

BISTRO MANLY

Seven Miles Coffee Degustation Dinner

\$89 per person

Entrée 1

King Salmon roasted on coffee beans, Cultivar blend risotto, fennel & mandarin marmalade.

Seven Miles Cultivar – milk chocolate, mandarin & cinnamon
A blend of carefully selected and washed beans from Columbia, Guatemala Huehuetenango and Brazil.

Entrée 2

Tazzina rubbed Coturnix Quail, glazed figs, chevre, cavallo nero, coffee poached gnocchi with a fig and smoky beetroot coulis.

Seven Miles Tazzina Café – malty, caramel, rich
A blend of rich arabica and robusta, delivers a malty and caramel sweetness.

Main Course

Gusto spiced sous vide Margra lamb ribs, roasted baby vegetable, creamy mash & coffee molasses jus.

Seven Miles Gusto – rich caramel sweetness with notes of spice and cocoa
A selection of high grown coffee from Columbia, Guatemala and Cosa Rica

Dessert

Bear & Beard affogato, amaretto and honeycomb ice-cream.

Seven Miles Bear & the Beard
Rich dark chocolate, maple syrup and hazelnut praline.