

BISTRO MANLY

À la carte

Entrées

Soup de Jour <i>warm sourdough, cultured butter</i>	16
Freshly Shucked Regional Oysters, <i>Natural with Mignonette dressing</i>	36/68
<i>Granny smith, finger lime, salmon pearl and Manly Lilly Pilly Gin</i>	32/58
Queensland Yamba Prawn Salad <i>Witlof and blood orange vierge, baby kipfler avocado labna with macadamia pangrattato</i>	28
Seared Abrohlos Scallops <i>blackened cucumber, ruby grapefruit, charred grits and champagne veloute</i>	28
Margra Lamb Rye Loin <i>minted Puy lentil vinaigrette, baby asparagus tips, smoked carrot puree (GF, DF)</i>	30
Coturnix Quail Roulade <i>pistachio and caramelised onion farce, charred maple peaches and bitter chocolate jus (GF)</i>	34
Sunchoke, Butternut and Red Vein Sorrel Spelt Risotto <i>baby watercress (V)</i>	26
Farinaceous Beetroot Tagliatelle <i>dressed baby courgette and flowers, provolone au Monaco, basil oil (V)</i>	26/38

Mains

Market Fish Of The Day:	
• Pan Seared or Battered <i>pommes frites and salad of finesse endive, fennel, blueberries, almonds and burnt honey orange dressing (DF)</i>	38
• Grilled Shellfish and Coconut Chowder <i>collard greens, and roasted kipflers, lime and caviar marmalade(DF)</i>	42
Daintree Barramundi Fillet <i>pink beet and rhubarb atcharra, scarlet prawn colcannon and samphire beurre blanc (GF)</i>	40
Steak Frites Angus MB 4+ <i>beef sirloin, salsa verde butter, pommes frites, shiraz jus (DF)</i>	46
Beef Tenderloin <i>duck liver parfait, mushroom duxelle, pommes dauphine, asparagus and celeriac puree, red wine jus (GF)</i> ...	59

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

Please inform us of allergies when placing orders. A 10% surcharge applies on public holidays.

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Mains

Toulouse Spiced Tempeh <i>crispy kale, grilled heritage carrots, cauliflower and vichyssoise (V)</i>	38
Chicken Breast Supreme Feuilletage <i>wild mushrooms, baby spinach, Paris mash and mustard cream jus</i>	41
Duck Ragout <i>potato and polenta gnocchi, grated beef steak tomatoes and stracciatella (GF)</i>	32/44

Sides

Paris Mash	16
Charred Greens, pistachio cream and toasted pistachios	16
Salad of Finesse Endive, fennel, blueberries, almonds and burnt honey orange dressing	16
Truffled Pecorino frites	16

Dessert

Bitter Chocolate Tart, port syrup and cinnamon ricotta cream	18
Peanut Butter Parfait, chocolate soil and olive oil ice-cream	18
Macadamia and Watleseed Brûlée, brown bread ice-cream and seasonal berries	18
Ice-cream of the day	14
Cheese Selection	24
<i>Aged Cheddar, triple cream Brie, vintage Blue Cheese, dried fruit and nuts, Lavosh and crackers</i> <i>(GF crackers available on request)</i>	