

# 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 (GF)</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
Spelt Barley Risotto <i>sunchokes, butternut pumpkin, red vein sorrel, baby watercress (VE)</i> .....	26
Beetroot and Baby Courgette Tagliatelle <i>provolone au Monaco, basil oil (V)</i> .....	26/38

### Mains

Market Fish Of The Day:	
• <b>Pan Seared (GF) or Battered</b> pommes frites, finesse endive salad, sauce gribiche.....	38
• <b>Grilled</b> coconut chowder, collard greens, kipflers, lime caviar marmalade (GF) (DF).....	42
Daintree Barramundi Fillet <i>pink beet and rhubarb atcharra, scarlet prawn colcannon and samphire beurre blanc (GF)</i> .....	40
Steak Frites, MBS4+ 300g Sirloin <i>salsa verde butter, pommes frites, shiraz jus (GF)</i> .....	46
Rangers Valley Beef Tenderloin <i>duck liver parfait, mushroom duxelle, pommes dauphine, asparagus and celeriac puree (GF)</i> .....	59

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### Mains

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

### Sides

Paris Mash .....	16
Charred Greens, pistachio cream and toasted pistachios .....	16
Finesse Endive Salad, 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>	