

# BISTRO MANLY

55 NORTH STEYNE, MANLY 2095

## ENTRÉE

Prawn, blue swimmer crab, croutons and 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, bisque.....	18.5
Smoked salmon pate, crusty rye croutes and pickles.....	18.5
Prosciutto, sour dough and macadamia puree, caramelized figs, grissini.....	18.5
Tuna Nicoise salad.....	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, charred carrot puree.....	33.5
Corn fed chicken breast, celeriac puree, Portobello mushroom, finger 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, hand cut chips, truffle salt.....	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
Truffle salted fries.....	7.5
Rocket, pear pistachio salad.....	7.5

## DESSERTS

Classic crème brulee, sable and fresh berries.....	16.5
Vanilla pecan and raspberry Bomb Alaska.....	16.5
Apple tart Tatin, vanilla ice cream.....	16.5
Flourless chocolate cake mascarpone and raspberry coulis.....	16.5

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