

BREAKFAST

Eggs benedict (gfo,v) 29

poached eggs, hollandaise, toasted sourdough, roasted cherry tomatoes, baby potatoes w/ rosemary and your choice of Bangalow leg ham, bacon, spinach or smoked salmon

Smashed avocado & ricotta (dfo,v) 24

w/ tomatoes, chilli jam & toast

add two poached eggs + 4.5

Pantry breakfast (gfo,df) 30

two eggs, sourdough toast, bacon, chorizo sausage, roasted cherry tomatoes & baby potatoes with rosemary

Vegetarian breakfast (gfo,df,v,vgo) 26

two eggs, sourdough toast, mushrooms, baked beans, roasted cherry tomatoes & baby potatoes with rosemary

Eggs on sourdough toast (gfo,df,v) 18

choice of poached, scrambled or fried eggs on sourdough toast w/ roasted cherry tomatoes

Eggs and soldiers (gfo,df,v) 19

boiled eggs with toast soldiers & roasted cherry tomatoes

Toasted artisan bread (gfo,df,v,vgo) 10

w/ butter, Lynwood jams & preserves
(Soy & linseed, wholemeal rye or sourdough)

Breakfast board (gfo,df) 30

mixed selection of San Daniele Prosciutto, Duroc Jamon Serrano and truffled salami w/ chorizo sausage, chargrilled capsicum & almond sauce, toasted sourdough & poached eggs

Veggie board (gfo,dfo,v,vgo) 26

w/ grilled halloumi cheese, marinated artichokes, mixed olives, grilled asparagus, pesto, toasted sourdough & poached eggs

Fruit plate (gfo,dfo,v,vgo) 24

seasonal fruit w/ granola & yoghurt

Buttermilk pancakes (v) 23

- banana, candied walnuts & honey OR
- fresh berries, coulis & vanilla bean icecream

French toast (gfo,vo) 26

- brioche, spiced poached pear, candied pecans, ginger crystals, vanilla cream

or

- crispy bacon, a mountain of whipped maple butter & fresh blueberries

EXTRAS

roast cherry tomatoes (gf,df,v,vg) halloumi (gf,v) baby spinach (gf,dfo,v,vgo)

baked beans (gf,df,v,vg) baby potatoes (df,v) avocado (gf,df,v,vg)

All 6

grilled field mushrooms (gf,df,v,vg) bacon (gf,df)

smoked salmon (gf,df) chorizo sausage (gf,df)

All 8

hollandaise sauce (gf,v) 5

DRINKS

Apéritif

Mimosa 13

Lychee Rose Mimosa 17

Bloody Mary 20

Aperol Spritz 18

nv Borgo Molino Prosecco DOC Treviso, Italy 13

Juice

Breakfast Juice 8

w/ apple, apricot nectar, lime, ginger, fresh mint

Apple, orange, pineapple, cranberry, tomato 5.5

Coffee

short black, piccolo, macchiato 4

flat white, cappuccino, latte, mocha, long black 4.5

hot chocolate 4.5

soy/almond/oat/lactose free + 1

decaf + 0.5

Tea 5.5

English breakfast, earl grey, peppermint, chamomile,
green tea, sticky chai tea (brewed with milk)

For special dietary requirements please ask your server.

All our bread is traditionally made using single origin flour.

We use only free range eggs sourced from local farms.

All prices include GST.

weekend surcharge 10%. public holiday surcharge 15%



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10% GST included. All credit and debit cards incur a surcharge at the rate of your provider.

10% surcharge on Saturdays & Sundays, 15% on Public Holidays

THE PANTRY

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TAPAS/ TO SHARE

Daily Bread Basket (gfo,df,v.vg) 11
w/ olive oil & balsamic

Smoked Salt Focaccia (df,v.vg) 14
w/ rosemary & garlic

Seaweed Prawns Pillows (df) 22
battered fritters stuffed with prawn meat and seaweed served with fresh lime

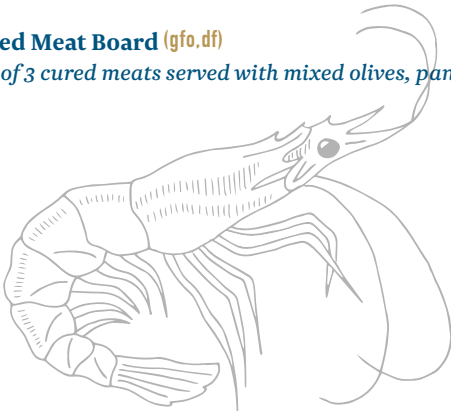
Mini Wagyu Burger 25
w/ green tomato marmalade, truffle pecorino, rocket & crudo

Marinated Sardines (gf,df) 17
w/ zucchini, mint & semidried cherry tomatoes

Mixed Crostini 19
w/ ham e stracchino, grape tomato & basil, eggplant grana cheese

Zucchini Flowers 25
filled with mozzarella cheese, white anchovies & tomato

Mixed Curated Meat Board (gfo,df) 38
chef selection of 3 cured meats served with mixed olives, pane croccante & lavosh



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ENTREES

Broccolini Flan (v) 27

w/ stracciatella cheese, walnuts, semidried cherry tomato

Slow Roasted Wagyu Veal (gfo,df) 28

w/ caper tuna emulsion, lime caramel & pane croccante

Canadian Scallops (gf,df) 33

w/ asparagus, black garlic, hazelnuts praline & candy tomatoes

Wagyu Bresaola Carpaccio (gf,dfo) 30

w/ petite bouche, pear, aged pecorino cheese & vincotto

Burrata Apulia (gf,v) 25

creamy heart mozzarella, tomato fondue & baby heirloom carrots

Hiramasa Kingfish Crudo (gf,df) 28

w/ crudaiola, chives & white balsamic

Grilled Tasmanian Octopus (gf,df) 28

w/ n'duja, toasted pistachios & forest lime confit

Pacific Oysters (gf,df)

*tomato brunoise cidronette or;
natural w/ lemon*

half doz 37/full dz 73



THE PANTRY

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MAINS

250gm Grass fed MB4+ Sirloin (gf) 69

w/ white asparagus, potato millefoglie & salsa verde

250gm Lamb Back Strap (gf, df) 55

served with orange mint salsa, roasted capsicum & shaved almonds

Boneless Spiced Spatchcock (gf, df) 41

w/ savoy cabbage and tomato coulis

Prawn Spaghettoni (df) 44

w/ Cape Moreton Scarlet prawns tartare, bottarga & heirloom cherry tomatoes

Carnaroli Risotto (gf, vo) 38

w/ blood orange, pumpkin, taleggio cheese & serrano

Atlantic Salmon (df) 39

w/ crispy potato, cucumber, apple aioli & chives

Snapper Fillet (gf, df) 44

w/ jerusalem artichoke, zucchini flowers, black garlic & saltbush flakes

SIDES

Chat Potato (gf, df, v, vg) 12

w/ garlic, rosemary & smoked salt

Thick Cut Chips (df, v, vg) 11

served with tomato sauce

Broccolini (gf, df, v, vg) 14

w/ extra virgin olive oil, chili & shaved almonds

Wild Rocket Salad (gf, v, vgo) 13

w/ pear, pecorino cheese, walnuts & balsamic dressing



THE PANTRY MANLY

DESSERTS

Chocolate Cannolo	17
<i>w/ yoghurt mousse, pistacchio & strawberry coulis</i>	
Raspberry Sorbet (gf.v.vg)	18
<i>w/ coconut vanilla anglaise, meringue & macadamia</i>	
Hazelnut Almond Praline Parfait (gf)	17
<i>w/ coffee sponge, anglaise & amarena cherries</i>	
Cheese Plate (gf.v)	32
<i>chef selection of 3 cheeses served with condiments, pane croccante & lavosh</i>	
Affogato (v)	
<i>vanilla ice cream w/ barrel one espresso</i>	12
<i>w/ your choice of liquor</i>	17.5



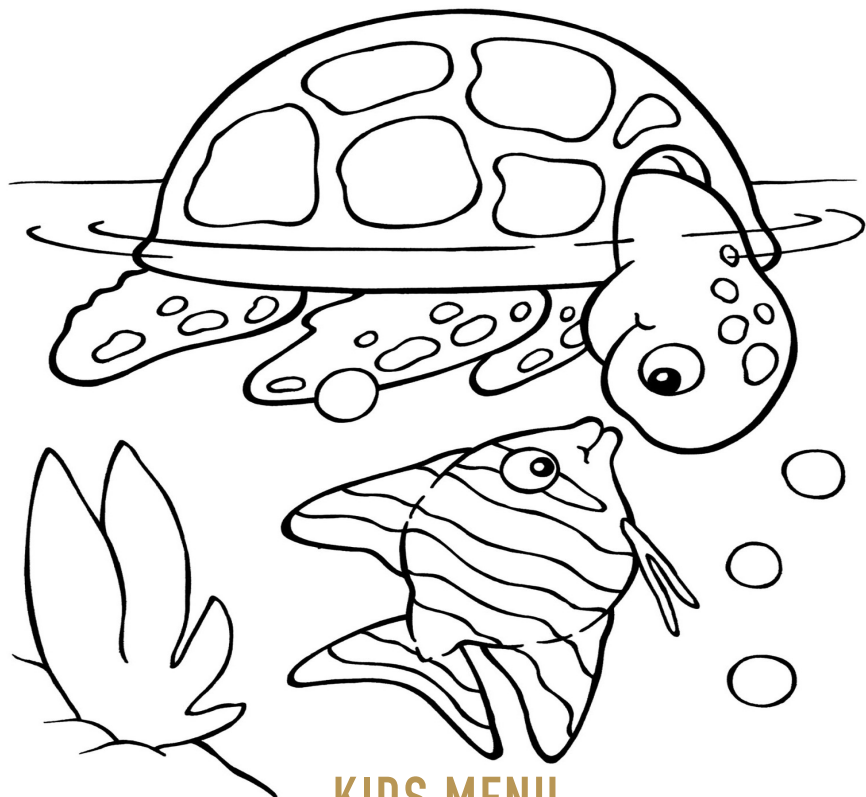
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KIDS MENU

For children under the age of 12 years old

Kids Pasta (v.vgo)

w/ tomato parmesan or butter parmesan

15

Grilled Snapper (gf.df)

served with mixed leaf salad

15

Mini Cheeseburger

w/ tomato sauce, salad, cheese & served with chips

15