

MENU

On Arrival

Charcuterie Board -

Assorted cured, smoked meats and salamis with pickles, relishes and condiments

Rabbit and quail terrine, chicken liver pâté

Artisan breads, grissini, lavosh and water crackers

Main Course

Cold

Pambula Pacific oysters

King prawns

Balmain bugs

Blue swimmer crab

Hiramasa Kingfish Ceviche

Grilled Freemantle octopus, roast baby tomatoes and salsa verde

Beetroot cured salmon gravlax, horseradish crème fraiche and brioche croustilles

Smoked trout, endive and macadamia salad

Hot

Seafood bouillabaisse with fresh fish, shellfish and molluscs

Champagne battered flat head fillets

Tempura prawns

Fennel salted Lolligo squid

Pommes frites

Served with Gribiche, chilli plum and

Creole cocktail sauces

Dessert

Selection of white chocolate and

coconut cheesecake

Rich chocolate tart, milk chocolate with yuzu

sesame, summer berries and chocolate soil

BISTRO
MANLY

