

BISTRO MANLY

Lunch

Entrées

Soup of the day <i>with fresh sourdough and truffle butter</i>	16
Freshly Shucked Regional Oysters, choice of:	
• <i>Mignonette dressing (GF)</i>	6 each
• <i>Oysters Rockefeller</i>	6.5 each
Moreton Bay Bug <i>red papaya, macadamia and endive san choy bow (GF)</i>	24
Salt & Pepper Fried Calamari <i>with aioli & lemon (GF)</i>	18
Seared Bay Scallops <i>with torched fig, Jambon crumble and blue cheese zabaglione (GF)</i>	33
Yamba King Prawns <i>Pacific Trout gravlax, preserved lemon remoulade and Lilly Pilly dressing (GF)</i>	24
Australian Wood Duck Rillettes <i>pickled raspberries and blackberries with brioche croutes</i>	26
Angel Hair Pasta with Eastern Tablelands Black Truffle <i>truffle butter cream, pecorino, oregano</i>	26

Mains

Market Fish Of The Day, Served with choice of:	
• <i>4 pines battered with pommes frites, spring leaves and sauce gribiche</i>	36
• <i>Grilled with cavolo nero, saffron butter roasted kiplers, Sand Crab, coconut and fennel chowder</i>	42
Steak Frites Angus MB+ 5 <i>frites, rocket roquefort, horseradish butter, red wine jus</i>	36
Strawberry Balsamic Bresse chicken supreme <i>roasted baby asparagus tips, sweet pearl onion, saffron galette and strawberry jus (GF)</i>	36

V: Vegetarian | DF: Dairy-Free | GF: Gluten-Free.

Please inform us of allergies when placing orders. A 15% surcharge applies on public holidays.

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Savoy and White Rose ricotta Rotolo <i>red onion petals, spiced grilled cauliflower, roast Tommy Toe & baby vine pepper ragout (V).....</i>	36
Kurobuta Pork rib eye <i>crab apple galette, beet greens, creamy sweet pink pepper and mustard bullion (GF).....</i>	39
Mulwarra Pink Veal Raviolone <i>creamy chanterelle mushroom and black garlic ragu, crispy leek</i>	36

Sides

Baby roquette, honey roasted pear and roquefort salad (GF, V).....	14
Spring leaves with baby tomatoes and balsamic (GF, V).....	14
Buttered Greens, toasted almonds (GF, V).....	14
Charred Baby Heirloom carrots, saffron butter (GF, V).....	14
Paris Mash (GF, V)	14
Pommes Frites (GF, V)	14

Desserts

Banoffee Tartlet <i>Dulce de leche, espresso gelato, hazelnut praline, port syrup.....</i>	17
Tiramisu au Citron <i>Limoncello, lemon verbena cremeux, pistachio diplomat, passionfruit sorbet</i>	17
Neufchatel Cheesecake <i>Lemon curd, stewed rhubarb, seasonal berries, orange glass</i>	17
Chocolate Fondant <i>Raspberry compote, mint chocolate sable, pecan dust</i>	17
Eton Mess <i>French Meringue, raspberry compote, Chambord cream, macerated seasonal berries (GF).....</i>	17
Cheese board <i>vintage cheddar, brie and blue cheeses, dried fruit & nuts with lavosh.....</i>	24

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