

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

Soup du jour with warm sourdough	14.5
Duck and pistachio rillette, pickled raspberries and blackberries with brioche croûtes	18.5
Queensland king prawns, beetroot cured gravlax, remoulade and a vodka, lime and caviar dressing	24
Crispy calamari, herbs de Provence, aioli, citrus	16.5
Tagliatelle pasta, shaved truffle, fresh herbs and Gruyère	21

MAINS

Fish of the day served one of the following:

- Champagne Battered, leafy green and fresh garden salad, pommes frites, gribiche, lemon	29.5
- 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
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

SIDES

Paris mash	7.5
Pommes frites	7.5
Baby roquette, chevre, honey roasted pear and pistachio with seeded mustard forum	7.5
French beans with sherry beurre noisette	7.5

DESSERTS

Ice cream de jour 3 scoops with chocolate wafer <i>(Please ask your waiter for today's flavour)</i>	12.5
Almond pear tart, coffee ice cream, pear crisp, salted caramel	16
Crème brûlée – Classic vanilla crème brûlée with wild berries and sable biscuit	16
Chocolate fondant, caramelized white chocolate, sour cherry ice cream	16
Cheese board: Triple cream brie, vintage cheddar and Roquefort, lavosh, crackers and quince	17.5