

BISTRO MANLY

Lover's Degustation



5 course Degustation - \$125 per person

Amuse Bouche

Baby fennel, chèvre and pine nut tartlet
baby asparagus tips, sauce soubise (V)

Course 2

Davidson plum-cured ocean trout, Queensland king prawn,
remoulade, pink gin & salmon pearl dressing (GF, NF, DF)

Course 3

Crispy-skinned bass groper, roast kipflers, cavolo nero,
Cloudy Bay baby clam bouillabaisse (GF, NF)

Course 4

Truffle duxelle-stuffed Margra Lamb eye of loin,
fried sprouts, red onion mash, Shiraz jus (GF, NF)

Dessert

Chocolate-passionfruit roulade, bitter chocolate crémeux,
passionfruit gel, honeycomb ice cream (V)