

T H E  
**PANTRY**  
M A N L Y  
**ENTRÉE**

**\$90 per person**

**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*

T H E  
**PANTRY**  
M A N L Y

**\$75 per person**

**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/ Paris mash, sautéed spinach & mushrooms*

**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*

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THE  
**PANTRY**  
MANLY

**\$60 per person**

**TO START**

**Olives**

*marinated Sicilian Ligurian & Spanish*

**Daily bread basket**

*w/ olive oil*

**MAIN**

**Crispy skin Atlantic salmon**

*w/ pickled beetroot, fennel, feta & candied walnuts*

**Prawn salad**

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

**Grilled eye fillet**

*w/ potato dauphinoise, roasted tomatoes & baby onions*

**Crisp confit duck**

*w/ Paris mash, sautéed spinach & mushrooms*

**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

**\$49 per person**  
**(lunch only)**

**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*

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