

BISTRO MANLY

Lovers Degustation

Amuse-bouche

Australian wood duck rilette, pickled raspberries, croutes (*DF*)

Course 2

Kingfish crudo, sour cream, native limes, citrus,
baby cucumbers, dill oil (*GF*)

Course 3

Chargrilled quail, celeriac puree, pickled raspberry radish,
beetroot jus (*GF, DF*)

Course 4

Mint crusted Milly Hill lamb rack, pommes fondantes,
heritage carrots, burgundy jus (*GF*)

Dessert

Chocolate passionfruit roulade, bitter chocolate cremeux,
passionfruit gel, honeycomb ice cream (*V*)