

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

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| 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 | 21 |

SIDES

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| 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:

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| - Champagne Battered, leafy green and fresh garden 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: grain fed tenderloin of beef, mustard seed salsa verde, pommes frites and red wine jus | 32 |
| Filet de boeuf, pommes gratin, cauliflower purée, French mushrooms, dauphinoise potato, port jus | 42 |
| 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, baby asparagus, puff pastry, wild mushrooms and seeded mustard cream..... | 34 |
| Lamb shank bourguignon, glazed baby heirloom carrots, Paris mash | 34 |
| Chevre' gnocchi, roast eschallots, goats curd, peas and watercress cream | 28.5 |

DESSERTS

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| Crème brûlée – Classic vanilla crème brûlée with wild berries and sable biscuit | 16 |
| Almond pear tart, coffee ice cream, pear crisp, salted caramel | 16 |
| Chocolate fondant, caramelized white chocolate, sour cherry ice cream | 16 |
| Rum and raisin Bombe Alaska, brandy flambe | 16 |
| Cheese board: Triple cream brie, vintage cheddar and Roquefort, lavosh, crackers and quince | 17.5 |