

# 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  
*\$78 per person*

Warmed sourdough with butter and olive oil on arrival

## ENTRÉE

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

Queensland king prawns, beetroot cured gravlax, remoulade and vodka, lime  
and caviar dressing

Duck and pistachio rilette, pickled raspberries and blackberries with brioche croûtes

Crispy calamari, herbs de Provence, aioli, citrus

Tagliatelle pasta, shaved truffle, fresh herbs, Gruyère

## MAINS

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

Sous vide pork fillet, green apple and pea purée, roasted red onion,  
apple glass and pommes galette

Filet de boeuf, cauliflower purée, French mushrooms, horseradish marmalade  
and pommes gratin

Roasted spring lamb rack, heirloom baby beets and carrots,  
Paris mash with red currant jus

Confit duck Maryland, goat's cheese and thyme gnocchi, smoked carrot purée,  
orange fennel marmalade and beetroot jus

## 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