

BISTRO MANLY

Table Banquet

\$105 per person

Selections will be served platter style on the table.
Please choose two entrees, two mains and two sides

To Start

Warmed sourdough with butter
and olive oil on arrival

Entrées

Oysters served two-ways:

Natural with Mignonette dressing

Granny smith, finger lime, salmon pearl and Manly Lilly Pilly Gin

Queensland Yamba Prawn Salad,

witlof and blood orange vierge, baby kipfler avocado labna with macadamia pangrattato

Seared Abrohlos scallops

, blackened cucumber, ruby grapefruit, charred grits & champagne veloute

Margra lamb eye loin,

minted Puy lentil vinaigrette, baby asparagus tips, smoked carrot puree (GF, DF)

Coturnix quail roulade,

pistachio and caramelized onion farce, charred maple peaches & bitter chocolate jus (GF)

Sunchoke, butternut and red vein sorrel spelt risotto, baby watercress (Vegan)

Beetroot tagliatelle, dressed baby courgette and flowers, provolone au Monaco, basil oil

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Mains

Beef Tenderloin

duck liver parfait, mushroom duxelle, pommes dauphine, asparagus & celeriac puree,
red wine jus (GF)

Fish of day

Grilled with Shellfish and coconut chowder, collard greens, and roasted kiplers, lime
& caviar marmalade (DF)

Daintree Barramundi fillet

pink beet and rhubarb atcharra, scarlet prawn colcannon and samphire beurre blanc
(GF)

Toulouse Spiced Tempeh

crispy kale, grilled heritage carrots, cauliflower and vichyssoise (vegan)

Chicken breast supreme feuilletage

wild mushrooms, baby spinach, Paris mash and mustard cream jus

Duck ragout

potato and polenta gnocchi, grated beef steak tomatoes & stracciatella (GF)

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Sides

Paris Mash

Charred greens, pistachio cream and toasted pistachios

Salad of finesse endive, fennel, blueberries, almonds and burnt honey orange dressing

Truffled Pecorino frites

Dessert

Selection of petite cakes, tarts, and slices

Cheese Platter – Triple cream brie, aged cheddar and vintage blue cheese, lavosh,
crackers with dried fruits and nuts