

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

Soup du jour with warm sourdough	14.5
Freshly shucked regional oysters:	
- Natural mignonette (eschallot and sherry vinegar).....	4.2
- Sea urchin rouille and salmon pearls	4.5
Queensland king prawns, beetroot cured gravlax, remoulade and a vodka, lime and caviar dressing	24
Blue swimmer crab ravioli, lobster bisque, shaved baby fennel and capers	19.5
Duck and pistachio rilette, pickled raspberries and blackberries with brioche croûtes	18.5
Crispy calamari, herbs de Provence, aioli, lemon	16.5
Tagliatelle pasta, shaved truffle, fresh herbs, Gruyère	18

SIDES

Paris mash	7.5
Pommes frites	7.5
Rocket and honey roasted pear salad, pistachios.....	7.5
Steamed green beans tossed with smoked butter	7.5

MAINS

Fish of the day served one of the following:	
- Champagne Battered, leafy green and fresh peach salad, pommes frites, gribiche, lemon	29.5
- Pipis and clams, bouillabaisse with French beans	36
- Sherry buttered broccolini, beurre blanc and Paris mash	34
Steak frites: 120 day dry aged bavette, mustard seed salsa verde, pommes frites and red wine jus	32
Filet de boeuf, cauliflower purée, French mushrooms, horseradish marmalade and pommes gratin	41
Confit duck Maryland, goat's cheese and thyme gnocchi, smoked carrot purée, orange fennel marmalade and beetroot jus	36
Sous vide pork fillet, green apple and pea purée, roasted red onion, apple glass and pommes galette	32
Pan roasted chicken supreme, roasted eschallots, chanterelles, foie gras terrine, puff pastry and mustard cream.....	34
Roasted spring lamb rack, heirloom baby beets and carrots, Paris mash with red currant jus	44
Grilled king oyster mushrooms with asparagus and braised endive, bean cassoulet, saffron veloute	28.5

DESSERTS

Crème brûlée – Classic vanilla crème brûlée with wild berries and sable biscuit	14.5
Almond pear tart, coffee ice cream, pear crisp, salted caramel	14.5
Chocolate fondant, caramelized white chocolate, sour cherry ice cream	14.5
Rum and raisin Bombe Alaska, brandy flambe	14.5
Cheese board: Triple cream brie, vintage cheddar and Roquefort, lavosh, crackers and quince	17.5