

BISTRO MANLY

NYE Degustation Menu

\$75 per person

AMUSE BOUCHE

Australian Wood Duck Rillettes, pickled raspberries, croutons

COURSE 1

Tuna tartare, cassava crisps, spiced kumato and chive dressing
anchovy oil

COURSE 2

Chargrilled Quail, chimichurri, dressed mâché, celeriac cream
dark chocolate jus

COURSE 3

Rangers valley beef short ribs, pommes puree, charred heritage baby beets
and carrots, burgundy jus

DESSERT

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