



MANLY
PAVILION



MENU

SEMI-EXCLUSIVE EVENTS



PACKAGE INCLUSIONS

MENU \$105PP

⚓ 5 x CANAPÉS (hot + cold)

⚓ 1 x SUBSTANTIAL CANAPÉ

⚓ PAELLA FOOD STATION

*Option to swap Paella station for
Glazed ham station or Seafood bar*

⚓ MIXED MINI SWEETS (shared)



COLD

ROAST BEEF CROSTINI

mushroom tapenade + horseradish

TARAMASALATA BLINI

salmon pearls

SMOKED SALMON PIKELET

crème fraîche, caviar + dill

RICE PAPER ROLL GF, DF, VN

miso + sesame

TUNA CRACKER GF, DF

jalapeño, black olive + coriander

KINGFISH CEVICHE DF

native finger lime + avocado

FIG TART VG

goats curd + honeycomb

GF - gluten free VN - vegan VG - vegetarian

DF - dairy free N - contains nuts

HOT

PORK + FENNEL SAUSAGE ROLL

tomato jam

DUCK BAO BUNS DF

hoi sin, cucumber + ginger

CHICKEN SKEWERS GF, DF

sweet chilli + lime

CRAB TOAST

chives

ZUCCHINI FRITTERS GF, VG

mint labne

FRITTATA GF, VG

pumpkin + manchego

ARANCINI VG

pea + parmesan

DESSERT

MINI MIXED SWEETS

chocolate lollipop

mango meringue

pistachio cream puff

raspberry truffle

lemon tart

SUBSTANTIAL

SELECT 1

ROAST EGGPLANT GF, V, DF

whipped tofu, beluga lentils + chilli

GRILLED MARKET FISH GF, DF, N

fennel, zucchini + yellow squash

LEMON CHICKEN GF

fioretto, baby cos + herb oil

STEAK DIANE GF

charred leek, chives + saffron

ASK OUR TEAM ABOUT OUR CELEBRATION CAKE SELECTION!



STATIONS



PAELLA INCLUDED

FRESH SEAFOOD, CHICKEN + CHORIZO
with house-baked bread
Vegan option available



SEAFOOD BAR PAELLA SUBSTITUTION

OYSTERS
ALASKAN CRAB LEGS
PEELED PRAWNS
KINGFISH CEVICHE
SASHIMI PLATTER



GLAZED HAM PAELLA SUBSTITUTION

MUSTARD + AIOLI
plus relishes, pickles
and house-baked bread



