masala jus & creamed potato mash*

Gnocchi

w/ spinach, pumpkin, goats cheese, pine nuts & lemon

DESSERT

Classic pavlova

w/ kiwifruit, berries & fresh cream

Dark chocolate & espresso mousse

w/ fresh berries and candied nuts

Banoffee pie

toffee slice on a biscuit base w/ banana & whipped cream

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

THE
PANTRY

MANLY

ENTREE

your choice of

Chilli & garlic prawns

w/ warm French baguette

Baked scallops

w/ manchego, sour cream, jamon, bread crumbs

Wild boar & duck terrine en croûte

w/ cornichons

Beer battered zucchini flowers

w/ pesto & romesco

Jamon Serran: Spanish, 18 month cured pork leg

w/ shaved manchego cheese

MAIN

your choice of

Crispy skin Atlantic salmon

w/ pickled beetroot, fennel, feta & candied walnuts

Herb roasted spatchcock

w/ new potatoes, chorizo, fennel, olives, garlic & lemon

Grilled eye fillet

w/ potato dauphinoise, roasted tomatoes & baby onions

Crisp confit duck

w/ wild mushroom, sweet onion & gruyere tart

Gnocchi

w/ spinach, pumpkin, goats cheese, pine nuts & lemon

DESSERT

your choice of

Classic pavlova

w/ kiwifruit, berries & fresh cream

Dark chocolate & espresso mousse

w/ fresh berries and candied nuts

Banoffee pie

toffee slice on a biscuit base w/ banana & whipped cream

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

THE
PANTRY
MANLY

ENTREE

Tapas to share

Olives

marinated Sicilian Ligurian & Spanish

Daily bread basket

w/ olive oil

Beer battered zucchini flowers

w/ pesto & romesco

Piquillo peppers

stuffed w/ goats cheese

San Daniele - Italian, 18 months cured pork leg

Grilled chorizo sausage

MAIN

your choice of

Crispy skin Atlantic salmon

w/ pickled beetroot, fennel, feta & candied walnuts

Herb roasted spatchcock

w/ new potatoes, chorizo, fennel, olives, garlic & lemon

Braised Hunter Valley beef brisket

w/ mashed potato, caramelised onion & wild rocket

Gnocchi

w/ spinach, pumpkin, goats cheese, pine nuts & lemon

Prawn salad

*w/ avocado, crisp prosciutto, asparagus,
goats cheese, walnuts & citrus dressing*