

BISTRO MANLY

NYE Degustation Vegetarian Menu

\$75 per person

AMUSE BOUCHE

Timbale of Vichyssoise, crisped leeks, parsley oil

COURSE 1

Burrata, summer melons, sumac, Melba points, dill oil

COURSE 2

Purple cauliflower custard, Eastern Tablelands Black Truffle
Cavolo Nero, oregano

COURSE 3

Tagliatelle with courgette, dressed zucchini flowers, provolone au Monaco
basil dust

DESSERT

Tasters of baked Neufchatel cheesecake, tiramisu citron and banoffee tartlet
seasonal berries