

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

Soup du jour with warm sourdough	14.5
Chicken liver pâté, cornichons, pickled onions and charred brioche	17.5
Grilled Yamba king prawns, classic bouillabaisse and seasonal shellfish	18
Crispy calamari, herbs de Provence, aioli, citrus	16.5
Tagliatelle pasta, shaved truffle, Gruyère	18

MAINS

Fish of the day served one of the following:

- Lightly beer battered, with pommes frites, leafy greens and sauce gribiche	29.5
- Pan roasted, with Paris mash, sherry buttered broccolini and beurre blanc	32
Steak frites: 120 day aged bavette, red wine jus, pommes frites and leafy greens	32
House made French Provençal sausages, Paris mash, roast eschallots, pea puree, Sauce 'Robert'	26
Wild mushroom Bourguignon pot pie, pastry topped, Paris mash	28

SIDES

Paris mash	7.5
Pommes frites	7.5
Baby roquette, chevre, honey roasted pear and pistachio with seeded mustard forum	7.5
French beans with sherry beurre noisette	7.5

DESSERTS

Ice cream de jour 3 scoops with chocolate wafer <i>(Please ask your waiter for today's flavour)</i>	12.5
Almond pear tart, coffee ice cream, pear crisp	14.5
Chocolate bombe, sour cherries, chocolate fudge ice cream	14.5
Salted caramel brûlée, wild berries and tuille biscuit	14.5
Cheese board: Triple cream brie, vintage cheddar and Roquefort, lavosh, crackers and quince	16.5