

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

Bistro Manly Set Menu

Select two options from each

2 Course \$55 or 3 Course \$72

Available up to 40 people

Includes warm sourdough and sides of green beans

Entrées

Soup du jour with warm sourdough

Sydney rock oysters – ½ dozen

Natural mignonette or with Sea urchin rouille and salmon pearls

Chicken liver pâté, cornichons, pickled onions and charred brioche

Grilled Yamba king prawns, classic bouillabaisse and seasonal shellfish

Seared scallop mille feuille, scallop roe, beurre blanc and salsa verde

Crispy calamari, herbs de Provence, aioli, citrus

Tagliatelle pasta, shaved truffle, Gruyère (V)

Mains

Fish of the day served grilled, with zucchini flower stuffed with prawn mousse, kipflers and saffron mussel sauce

Filet de boeuf, grain fed beef eye fillet, pommes fondant, French mushrooms, bone marrow butter and port wine jus

Entrecôte of lamb, baby ratatouille, saffron smashed chats and aubergine puree

Duck a l'orange, fennel orange marmalade, chèvre gnocchi and baby asparagus

Roast spatchcock, heirloom baby carrots, baby leek, beetroot crème fraiche, pommes chateaux and red current sauce

Wild mushroom Bourguignon pot pie, pastry topped, Paris mash (V)

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Desserts

Peach tarte tatin, crème anglaise and macadamia ice cream

Almond pear tart, coffee ice cream, pear crisp

Chocolate bombe, sour cherries, chocolate fudge ice cream

Salted caramel brulée, wild berries and tuille biscuit

Cheese board

Triple cream brie, vintage cheddar and Roquefort,
lavosh, crackers and quince