

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

Soup du jour with warm sourdough	11.5
Chèvre and leek tart, green olive cream, confit baby tomatoes	14.5
Blue Swimmer crab spaghetti, chilli, eschallot, capers, lemon, fennel	16.5
Crispy calamari, herbs de Provence, aioli, citrus	15.5
Chicken liver pâté éclair, forest mushroom, house made pickles	16.5
Salmon belly croquette, orange fennel marmalade, lemon	16.5

MAINS

Fish of the day with your choice of:

Charred corn, Toulouse sausage provençale, sauce verde	MP
Celeriac puree, shellfish velouté, herb oil	MP
Beer battered with pommes frites, leafy salad and sauce gribiche	MP
Wild mushroom bourguignon with barley and winter vegetables	26.5
Steak frites: 120-day grain fed beef rump, pommes frites, truffle butter and red wine jus	29.5
Lamb shank pie, smashed green peas and sweet potato purée	29.5
Corn-fed chicken supreme, red capsicum flan, chive velouté	28.5
Classic French confit duck leg cassoulet	32

SIDES

Pan roasted french beans, pecorino, shaved almonds	7.5
Paris mash	7.5
Pommes frites	7.5
Rocket, pear, goats cheese, pistachio salad	7.5
Steamed seasonal vegetables	7.5

DESSERTS

Yuzu lemon tartlet, toasted meringue, freeze dried fruit	14.5
Vanilla, passionfruit, cherry, macadamia Bombe Alaska	14.5
Dark chocolate mousse, spiced raspberry coulis, ginger honeycomb	14.5
Selected French cheese board, blue, brie and semi hard, fruits, lavosh	16.5