

THE
PANTRY
MANLY

BREAD

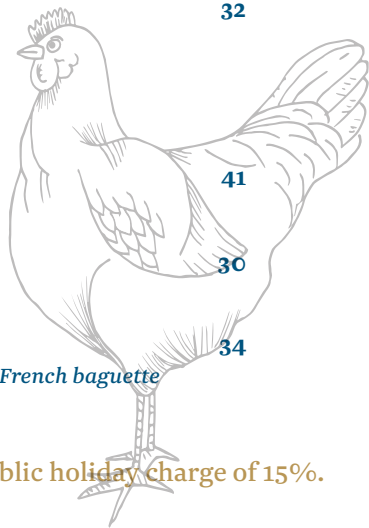
Daily bread basket (gfo,df,v,vg) <i>w/ olive oil & balsamic</i>	11
Caramelised garlic bread (v) <i>char-grilled w/ butter & parsley</i>	16
Tomato bruschetta (gfo,df,v,vg) <i>roasted cherry tomatoes w/ fresh basil and olive oil</i>	21
Goats cheese bruschetta (gfo,v) <i>goats chevre, fresh pear, toasted walnuts & australian honey</i>	24

CHARCUTERIE

Truffle salami (gf,df) <i>flavoured with fresh black truffle shavings</i>	18
San Daniele (gf,df) <i>Italian prosciutto, 24 month cured pork leg</i>	19
Leg ham (gf,df) <i>apple & beechwood smoked pork leg</i>	18
Duroc Jamon Serrano (gf,df) <i>Spanish, 18 months cured pork leg</i>	19
Mixed selection (gf,df) <i>all of the above</i>	32

PÂTE & TERRINE

Pâte de foie gras (gfo) <i>w/ toasted brioche, caramelised apple & walnuts</i>	41
Duck & shiraz pâte (gfo) <i>w/ warm French baguette & onion jam</i>	30
Chicken & pistachio terrine (gfo,df) <i>chicken & pistachio terrine, wrapped in pancetta, served with warm French baguette & cornichons</i>	34



*Prices include GST. weekend surcharge of 10%, Public holiday charge of 15%.

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ENTREE

Fried calamari (df) 28

rocket, lemon, salt & aioli

Grilled eggplant (gf, dfo, v, vg) 26

*w/ pomegranate seeds, buffalo mozzarella, zucchini flowers
romesco sauce & fresh herbs*

Hiramasa kingfish sashimi (gf, df) 28

w/ cucumber, chorizo crumble, radish, cider dressing & herbs

Baked Hervey Bay scallops (gfo) 36

w/ Manchego, sour cream, jamon, bread crumbs

Caprese salad (gf, v) 30

w/ buffalo mozzarella, heirloom tomatoes, basil, balsamic

Ploughman's plank (gfo, dfo) 32

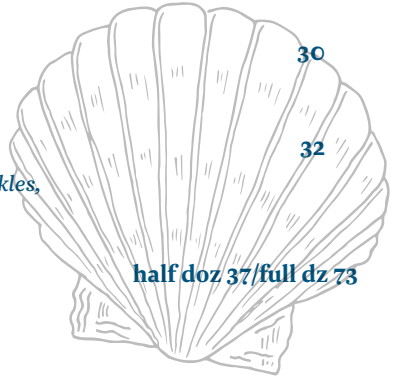
*aged cheddar cheese, shaved Bangalow ham, terrine, pickles,
quince jam & warm French baguette*

Pacific oysters (gf, df) half doz 37/full dz 73

shallot & cider vinaigrette

chilli, ginger & rice wine vinegar

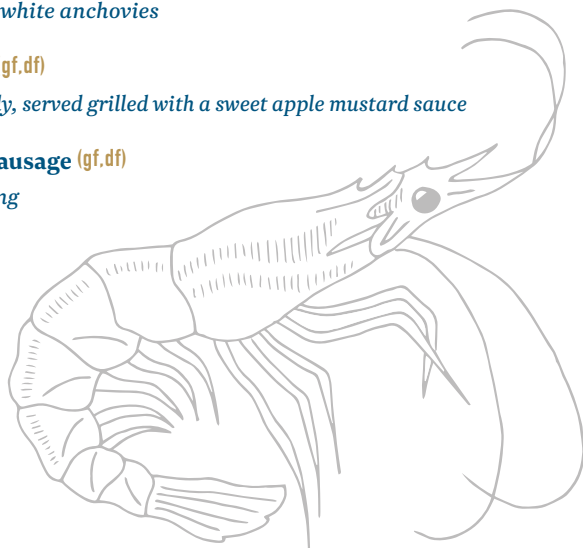
natural w/ lemon



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TAPAS

- Warm mixed olives (gf,df,v,vg)** 12
w/ fresh lime
- Grilled halloumi (gf,v)** 14
w/ fresh mint
- Beer battered zucchini flowers (dfo,v,vgo)** 18
w/ pesto & romesco
- Chilli & garlic prawns (gfo)** 26
*Queensland king prawns in a chilli, garlic and lemon sauce
w/ warm French baguette*
- Piccolo burrata (gf,v)** 14
w/ olive oil & balsamic
- Grilled chorizo sausage (gf,df)** 14
spicy chorizo, locally made in the traditional style using Australian Pork.
- White anchovies (gf,df)** 13
marinated Spanish white anchovies
- Confit pork belly (gf,df)** 31
slow cooked pork belly, served grilled with a sweet apple mustard sauce
- Grilled morcilla sausage (gf,df)** 14
Spanish black pudding



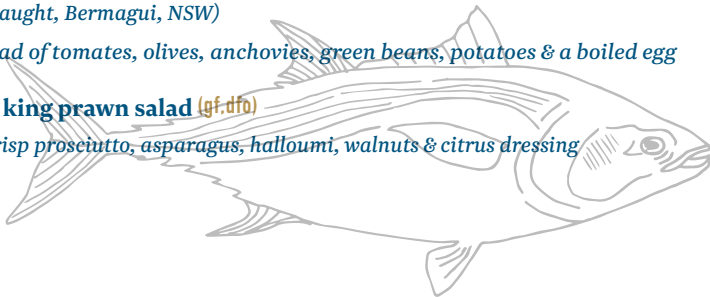
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PASTA & CO.

- Mushroom & black truffle risotto** (gf.v) 39
w/ enoki, field & portobello mushrooms, with black truffle and fresh herbs
- Queensland Spanner crab & king prawn spaghetti** 49
w/ chilli, garlic, saffron, pangritata, parmesan & mixed herbs
- Roast seasonal vegetable spaghetti** (v.vgo) 32
w/ romesco sauce & pangritata

SEAFOOD

- Crispy skin Atlantic salmon** (gf.dfo) 42
w/ potato mash, radish, leaf & herb salad with bearnaise sauce
- Fresh Coral Coast Barramundi fillet** (Western Australia)
choice of:
- beer battered** (df) 36
w/ thick cut chips, tartare sauce & lemon, or:
- grilled** (gfo.dfo) 42
w/ warm salad of artichokes, asparagus, baby potatoes, roasted cherry tomatoes & goats cheese
- Seared yellowfin Tuna** (gf.df) 46
(sustainably caught, Bermagui, NSW)
w/ nicoise salad of tomatoes, olives, anchovies, green beans, potatoes & a boiled egg
- Queensland king prawn salad** (gf.dfo) 39
w/ avocado, crisp prosciutto, asparagus, halloumi, walnuts & citrus dressing



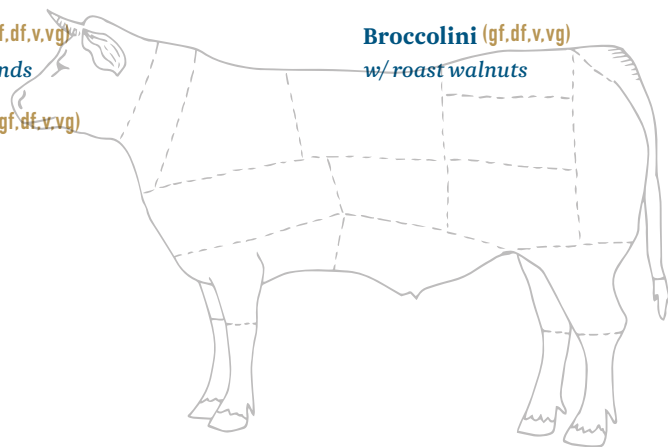
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FROM THE FARM

- Barbequed brisket burger** 38
sliced radish, mixed leaf, aioli, chipotle bbq sauce & thick cut chips
- Roasted free range chicken suprême (gf)** 39
w/ potato mash, broccolini, parmesan & Sauce Choron
- Confit duck leg (gf, dfo)** 46
w/ shimeji mushrooms, spinach, potato mash & red wine jus
- Herb crusted rack of Junee lamb (gfo, dfo)** 62
brushed with Dijon mustard and served with roast carrots, leek, parmesan & watercress
- Grilled Riverina eye fillet & mushroom jus (gf, dfo)** 69
w/ potato dauphinoise, roasted tomatoes & baby onions

SIDES

- Potato Dauphinoise (gf, v)** **Thick cut chips (df, v, vg)**
- Mash potato (gf, v)** **Grilled mushrooms (gf, df, v, vg)**
- Green beans (gf, df, v, vg)** **Broccolini (gf, df, v, vg)**
w/ toasted almonds *w/ roast walnuts*
- Garden Salad (gf, df, v, vg)**



All 14

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DESSERT

Pavlova (gf, dfo, v)	16
<i>w/ kiwi fruit, fresh berries & vanilla cream</i>	
Banoffee pie (v)	18
<i>toffee slice on a biscuit base w/ banana & whipped cream</i>	
Flourless chocolate gateaux (gf, v)	18
<i>w/ berry coulis & vanilla bean ice cream</i>	
Affogato (gf, v)	
<i>Vanilla ice cream w/ barrel one espresso</i>	12
<i>w/ your choice of liqueur</i>	17.5
Cheese plate (gf, v)	21
<i>Maffra Cheddar, Gippsland, Vic</i>	
<i>Trinity Cellars Jersey Brie, South Australia</i>	
<i>served with pane Crocante & quince paste</i>	



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