



— THE —
PANTRY

Fresh, Seasonal, Collective



The Pantry sources from a range of local & sustainably produced ingredients. Our fresh, seasonally inspired dishes incorporate ingredients freshly picked from our very own rooftop garden.

OUR SUPPLIERS

Our charcuterie board features olives from
Toolunka Creek Olives

"Toolunka Creek focus solely on producing Australian table olives from paddock to plate. All olives are naturally fermented to achieve the highest quality."
- www.tcolives.com.au

Our beef options are proudly supplied by
5 Founders Beef

"Five Founders Natural Australian Beef is produced exclusively from cattle born and raised on the vast, fertile grasslands of the northern Australian outback. Consistent, distinctive and delicious natural Australian flavour. It's beef as nature intended" - fivefounders.com.au

GRAZING

Fresh, seasonal dishes perfect for sharing

Crispy fig loaf with roof top chives & carrot hommus (V) \$9

Toolunka Creek olives, cream cheese stuffed bell peppers
& confit mushrooms (V)(GF) \$12

Pair with: Elvarado Tempranillo Grenache, McLaren Vale

Tempura fried pumpkin flowers with coriander & cumin
chermoula (VE)(V)\$12

Pair with: The Lane Lois Sparkling Rose, Adelaide Hills, SA

Fried salt & black pepper squid with burnt lemon & aioli \$15

Pair with: La Maschera Vermentino, Limestone Coast, SA

Rooftop ginger, garlic & green ginger wine marinated
chicken riblets, cucumber & red capsicum achar (GF) \$15

Pair with: Snake & Herring "Bizzare Love Triangle"

Pinot Gris / Riesling / Gewurtz, Margaret River, WA

Huon salmon pastrami, sugar cured with green tea & jasmine, served
with pistachio crumble, ruby grapefruit, frisse endive & white truffle
olive oil pearls (GF) \$18

Pair with: Domaine De Chatillon Rose, Savoie, FR

Confit duck herb potpourri rillettes, cornichons & Turkish bread \$19

Pair with: Ha Ha Pinot Noir, Marlborough, NZ

Charcuterie board of crisp breads, Tomewin Farm mild Casalingo,
Victorian wagyu beef bresaola, olives & cherry bocconcini with
rooftop basil & pine nut pesto \$36

Pair with: Longview "Vista" Shiraz Barbera, Adelaide Hills, SA

(GF) Gluten Free (V) Vegetarian (VE) Vegan

SIDES & SALADS

Freshly prepared dishes, perfect additions for a grazing table

Sweet potato fries or beer batter chips with salt flakes & black garlic aiolic (V)\$8

Sautéed green beans with smoked speck (GF) \$12

Red Pontiac potato salad, Spanish onions, McClures pickles, pink lady apples & vegan mayonnaise (VE)(GF) \$12

Wild Roquette salad with shaved parmesan, toasted sweet corn, semi dried tomato & balsamic roasted Spanish onions, tossed with olive oil & lemon juice (V) (GF) \$15

Sweet corn tamale with roof top herb garlic butter & South Australian salt flakes (V)(GF) \$8

PASTAS

Confit garlic & pesto zucchini tagliatelle with sautéed leeks, cream & parmesan (V) \$22

Pair with: Wildflower Pinot Grigio, Margaret River, WA

Tamborine avocado & spinach tagliatelle with rooftop parsley gremolata, olive oil & shaved parmesan (V) \$22

Pair with: Monte Tondo Soave, Mito D.O.C Veneto, IT

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GRILLS & COALS

Seasonally inspired dishes, prepared with fresh, local produce.

Garlic & sage marinated chicken breast with pesto roasted eggplant, olives, lemon juice & verjuice (GF) \$29

Pair with: Opawa Sauvignon Blanc, Marlborough, NZ

Grilled NT Barramundi on borlotti bean & celery hearts with almond hummus, pomegranate & olive oil (GF) \$33

Pair with: Rockbare Riesling, Clare Valley, SA

Grilled pork cutlet, baby carrots, parsnip puree, spiced apple & sage relish with roasted shiraz shallots (GF) \$33

Pair with: Heggies Cloudline Chardonnay, Eden Valley, SA

Gidgee smoked honey lamb rack, green pea and mint puree, roasted Japanese pumpkin & rooftop rosemary jus (GF) \$42

Pair with: Barone Ricasoli Chianti DOCG, Tuscany, IT

5 FOUNDERS BEEF

300gm sirloin, sweet potato crisps, confit rooftop vine tomato & Cafe de Paris butter (GF) \$35

Pair with: Cape Barren Native Goose Shiraz, McLaren Vale, SA

200gm tenderloin, herbed warm cannellini bean salad, glazed spring onions & rooftop thyme jus (GF) \$38

Pair with: Jim Barry The Cover Drive, Cabernet Sauvignon, Clare Valley, SA

350gm rib fillet, rooftop tarragon bearnaise sauce & buttered button mushrooms (GF) \$40

Pair with: Yalumba "Samuel's Collection" GSM, Barossa Valley, SA

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DESSERT

Almond mille-feuille, almond cream, fresh berries & puff pastry \$15

Mango and mascarpone mousse, savoirdi biscuits & lychee salsa \$15

Tim Tam chocolate shooters with bitter orange compote \$15

AFFOGATOS

\$12.00 each

Classic

Vanilla Ice Cream, Liqueur of Choice, Espresso

White Chocolate & Raspberry

Vanilla Ice Cream, Mozart White Chocolate Liqueur, Raspberry Coulis & Espresso

Caramel Spice

Vanilla Ice Cream, Caramel Sauce, Spiced Rum, Espresso

Jaffa

Vanilla Ice Cream, Cointreau, Chocolate Sauce, Espresso

Mint

Vanilla Ice Cream, Crème de Menthe, Chocolate Sauce, Espresso

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