

CHILLI PRAWN
2006 AWARDED AUSTRALIA'S BEST PIZZA
NATIONAL WINNER BEST SEAFOOD PIZZA (IN AUSTRALIA)

STATE WINNER
2006 BEST PIZZA IN VICTORIA
STATE WINNER BEST PIZZA (IN VICTORIA)

PANTRY
RESTAURANT • DELICATESSEN
1-5 CHURCH ST BRIGHTON VIC 3186 TEL (03) 9591 0393

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PANTRY
Gift Card

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\$7.50
DAILY LUNCH SPECIALS
MENU INCLUDES
TOASTED PANNIS
BAGUETTES
HOT LUNCH SPECIALS
SOUP
PIZZETTES
ALSO A LARGE VARIETY OF COLD DRINKS AND COFFEE PLUS CAKES, PASTRIES AND DESSERTS
AVAILABLE FROM 8:30 AM 7 DAYS

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LUNCH Loyalty Card

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Present this Card and Receive:

Valid Until: _____

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1	2	3	\$7.50 DAILY LUNCH SPECIALS COLLECT YOUR STAMPS AND EAT FREE
4	5	6	
7	8	Free	

BUY 8 LUNCH ITEMS AND GET THE 9TH FREE
OFFER EXPIRES 31 JULY 2007

PANTRY
Gift Card

25.00

REDEEMABLE AT EITHER THE RESTAURANT OR DELICATESSEN. SORRY NO CHANGE GIVEN.

25.00

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VALID UNTIL

PANTRY
Gift Voucher

25.00

REDEEMABLE AT EITHER THE RESTAURANT OR DELICATESSEN. SORRY NO CHANGE GIVEN.

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PANTRY \$75 Gift Voucher PANTRY \$75 Gift Voucher PANTRY \$75 Gift Voucher PANTRY \$75 Gift Voucher

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HOCKING STUART

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\$75

HOCKING STUART

Thankyou for choosing Hocking Stuart Brighton—the hardest working real estate agents. To show our appreciation, breakfast, lunch or dinner at the Pantry Restaurant or shopping at the Pantry Delicatessen is on us. On arrival present this voucher to the Pantry Staff and as a Hocking Stuart Brighton VIP customer you'll receive the full Pantry Treatment.

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Hocking Stuart Brighton
307 Bay Street Brighton VIC 3186

\$75

Gift Voucher Gift Voucher Gift Voucher Gift Voucher C



INGREDIENTS
 VEGETABLE OIL, BUTTER, EGGS
 SHALLOTS, LEMON JUICE,
 DIJON MUSTARD, TARRAGON
 SALT AND PEPPER
 STORAGE REQUIREMENTS
 STORE BELOW 4°C
 MADE IN AUSTRALIA USING LOCAL
 AND IMPORTED INGREDIENTS

PANTRY
Guarantee of Quality

EST.  1993

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MANUFACTURED FOR PANTRY BY HUNTS FOODS
 599A KING ST NEWTOWN 2042

BÉARNAISE SAUCE 300ml

SERVINGS PER PACKAGE-10
 SERVE SIZE-30g

PER SERVING	PER 100g
ENERGY (kJ) 774.26	2580.85
PROTEIN (g)64	2.13
FAT (g) 20.53	68.43
SATURATED FAT (g) 5.89	16.98
CARBOHYDRATE (g)27	.90
SUGARS (g)18	.61
SODIUM (mg) 80.82	269.39

INGREDIENTS
 TOMATO, CAPSICUM, ONION
 VEGETABLE OIL, GARLIC, SPICES, SALT
 STORAGE REQUIREMENTS
 REFRIGERATE AFTER OPENING
 MADE IN AUSTRALIA USING LOCAL
 AND IMPORTED INGREDIENTS

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 599A KING ST NEWTOWN 2042

ARRABBIATA PASTA SAUCE 300ml

SERVINGS PER PACKAGE-2
 SERVE SIZE-150g

PER SERVING	PER 100g
ENERGY (kJ) 358.29	238.86
PROTEIN (g) 2.04	1.36
FAT (g) 4.83	3.22
SATURATED FAT (g)53	.35
CARBOHYDRATE (g) 7.26	4.84
SUGARS (g) 6.59	4.39
SODIUM (mg) 631.95	421.30

INGREDIENTS
 GRAPEFRUIT, LEMON
 SUGAR, TREACLE, WATER ADDED
 STORAGE REQUIREMENTS
 REFRIGERATE AFTER OPENING
 MADE IN AUSTRALIA USING LOCAL
 AND IMPORTED INGREDIENTS

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 599A KING ST NEWTOWN 2042

DARK BREAKFAST MARMALADE 300ml

SERVINGS PER PACKAGE-10
 SERVE SIZE-30g

PER SERVING	PER 100g
ENERGY (kJ) 218.30	727.80
PROTEIN (g)10	.34
FAT (g)02	.07
SATURATED FAT (g)00	.00
CARBOHYDRATE (g) 12.60	42.09
SUGARS (g) 12.60	42.09
SODIUM (mg) 1.50	4.85

INGREDIENTS
 EGGPLANTS (50%), VINEGAR, GINGER
 GARLIC, SESAME OIL, VEGETABLE OIL
 MUSTARD, CHILLI, SPICES, SALT
 STORAGE REQUIREMENTS
 REFRIGERATE AFTER OPENING
 MADE IN AUSTRALIA USING LOCAL
 AND IMPORTED INGREDIENTS

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AUBERGINE & GINGER PICKLE 300ml

SERVINGS PER PACKAGE-10
 SERVE SIZE-30g

PER SERVING	PER 100g
ENERGY (kJ) 96.47	321.58
PROTEIN (g)29	.95
FAT (g) 2.10	6.99
SATURATED FAT (g)27	.91
CARBOHYDRATE (g)56	1.86
SUGARS (g)43	1.42
SODIUM (mg) 126.51	421.69

INGREDIENTS
 VEGETABLE OIL, EGG, BASIL,
 VINEGAR, GARLIC, DIJON MUSTARD, SALT
 STORAGE REQUIREMENTS
 REFRIGERATE AFTER OPENING
 MADE IN AUSTRALIA USING LOCAL
 AND IMPORTED INGREDIENTS

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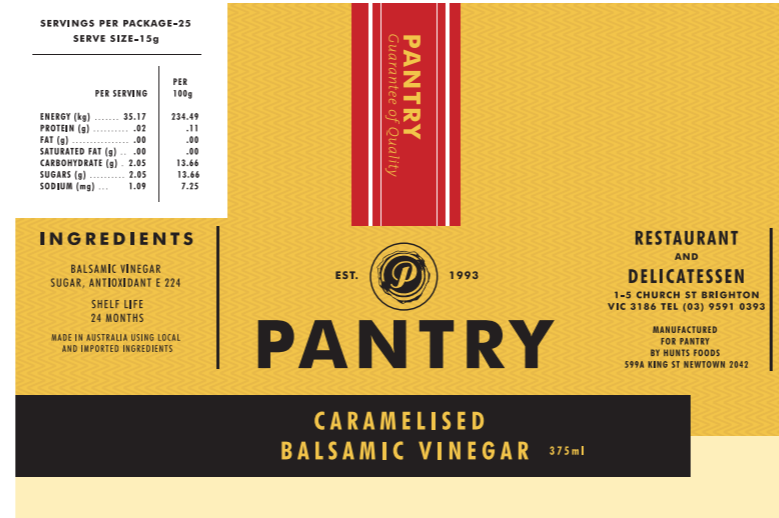
BASIL MAYONNAISE 300ml

SERVINGS PER PACKAGE-10
 SERVE SIZE-30g

PER SERVING	PER 100g
ENERGY (kJ) 885.80	2686.00
PROTEIN (g)63	2.10
FAT (g) 21.42	71.40
SATURATED FAT (g) 3.52	8.40
CARBOHYDRATE (g)18	.60
SUGARS (g)06	.20
SODIUM (mg) 75.66	252.20



TOP QUALITY AUSTRALIAN
 DURUM WHEAT SEMOLINA
 NO ARTIFICIAL COLOURS
 PRESERVATIVES OR GMOS







Presented By **HOCKING STUART**
Food for Friends
 Entertaining At Home

"It's a great night, with a 5 Course Meal and wines matched by Scotchmans Hill, it's a fun way to learn the secrets of cooking the Pantry way"

\$150⁰⁰
 TICKETS AVAILABLE FOR PURCHASE FROM RECEPTION

Tues 14th or Wed 15th Oct at 7:30pm



Presented By **HOCKING STUART**
Japanese Night

"It's a great night, with a 5 Course Meal and wines matched by Scotchmans Hill, it's a fun way to learn the secrets of cooking the Pantry way"

Guest Chief-Joe Blow
 Executive Chef-Nobu, Crown Melbourne

\$150⁰⁰
 TICKETS AVAILABLE FOR PURCHASE FROM RECEPTION

Tues 2nd or Wed 3rd Dec at 7:30pm



The Masters Of Spanish
MOVIDA
 BAR DE TAPAS Y VINO

Chef Martin Beck shares some of Movida's secrets. Come and explore Spanish regional delicacies that will excite your palate and fill your heart (and stomach!).

\$150⁰⁰
 TICKETS AVAILABLE FOR PURCHASE FROM RECEPTION

Tues 17th or Wed 18th March at 7:30pm



Presented By **HOCKING STUART**
Spanish Night

"It's a great night, you get a 5 Course Meal, Scotchmans Hill wines and it's a fun way to learn the secrets of Spanish cooking the Pantry way"

Co-hosted by Comedian Tim Smith

\$130⁰⁰
 TICKETS AVAILABLE FOR PURCHASE FROM RECEPTION

Tues 9th or Wed 10th Sept at 7:30pm

PANTRY COOKING SHOW LIVE

HOSTED BY DANIEL VAUGHAN ^{MC}, SPECIAL GUEST TIM SMITH PRESENTS

ONE NIGHT ONLY GEORGE CALOMBARIS
 THE AGE GOOD FOOD GUIDE'S BEST NEW RESTAURANT WINNER
 PRESS CLUB • CHANNEL 10'S MASTERCHEF ^{MC}, CHEF OF THE YEAR

Tickets Available From Reception (Limit Of 4 Tickets Per Person)

NIGHT INCLUDES
 SPECIAL GUEST CHEF
 GEORGE CALOMBARIS
 3 HOUR LIVE COOKING DEMONSTRATION
 5 COURSE DINNER INCLUDING WINE

JUNE
 1 NIGHT ONLY-SUNDAY 14
 DINNER STARTS AT
\$220⁰⁰ 7:30PM

"I don't follow recipes, I cook from the heart"

MAJOR SPONSOR **Electrolux**
 HANMANS WINDOW FURNISHINGS
 THE GOOD GUYS
 SCOTCHMANS HILL

PANTRY COOKING SHOW LIVE

HOSTED BY DANIEL VAUGHAN ^{MC}, SPECIAL GUEST TIM SMITH PRESENTS

CHINESE CUISINE GILBERT LAU
 FLOWER DRUM ^{MC}, LAU'S FAMILY KITCHEN

Tickets Available From Reception

NIGHT INCLUDES
 SPECIAL GUEST CHEF
 GILBERT LAU FROM LAU'S FAMILY KITCHEN
 3 HOUR LIVE COOKING DEMONSTRATION
 5 COURSE DINNER INCLUDING WINE

APRIL
 TUESDAY 28-WEDNESDAY 29
 GILBERT LAU GILBERT LAU
\$150⁰⁰ 7:30PM

MAJOR SPONSOR **Electrolux**
 HANMANS WINDOW FURNISHINGS
 THE GOOD GUYS
 SCOTCHMANS HILL

PANTRY

HANDS-ON COOKING CLASSES

Night Includes:-
 • Guest chef Frederic Naud from French Brasserie
 • 2 hour hands on cooking lesson
 • Night concludes with dinner and wine with the chef

Learn to cook French Cuisine with special guest

FRENCH BRASSERIE

Wed 8th April at 7:00pm at the Pantry Restaurant

Tickets available for purchase from reception **\$195.00**

MAJOR SPONSOR **Electrolux**
 SCANPAN
 SCOTCHMANS HILL
 CUISINART
 GLOBAL
HANDS-ON COOKING CLASSES

Hands On COOKING CLASSES

Seafood Secrets
 STOKEHOUSE

Prepare and cook contemporary seafood dishes featured from this iconic Melbourne restaurant. Impress your guests—buy, fillet, and serve seafood like a professional!

Guest Chief-Anthony Musarra
 Stokehouse

\$150⁰⁰
 TICKETS AVAILABLE FOR PURCHASE FROM RECEPTION

Wed 25th February at 7:30pm

MAJOR SPONSOR **Electrolux**
 SCANPAN
 SCOTCHMANS HILL
 CUISINART
 GLOBAL

PANTRY

Xmas Party

But where is it?
???

PANTRY
Xmas Party
Mothers Milk
287 Bay St Brighton
7pm-10pm Tuesday 16th December
Sorry - Over 18 Only
Must Bring \$10 Kris Kringle Unisex Present

PANTRY
RESTAURANT • DELICATESSEN
OPEN 7 DAYS

What do you give to the person who has it all?

A Pantry Hamper! from **(\$50)**

To place your order, see our Deli Staff or call 9591 0393 and talk to Jeff or Mel

We've put together a great range of our favourite delicatessen products presented in your choice of a stylish French Market Basket, a Pantry Crate or Box-delivery available to all areas. Ready for you to give or send to your colleagues, clients, friends or family. No Fuss, No Stress!

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RESTAURANT • DELICATESSEN
OPEN 7 DAYS

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OPENING WEDNESDAY

AUG 30

PANTRY DELICATESSEN
HERE TO OPEN TO THE PUBLIC

CELEBRATE Mothers Day

WITH OUR DELI HAMPERS

PANTRY DELICATESSEN

We know what you're thinking... It sounds like a tasty gift-wrapped Delicatessen Hamper-from \$50 makes great sense

PANTRY
RESTAURANT • DELICATESSEN
OPEN 7 DAYS

PANTRY IN ASSOCIATION WITH SCOTCHMANS HILL

Seafood SCHOOL

WITH DANIEL VAUGHAN AND GUESTS

WED APRIL 23
7:30PM

Class Is In! Easy, Simple and Very Impressive Cooking Lessons Plus Enjoy a 5 Course Meal With Wines from 'Scotchmans Hill'

\$120⁰⁰

PLACES STRICTLY LIMITED FOR BOOKINGS PLEASE SEE RECEPTION

Share the Secrets of the...

PANTRY

Staff Party Monday 11 Feb 2008 St Kilda Pier Kiosk 6pm-11pm

LIVE ENTERTAINMENT

\$200 Prize for Best Dressed

STRICTLY Beach Party Attire Only

DOES HE LIKE ME? HE SEEMS SO, SO INDIFFERENT TOWARDS ME...

CARS... FOOTY... SURFING... FINANCE... MOTORBIKES...

PANTRY
RESTAURANT • DELICATESSEN
OPEN 7 DAYS

STUCK IN HERE ALL DAY WE NEVER SEEM TO GO OUT ANYMORE

HMMM ... I THINK A LOVELY PANTRY HAMPER IS IN ORDER

PANTRY
Hampers from \$75 or fill your own Available now at the Delicatessen

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RESTAURANT • DELICATESSEN
OPEN 7 DAYS

PANTRY Gift Vouchers!

You are in line to Give the Best Christmas Present Ever...

- Cooking Shows
- Hands-On Cooking Classes
- Restaurant and Delicatessen Gift Vouchers

Are all available right here... Your families and friends will love you even more!

PANTRY

PANTRY Gift Vouchers!

Give them something You know they'll Love...

- Cooking Shows
- Hands-On Cooking Classes
- Restaurant and Delicatessen Gift Vouchers

Are all available right here!

PANTRY

PANTRY Magazine

FOOD + ENTERTAINMENT + LIFESTYLE

WELCOME TO Fabulous LAS VEGAS NEVADA

Your Free Copy

We're Off To Vegas For The "World's Best Pizza" Challenge!

ISSUE 9

FEBRUARY 2009

MARCH CALENDAR

IF YOU ARE THINKING ABOUT GETTING OUT AND ABOUT, MARCH IS THE TIME TO STOP THINKING AND START DOING! AN ACTION-PACKED MONTH FOR EVERYONE!

09



1 MARCH 1
80 million plastic bags are dumped each year in Australia... CLEAN UP AUSTRALIA DAY raises awareness for the things we all should do every day to help save our beautiful world. Visit www.cleanup.org.au

UNTIL MARCH 15
Take the little ones to ZOO TWILIGHTS. Pack a (Pantry) hamper and a rug, listen to some great music under the stars and see what the animals get up to at night! Visit www.zoo.org.au

UNTIL JUNE 6
If you haven't already seen it, BILLY ELLIOTT THE MUSICAL will have you leaving Her Majesty's Theatre with a spring in your step. Tickets from www.ticketek.com.au

7 MARCH 7-23
Eat, drink and be merry at the 2009 MELBOURNE FOOD AND WINE FESTIVAL. Dinner under the stars or down a hidden city laneway, BBQ'S, markets, master classes - it's all here! www.melbournefoodandwine.com.au

11 MARCH 11
Smooth crooner CHRIS ISAAK melts hearts tonight at the Palais Theatre. For tickets, go to www.ticketmaster.com.au

15 MARCH 15-22
See models strut the catwalk at the L'OREAL MELBOURNE FASHION FESTIVAL. Australia's best unveil their autumn/winter collections for the public, the industry and the media. Visit www.lmff.com.au



26 MARCH 26-29
Join over 300,000 people for four days of testosterone-fuelled action at the F1 - ING AUSTRALIAN GRAND PRIX. Motor shows, air displays and the big race on Sunday. Go Webber! See www.grandprix.com.au



28 MARCH 28
Lights out! Flick your light switches to off for EARTH HOUR at 8:30pm to show you care about climate change. For more info, see www.earthhour.org

FIG, BASIL, BUFFALO MOZZARELLA AND APPLE BALSAMIC SALAD

OUR SYDNEY EXECUTIVE CHEF AND CHANNEL 9 PERSONALITY, PETE EVANS, GIVES YOU A RECIPE FROM HIS LATEST COOKBOOK, 'MY TABLE - FOOD FOR ENTERTAINING'

OF THE FIG, BASIL, BUFFALO MOZZARELLA AND APPLE BALSAMIC SALAD, PETE SAYS, 'HANDS DOWN, THIS WOULD HAVE TO BE MY FAVOURITE SALAD TO MAKE AT HOME. IT WAS TAUGHT TO ME BY A GOOD MATE AND WONDERFUL CHEF, JOHN PYE, WHO WORKED ALONGSIDE ME FOR A NUMBER OF YEARS AT HUGO'S BAR PIZZA AND HUGO'S BONDI.'

The beauty of this dish lies in its simplicity; fresh, ripe figs, great quality buffalo mozzarella from Italy and gorgeous, fresh basil leaves, all lightly coated with one of the most amazing dressings I have come across. This is so good as it is, but if you want to send it off the Richter scale, try adding some paper-thin slices of Ibérico ham or some good quality prosciutto or cappacolla from a trusted smallgoods supplier. You must try this!

If you are having a dinner party and want to serve something light as a canapé, try making some 'croûtes' (thin slices of French bread drizzled with olive oil and baked in the oven until just crisp), topped with a slice of fig, a slice of mozzarella, a basil leaf and some apple balsamic - vegetarians will love you for it!

FIG, BASIL, BUFFALO MOZZARELLA AND APPLE BALSAMIC SALAD

SERVES 4

- 8 figs
- 2 balls of Italian buffalo mozzarella (blue cheese or bocconcini can be used also)
- 16 basil leaves
- lemon infused extra virgin olive oil
- 8 slices jamon Ibérico, prosciutto or cappacolla
- apple balsamic vinegar (or aged balsamic)

Tear the figs and mozzarella in half and arrange on a platter with the basil leaves. Drizzle with the olive oil and season with salt and pepper.

Tear the ham (jamon) and scatter over the salad. Drizzle the apple balsamic over the top.

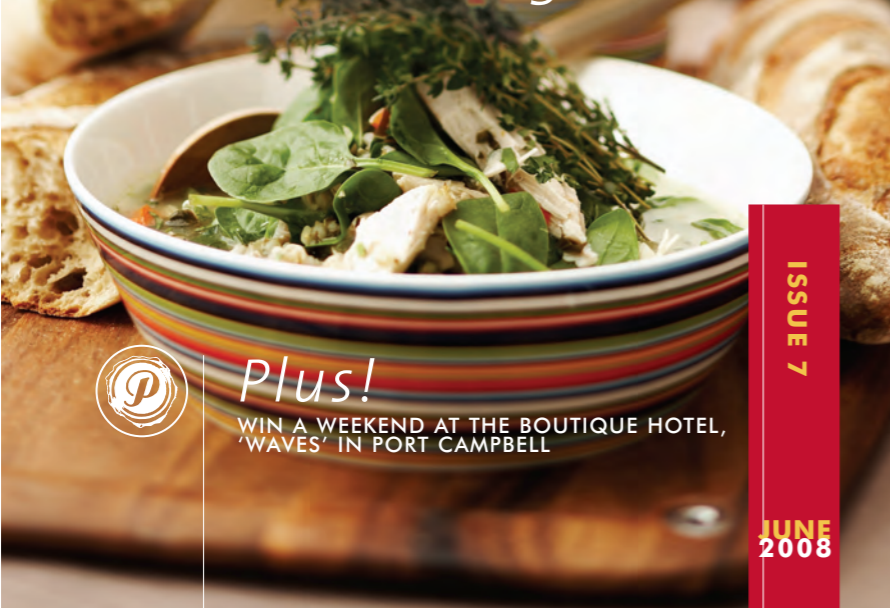


PANTRY Magazine

FOOD + ENTERTAINMENT + TRAVEL

Entertaining With Eggplants
Sizzling Scallops
Eat, Drink, Laugh And Learn –
At Our Cooking Shows!

Your Free Copy



Plus!

WIN A WEEKEND AT THE BOUTIQUE HOTEL, 'WAVES' IN PORT CAMPBELL

ISSUE 7

JUNE 2008

ANYTIME IS A GREAT TIME TO VISIT... THE 12 APOSTLES BY PETER ROBINSON



Australian places
great weekends away
www.australianplaces.com.au

THIS MONTH PETER ROBINSON TAKES US DOWN THE GREAT OCEAN ROAD ALL THE WAY TO PORT CAMPBELL, HOME TO ONE OF OUR MOST STUNNING NATURAL WONDERS, THE TWELVE APOSTLES.

Plus! Read on to win two nights accommodation at the boutique hotel, Waves, right in the heart of Port Campbell.

The Great Ocean Road is one of Australia's most iconic journeys, and definitely one of the world's greatest drives. If you don't believe me, just take a seat overlooking the Twelve Apostles and listen to the number of languages spoken by visitors, or check the car park for the number of hire cars and camper vans.

Summer is not the best time to visit the region – it's often too crowded. Head down the Great Ocean Road in winter, when storms unleash spectacular weather on the rugged coast and massive ocean swells lash at the towering cliffs, gradually sculpting a new batch of Apostles. Which are, by the way, much needed, as there are only eight left. Don't hang around waiting though, because the process takes thousands of years!

Most visitors take only a few minutes to view the Twelve Apostles, but there's so much more to see in this incredible region. Known internationally as the shipwreck coast, there's a lot of history to discover! On this score, it's the wreck of the ship Loch Ard from 1878 that stands apart from the others, and the tale of the two young survivors that bears contemplation. Admire the views of Loch Ard Gorge, and take the wooden steps to the beach, for it was here that Tom Pierce was washed ashore before saving Eva Carmichael. The survivors recuperated at nearby Glen Ample Station (a historic homestead sometimes open for viewing) but were never to see each other again once they recovered from their ordeal.

Port Campbell is a fishing village which has recently been turned into a stylish coastal resort, and now boasts some seriously good accommodation and food. Down the road towards Peterborough are The Arch, London Bridge, Bay of Martyrs, and Bay of Islands viewing areas. A range of walking tracks have been developed around the Port Campbell area, so call in at the Port Campbell visitor centre and get a map. This storm-lashed coast also produces some fascinating beachcombing – one of the best experiences you could have here is a helicopter flight along the coast. Just don't forget your camera!

INTRODUCTION

WELCOME TO THE JUNE ISSUE OF THE PANTRY MAGAZINE. THIS MONTH WE WALK THE PANTRY TALK, WITH OUR EXTREMELY POPULAR COOKING SHOWS TEMPTING YOUR TASTEBUDS AND LIGHTING UP YOUR SOCIAL CALENDARS!

We let you in on the local happenings with our events calendar, our Sydney restaurants, and everything worth knowing at 1 Church Street, Brighton.

Winter is upon us, but we are hanging onto our autumnal produce (because we can!)... Eggplants are in season, and we give you a few tips on how to buy, store, prepare and cook these purple lovelies.

If that isn't enough, we give you a great recipe from Lau's Family Kitchen, and the Pantry's own delicious scallop starter brought to you by Fish Tank. Yum.

You know, there's a lot to be said for olive oil. We tell you



why it's so good - and good for you too!

From the Pantry delicatessen we give you \$10 pizzas, hampers for everyone, our famous roast chickens, and so much more... Come in and check out our winter goodies!

There's a heap of stuff to do this month - Travelworld takes you to Bali and Peter Robinson

takes you to Port Campbell.

And...

Don't sell your house without first taking advice from funny man Tim Smith. It's all you'll ever need to know!

Enjoy.

PANTRY CONTACT DETAILS

PANTRY RESTAURANT, DELICATESSEN AND CATERING
1-5 Church Street Brighton 3186
03 9591 0393
info@pantry.com.au

BUSINESS HOURS

RESTAURANT-BREAKFAST AND LUNCH
MON-FRI 7:30AM-5:00PM
SAT 8:00AM-5:00PM
SUN 8:30AM-5:00PM

RESTAURANT-DINNER
THURS, FRI, SAT FROM 5:00PM

Bookings for dinner strongly recommended

DELICATESSEN
MON-WED 8:00AM-6:30PM
THURS-SAT 8:00AM-10:00PM
SUN 9:00AM-5:00PM

CATERING

Enquiries please contact Jeff Young
03 9591 0393
chef@pantry.com.au

MAGAZINE ENQUIRIES

Guy Mainwaring / Daniel Vaughan
03 9591 0393 news@pantry.com.au

PRODUCTION TEAM

Guy Mainwaring, Daniel Vaughan, Kerrie Allen, Shane Wallace, Susie Leech, Lara Paturzo, Matt Ling-lingdesign.com.au
Michael Baker Photography
Printed by King Print-kingprint.com.au



PANTRY Hampers

If you're serious about the perfect gift - you've come to the right place

Each Pantry Hamper is generously packed with the ideal combination of luxurious and rustic foodstuffs.

Available from the Pantry Restaurant And Delicatessen



PANTRY RESTAURANT-DELICATESSEN OPEN 7 DAYS



**CHILLI PRAWN PIZZA WITH
SALSA VERDE**

INGREDIENTS

- 80 grams green king prawn meat chopped into pieces
- 1/4 teaspoon hot chilli flakes
- 1/2 cup tomato sauce (tinned tomatoes blended with oregano, salt and pepper)
- 170 grams pizza dough
- 40 grams mozzarella, shredded
- 40 grams roasted capsicum, peeled and cut into strips
- 10 cherry tomatoes (cut into thirds)
- 1/2 ball Italian buffalo milk mozzarella

TO FINISH

- 1 tablespoon salsa verde
- Sea salt
- Cracked black pepper

Using a rolling pin, roll the dough out on a work bench dusted with either flour or semolina. Place on a 10 – 12 inch pizza tray and using a fork puncture tiny holes onto the top of the dough. Place tomato sauce on pizza base, and top base with 40 grams of pizza cheese. Distribute the tomatoes and capsicums on the base. Add the prawns evenly, sprinkle with sea salt, cracked pepper and chilli flakes. Tear the buffalo mozzarella into pieces and spread evenly.

Preheat oven at 220° Celsius and cook until dough is golden and crispy. When the pizza comes out drizzle the salsa verde over the top and cut into pieces.

ESSENTIALS

PANTRY

THE BEST OF THE PANTRY COMES TO YOU

> Australia's Best Pizza
 > Cooking School Events
 > Catering
 > Gift Boxes

It's Party Time With The Pantry!

Entertaining? Let us take all the hard work out of your next event

PANTRY CATERING

The Pantry has long been synonymous with having a good time. We have all bases covered in making your next gathering something truly special.

Whether you simply want to pick up a platter of delicious canapés or have us take care of it all with your own team of personal chefs and wait staff, we are there for you. Give us a call or pop by the Deli and let us explain how easy it is to have the Pantry team wave their wand to create all the magic you want. To instantly receive your function pack just email your name and contact number and we will shoot back all the information you need straight away.

pantrycatering@pantry.com.au



YOU PICK IT UP

Boxed- we prepare our fabulous canapés and treats and box 'em up ready for you to serve, complete with detailed serving and heating instructions. All you need to do is arrange them on your favourite platter and away you go! Your guests will never know you called in the Pantry.

Plattered - your canapés and treats are served up on Pantry platters ready for your guests to enjoy. An easy way to impress even your fussiest guest!

WE DROP IT OFF

To make your life easy-peasy, we can drop off your boxed or plattered order from the Pantry's refrigerated van ready to serve!

THE WHOLE BOX AND DICE (AND PLATTERS!)

Chefs, waiters, food! Here we come! We bring the Pantry to your door. Our expertise and experience spans two decades - we have hosted parties for everyone from Princess Mary to Collette Dinnigan and from Moët Chandon to BMW. We know our stuff!

ESSENTIALS

It has been 16 years now since the Pantry first swung its doors open!

Time flies when you're having fun ... and we've had a blast!

At the Pantry we never need an excuse to throw a party or give a gift because we think every day should be a celebration!

Welcome to "Pantry Essentials." We have decided to gather up all the good stuff that is happening down at the Pantry and throw it all into one handy booklet. "Pantry Essentials" is full of gift ideas, entertaining solutions and fantastic events. Make sure you put it somewhere safe - you never know when you might need that perfect present, advice or night out. Feel free to contact our team with any query, no matter how big or small. As we always say, "we are here to serve" - you just need to let us know how we can be of service.

See you soon,

DANIEL VAUGHAN
dan@pantry.com.au

GUY MAINWARING
guy@pantry.com.au

TIM PURTON-SMITH
tim@pantry.com.au



WELCOME TO SUNDAY NIGHTS AT THE PANTRY!

RESTAURANT

BREAKFAST AND LUNCH
Mon-Fri 7.30am-5.00pm
Sat 8.00am-5.00pm
Sun 8.30am-5.00pm

DINNER
Open four nights a week for dinner from 5pm-Thurs, Fri, Sat and now SUNDAY NIGHTS

Make the weekend last a little longer-SUNDAY NIGHTS at the Pantry

DELICATESSEN

NOW OPEN
Mon-Wed 8.00am-7.30pm
Thurs, Fri, Sat 8.00am-10.00pm and now SUNDAYS 9.00am till 10.00pm

TAKEAWAY PIZZA



FROM 5:30PM
Thursday-Sunday Nights



WELCOME TO THE FIRST EDITION OF 'INSIDE THE PANTRY' !

WE ARE REALLY EXCITED ABOUT WHAT'S HAPPENING AT THE PANTRY AND WE WANT TO SHARE IT WITH YOU... EVERY MONTH WE WILL BE TALKING ABOUT OUR FOOD, PRODUCTS AND EVERYTHING THAT HAS MADE THE PANTRY A GREAT PLACE TO BE FOR THE PAST 14 YEARS.

SINCE RENOVATING 18 MONTHS AGO, AS WELL AS BEING OPEN FOR BREAKFAST AND LUNCH 7 DAYS A WEEK, WE HAVE BEEN SERVING FANTASTIC FOOD FOR DINNER ON THURSDAY, FRIDAY AND SATURDAY NIGHTS - OUR PIZZAS HAVE WON BOTH STATE AND NATIONAL AWARDS. WE ALSO RECENTLY OPENED OUR DELICATESSEN RIGHT NEXT DOOR, ACCESSIBLE FROM BOTH THE STREET AND THROUGH THE RESTAURANT. WE STOCK A FULL RANGE OF EUROPEAN DELICATESSEN ITEMS AND SPECIALISE IN TAKE-HOME MEALS FOR YOU TO ENJOY.

ALL OUR FOOD NEWS, EVENTS AND TASTINGS WILL BE FEATURED HERE IN 'INSIDE THE PANTRY', SO YOU'LL NEVER MISS OUT.



RISOTTO OF ROASTED DUCK WITH EXOTIC MUSHROOMS AND TRUFFLE OIL

WE KNOW IT'S NOT SO EASY TO FIND READY-MADE COOKED DUCK, SO WE'VE TRIED TO MAKE IT EASY BY SUPPLYING IT FOR YOU. IN FACT, ALL THE INGREDIENTS IN THIS DELICIOUS RECIPE ARE AVAILABLE IN OUR DELICATESSEN.... HOW GOOD IS THAT!



- 1 TSP DICED ONION
- 1 TSP GARLIC
- 1 COOKED DUCK LEG (SHREDDED)
- 4 SHITAKE MUSHROOMS (SLICED)
- 25G ENOKI MUSHROOMS
- 10G DRIED PORCINI MUSHROOMS
- 1 LITRE CHICKEN STOCK
- 100G ARBORIO RICE
- PARMESAN CHEESE
- CHIVES
- DRIZZLE OF TRUFFLE OIL
- SALT & PEPPER
- OLIVE OIL

Heat chicken stock in a pot with the porcini mushrooms until boiling and set aside.

Cook the onion, garlic and shitake mushrooms until slightly translucent in a pot for about 4 minutes, then add the rice, duck, enoki mushrooms and a little seasoning. Cook for a few more minutes, adding the chicken stock one ladle at a time (discard porcini), stirring continuously until the rice is cooked al dente.

Season to taste.

Finish the risotto with parmesan cheese, chopped chives and a little truffle oil.

Serves 2 people...

TO ORDER CALL US ON **9 5 9 1 0 3 9 3** **TAKEAWAY DINNER** **THURSDAY, FRIDAY, SATURDAY** FROM 5:30PM

STARTERS	
DIPS 10.0	
With marinated olives, prosciutto and garlic confit pizza	
BRUSCHETTA 10.0	
Tomato, onion, basil and olive oil on garlic rubbed bread	
CATALARI 12.0	
Lightly fried with rocket and lemon aioli	
GALLIC CONFIT PIZZA 8.0	
With parsley and mozzarella	
SOUP Served with grilled Turkish bread 7.0	
PASTA / MAINS	
LINGUINI 21.0	
With prawns, blue swimmer crab, cherry tomatoes, chilli and coriander	
RISOTTO 18.0	
Chicken, pumpkin and leek	
ORECCHIETTE 18.0	
With porcino, tomato, broccoli, chilli and garlic (Vegetarian available)	
SPAGHETTI 18.0	
With meatballs, marinara sauce and shaved prosciutto	
HANDMADE PUMPKIN RAVIOLI 18.0	
With a light lemon dressing, rocket, copers and roasted cherry tomatoes	
SPINACH & RICOTTA TORTELLINI With mozzarella 17.0	
MEAT LASAGNE With greek salad 17.0	
CRISPY SKIN SALMON FILET 21.0	
CHARGRILLED CHICKEN BREAST 21.0	
VEAL SCHNITZEL 21.0	
These three dishes change weekly and are served with seasonal ingredients, please ask for today's selection	
Presses subject to change printed printed 1 April 2007	
PIZZA Sorry no variations	
MAGHERITA 16.0	
Cherry tomato, fresh buffalo milk mozzarella and basil	
PROSCIUTTO 16.0	
Sliced prosciutto, rocket, tomato, parmesan and balsamic	
PUTTANESCA 16.0	
Tomato, olives, copers, parsley and anchovies (Optional)	
PEPPERONI 16.0	
Tomato, pepperoni, chilli and aioli	
HAM 16.0	
Lag ham off the bone, Pothigo cheese, tomato and field mushroom with a balsamic glaze	
ITALIAN 16.0	
Meatballs, parmesan, cherry tomatoes and basil salad	
SPINACH 16.0	
Semi dried tomato, spinach, olives, aioli and chilli	
ASPARAGUS 16.0	
Goats curd, walnuts, garlic confit, egg, parmesan, and truffle oil	
CHILLI FRAW 16.0	
Roasted capsicum, cherry tomatoes and salsa verde	
All pizzas are available gluten free (excluding pepperoni and mushroom)	
SOFT DRINKS	
Coca Cola, Diet Cokes, Lemonade 3.5	
and Lemon Mineral Water 1125ml 3.45	
Son Pellegrino Sparkling Mineral Water 750ml 3.45	
Split Rock Pink Grapefruit and Red Orange 750ml 5.50	
CHIPS 7.0	
Thick pantry chips with whigged mustard mayo and tomato ketchup	
GREEN SALAD 6.0	
Sliced leaves with a roost garlic and balsamic dressing	
GREEN BEAN SALAD 7.0	
Tossed with cherry tomatoes, white beans and spanish onion	
ROCKET AND PEAR SALAD 9.0	
With roasted hazelnut dressing	
CAESAR SALAD 9.0	
Caesar honey glazed bacon, croutons and parmesan cheese, topped with an egg	
COUS COUS SALAD 7.0	
With roasted vegetable	
POTATO SALAD 7.0	
With roasted vegetable	
PANTRY COLESRAW 6.0	
GREEK SALAD 7.0	
DESSERT	
LEMON TART With pure cream and a citrus and mint salad 7.0	
CHOCOLATE TRUFFLE PIZZA 11.0	
With banana and vanilla bean ice cream	
CHOCOLATE MOUSE 255g (serves 4) 8.5	
JOCK'S ICE CREAM 9.5	
Vanilla, chocolate, coffee, hockey pucks, panna cotta and berries, lemon and yoghurt, coconut and lime, baked apple, 500g	
JOCK'S SORBET Strawberry, mango, lemon, 500g 9.5	
KIDS MENU	
CHICKEN AND CHIPS With tomato sauce 8.0	
FISH FILLETS Crumbed with shoestring fries 8.0	
RIGATONI With mozzarella 8.0	
SPAGHETTI With butter and cheese 8.0	
MARKHERITA PIZZA Tomato and cheese 8.0	
HAWAIIAN PIZZA Ham cheese and pineapple 8.0	

PANTRY COOKING SHOW LIVE

KAY & BURTON PRESENTS
TUES 28 WED 29 JULY ~ 7:30PM
TEAGE EZARD
 OF EZARD'S, GINGERBOY

HOSTED BY
 DANIEL VAUGHAN %, SPECIAL GUEST TIM SMITH

PANTRY Tel (03) 9591 0393

JOIN OUR «EMAIL» MAILING LIST

HOME RESTAURANT DELICATESSEN CATERING SHOP NEWS VIDEOS PHOTOS COOKING EVENTS ABOUT US



HOT PICKS

- Chicken Tuesday! \$8.50
- glued - Great Food + Live Entertainment! DVDs for hire \$47 from the Pantry
- PANTRY TAKE AWAY 12 MONTHS
- Corporate Cooking Events

WELCOME TO OUR WEBSITE

Welcome to our new website!

The Pantry is proud to be going strong (and getting stronger) after sixteen years as Brighton's favorite restaurant.

We great. Both food you need look no further - we serve breakfast and lunch every day to week and dinner every Thursday, Friday, and Saturday night. When looking for the absolute, just call ahead or simply drop in to The Pantry Delicatessen to pick up Australia's Best Pizza from the oven.

The Pantry offers both indoor and outdoor dining in a relaxed, yet lively environment - the perfect place to enjoy a meal with family, friends and colleagues.

It's also the perfect venue for your next special function. Why not come along to one of our very popular and entertaining Cooking Shows? Or take part in one of our many on Catering events with special guest chefs. Maybe you need a special event catered for - we do that too!

The Pantry Delicatessen is located right next door to The Pantry Restaurant to fulfil all your festive desires. Whether you need goods, wine, gift boxes, gift vouchers, catering, delicious ready made meals, our specialty quality Italian style deli items, or just bread and rolls - we've got it covered.

And, while you're here, don't forget to load a bit of our video and photo gallery too!

The Pantry team is always looking for new and exciting ways to bring great food to our customers, and you'll hear all about it right here.

Watch this space!

HIGH DEFINITION VIDEO



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- Corporate Cooking Events
- Top Things All About
- New Arrivals to Pantry
- PANTRY TAKE AWAY 12 MONTHS

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