

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

Table Banquet

Selections will be served platter style on the table
Please choose two entrees, two mains and two sides

\$72 per person

On Arrival

Warmed sourdough with butter and olive oil

Entrées

Mixed oyster platter with natural mignonette (eschallot and sherry vinegar)
and Sea urchin rouille and salmon pearls

Chicken liver pâté, cornichons, pickled onions and charred brioche

Grilled Yamba king prawns, classic bouillabaisse and seasonal shellfish

Crispy calamari, herbs de Provence, aioli, citrus

Tagliatelle pasta, shaved truffle, Gruyère (V)

Mains

Fish of the day pan roasted, with Paris mash, sherry buttered broccolini
and beurre blanc

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

Filet de Beef from the set menu under mains

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

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

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

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

Sides

Paris mash

Pommes frites

Baby roquette, chevre, honey roasted pear and pistachio
with seeded mustard forum

French beans with burnt sherry beurre noisette

Desserts

Platters of assorted petite cakes, tarts and slices

Cheese board

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