

MENU

On Arrival

Charcuterie Board -

Assorted cured, smoked meats and salamis with pickles, relishes and condiments

Rabbit and quail terrine, chicken liver pâté

Artisan breads, grissini, lavosh and water crackers

Main Course

Cold

Pambula Pacific oysters

King prawns

Balmain bugs

Blue swimmer crab

Hiramasa Kingfish & Yellow Fin Tuna sashimi

Marinated Fremantle octopus, taramasalata and sumac

Beetroot cured salmon gravlax

Smoked trout, endive and macadamia salad

Hot

Seafood bouillabaisse with fresh fish, shellfish and molluscs

Champagne battered flat head fillets

Tempura prawns

Fennel salted Lolligo squid

Pommes fritz

Gribiche, chilli plum and Creole cocktail sauces

Dessert

Mixed petites/truffles and tartlets

Assorted aged cheddars, brie and blue cheeses
with and quince paste

BISTRO
MANLY

