

## stuzzichini

- Chilli candied walnuts 6
- Italian and Australian olives 10
- White anchovy herb crumbed, tomato aioli 10
- Raw mushroom and parmesan crostoli 12

## primi

- Oysters: a daily selection half dozen 22 | dozen 44
- Beetroot agrodolce, yoghurt and pine cone dressing 24
- Pickled celeriac parcels, cavolo nero and chilli 22
- Ash cured ocean trout, celery ragu and bagna cauda 28
- Calamari, fennel, ink dressing and lemon 26
- Crisp pigs tail, toasted bread, currants, sorrel and mushrooms 26
- Thinly sliced raw veal, egg, farro and parmesan 26

## pasta and risotto

- Pepper risotto: Acquerello Camaroli rice, sage and Taleggio cheese 22 | 26
- Cavatelli, milk fed lamb, cherry tomato olive and oregano 24 | 28
- Sedanini, pork and fennel sausage, chicory and chilli 24 | 28
- Pappardelle, wild boar ragu and mascarpone 24 | 28
- Snapper ravioli, lemon and rocket 24 | 28

*(Our risotto is cooked to order; please allow up to 30 minutes)*

## secondi

- Roast half duck (limited portions available) 42
- Milk fed Suffolk lamb, onions and horseradish custard 40
- Bobby Veal baked in paper, olives, capers and preserved lemon 38
- Roast jewfish fillet, spinach, sorrel and avgolemono sauce 39
- Snapper fillet, cime di rapa, garlic and salted chilli 40

## contorni

- Leaf salad, radicchio, rocket, cress and fennel 10
- Iceberg lettuce, pesto dressing 10
- Roast chat potatoes, provencal sauce 12
- Shredded cabbage, parsley and parmesan 9

## shared table

A tasting menu available featuring highlights from the a la carte menu.  
Available for the enjoyment of the whole table.  
Please request the menu from your waiter.

- 5 courses 95 per person
- 5 course wine matching 65 per person

## whats on...

Manly Pavilion welcomes you to enjoy any main pasta on weekdays for \$20

Manly Pavilion is reconnecting with its past as a former tea room in the 1930's by heralding the return of high tea, but with an Italian twist

Chef Jonathan Barthelmess will draw on his Mediterranean background to put a spin on the traditional high tea, creating an Italian style High Tea available from Tuesday to Saturday 12pm to 5pm

## sydney international food festival events

MANLY PAVILION and CRAVE Sydney International Food festival have teamed up with some spectacular offers in the month of October, 2011

Highlights include:

- Sunday Family Lunch – get the troops together for lunch
- High Tea – An Italian twist on the original with beverages
- Let's Do Lunch – special Crave menu (Tuesday to Friday)

## 14th annual young chefs dinner

This much-loved annual event features the stars of the future from six leading Sydney restaurants, including the 2011 Young Chef of the Year

Monday 17<sup>th</sup> October

7 courses 150 per person

7 course wine matching 70 per person

## melbourne cup lunch

Lavish 3 course lunch including beverages

150 per person

Tuesday 1st November 2011

12 noon until 4pm

Featuring the Bakelite Jazz & Swing Band – the authentic 1930's sound

Live entertainment until 6.30pm

Bookings are essential

Book a table of 10 and receive a free bottle of bubbly for the table

**MANLY PAVILION**  
Dining Room & Bar