

BISTRO MANLY

NYE Degustation Menu

AMUSE BOUCHE

Sydney Rock Oyster, nori cream, buckwheat crisp & oscietra caviar
Prosciutto & cheddar, guindilla pepper

COURSE 1

Cured kingfish, fermented blood orange, pickled fennel,
eschallots & crispy sago

COURSE 2

Lobster linguine, bisque butter, scallop & chorizo
pangrattato

COURSE 3

Beef wellington, caramalised eschallots, asparagus, bok choy, celeraic
gratin & red wine jus

DESSERT

Mini yuzu tart, meringue & fresh summer berries
Pistachio cheesecake, candied pistachios
Dark chocolate cremeux, Mt Zero Olive Oil aero