

BISTRO MANLY

Vegetarian Lovers Degustation

Amuse-bouche

Timbale of summer gazpacho, croutes, parsley oil (*DF*)

Course 2

Burrata, spring melons, sumac, rye melba, dill oil

Course 3

Purple cauliflower steak, gruyere mornay, Eastern Tablelands
black truffle, cavolo nero (*GF*)

Course 4

Tagliatelle with courgette, dressed zucchini flowers,
Provolone del Monaco, basil dust

Dessert

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