

BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

ENTRÉE

| | |
|---|----------|
| Prawn bisque, blue swimmer crab, croutons & rouille | 13.5 |
| Freshly shucked Sydney rock oysters with finger lime mignonette | 3.8 each |
| Crispy school prawns; lemon myrtle salt & aioli | 21 |
| Chilli prawn linguine, garlic, cherry tomatoes | 18.5 |
| Smoked salmon paté, lavosh & pickles | 18.5 |
| Prosciutto, sour dough and macadamia puree, caramelized figs | 18.5 |
| Yellowfin tuna nicoisé with olive soil, heirloom tomatoes | 18.5 |
| Roasted cauliflower, grilled haloumi, crispy kale, dukkha & vichyssoise cream | 17.5 |

MAINS

| | |
|--|------|
| Line caught snapper, yuzu beurre blanc, confit heirloom tomatoes | 32.5 |
| Pan roasted Huon salmon, roasted baby beets, carrot puree | 33.5 |
| Corn fed chicken breast, celeriac puree, portobello mushroom, baby leek, porcini jus | 28.5 |
| Pork chop, roast vegetables, parsnip puree, apple jus | 32.5 |
| 120-day dry aged beef sirloin, café de Paris butter, truffle salted hand cut chips | 39 |
| Confit duck leg, forest mushroom risotto, pecorino | 34.5 |
| Goats cheese gnocchi, green peas, roast shallots, watercress cream, pangrattato | 28.5 |

SIDES

| | |
|--|-----|
| Pan roasted french beans, pecorino, shaved almonds | 7.5 |
| Paris mash | 7.5 |
| Pommes frites | 21 |
| Rocket, pear, goats cheese, pistachio salad | 7.5 |
| Steamed seasonal vegetables | 7.5 |

DESSERTS

| | |
|---|------|
| Classic crème brulee, sablé and fresh berries | 16.5 |
| Vanilla pecan and strawberry bombe alaska | 16.5 |
| Apple tarte tatin, vanilla ice cream | 16.5 |
| Flourless chocolate cake, mascarpone and raspberry coulis | 16.5 |
| Cheese board, vintage blue, brie, cheddar, crackers, lavosh | 18.5 |