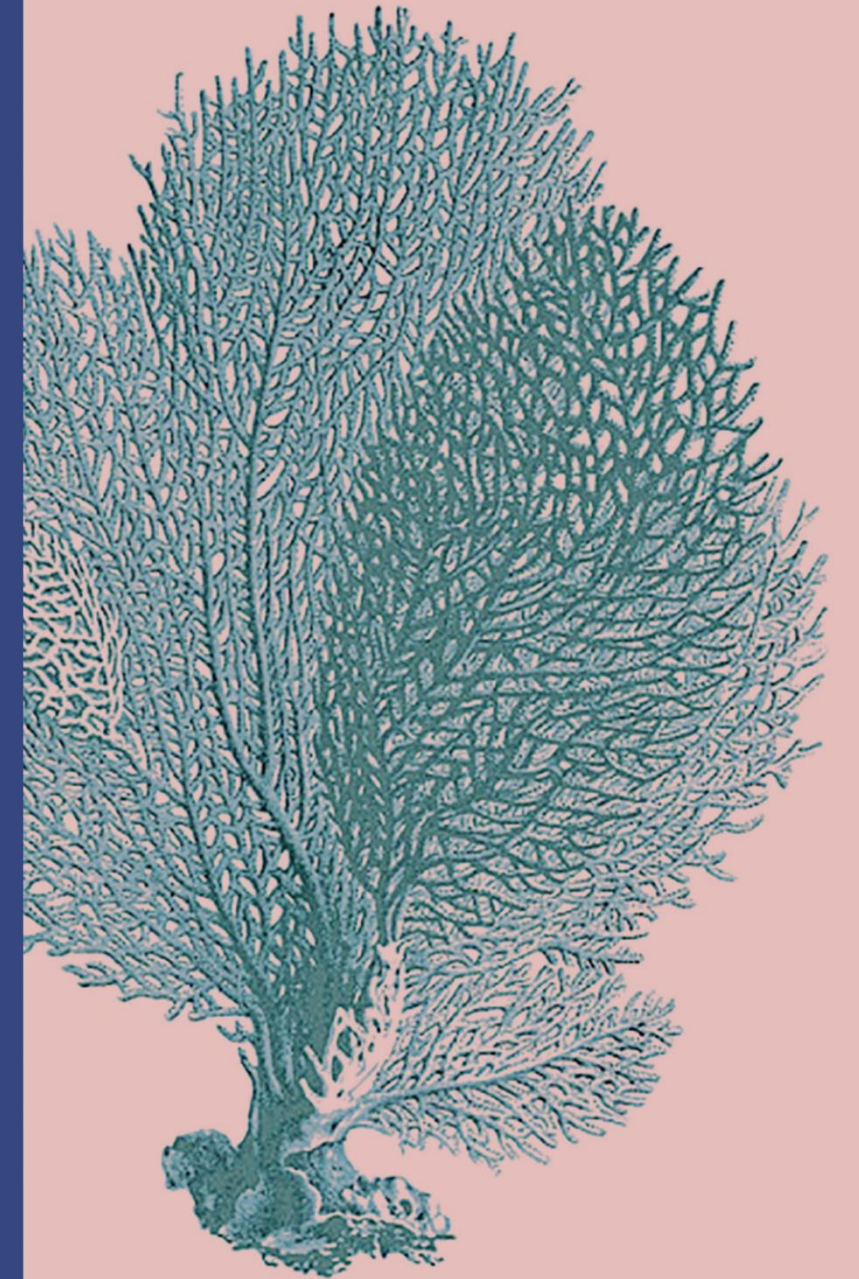
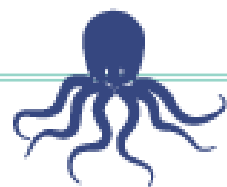




*Manly wine*





## Bring Me Food

### SHARE MENU \$59PP

(groups of 4 or more)

#### STARTERS

- Triple pork sausage roll, chipotle relish
- Roasted pumpkin & beet's, goat curd
- Salt & pepper fried baby squid

#### MAINS

- Chicken Cobb salad, avocado, tomato, pancetta
- 250gm Black Angus sirloin

#### SIDES

- Potato wedges, rosemary salt, parmesan
- Charred corn, queso fresco, chipotle mayo

#### SWEETS

- Hot chocolate brownie

## VEGETARIAN

- Roasted garlic pull apart, parmesan, sage, burnt butter 9
- Whipped feta, sweet & sour eggplant, pomegranate, almond, grilled bread 15
- Crispy polenta, forest mushrooms, garlic shoots, parmesan & truffle oil 20
- Roasted pumpkin & beet's, quinoa, chickpeas, Woodside goats' curd, pepitas 17 / 25

## VEGAN

- Grilled flatbread, organic olives, balsamic & olive oil 10
- S + P fried tofu, green beans, pickled chilli, radish, tamarind, crispy eschalots 22
- Cali vegan power rice bowl, tahini wild rice, edamame, nuts, broad beans, wakame, avocado, wasabi & sesame seeds 25

## STARTERS & SHARES

### OYSTERS

- Pacific's & Sydney Rock's
- 1/2 dozen or dozen - Chilled & naked
- Shucked to order & served with hot sauce, lemon, mignonette 24 / 42

- 1/2 dozen or dozen - Hot chillpatrick
- Roasted with bacon, chipotle & Worcestershire butter 28 / 46

### CHILLED CRUSTACEANS

- King prawns (6), 'comeback' sauce, lemon 29

- Blue swimmer crab, cucumber, fennel, Sriracha aioli 29

### RAW SEAFOOD

- Salmon, ponzu, mirin, puffed wild rice, pickled ginger, wasabi 19

- Tuna, avocado & coconut milk tartar, jalapeño yogurt, mustard seeds, pappadums 19

- Black kingfish sashimi, grapefruit, jalapeño, avocado crème, shiso 19

- Scallop & lime ceviche, flying fish roe, wasabi & baby coriander 19

### SMALL PLATES

- Duck liver parfait, quince jelly, pickles, grilled bread 19

- Triple pork sausage roll, pulled, cured & minced pork, tomato chipotle chutney 19

- Fried chicken wings, chilli caramel, pickled yellow radish, sesame seeds 17

- Salt & pepper fried baby squid, holy basil, shallots & chilli, lemon, wild garlic aioli 18 / 26

- Roasted halloumi, black figs & shaved prosciutto, honeycomb, mint & chilli dressing 20

### SALADS & SANDWICHES

- Roast chicken Cobb salad, avocado, tomato, crisp pancetta, boiled egg, cos lettuce & ranch 26

- Grilled tuna Nicoise 'our way', kipflers, green beans, tomatoes, boiled egg, soft herbs & olives 34

- Manly classic Wagyu burger, maple glazed bacon, Jack cheese, pickles, club sauce, tomato, lettuce, fries 23

## MAINS

### SCALES & SHELLS

- Today's beer battered fish & chips, tartar, lemon 25

- Split & grilled Yamba prawns (5), coriander, chipotle & lime butter 35

- Red snapper fillet, roast pumpkin & eschalots, caper berries, sage, pepitas, lemon butter 33

- Steamed mussels & clams, cider, garlic, nduja, charred bread, mustard leaves 28

- S + P fried blue swimmer crab, spring onions, ginger 35

### SEAFOOD PLATTERS serves 2 people

- Chilled platter - King prawns, oysters, crab, clams, salmon crudo, scallops, fries, condiments 80

- Grande platter - King prawns, oysters, crab, clams, salmon crudo, scallops, grilled Balmain bugs, chipotle prawns & squid, salt & pepper crab, fries, condiments 140

### FROM THE LAND

- 300g ginger pork cutlet, crackling, chilli caramel carrots & radishes, toasted peanuts, lime 29

- Jerk chicken, Johnny cakes, chilli roast pineapple, lime, chimichurri & yoghurt 27

- Za'atar crusted lamb rump, smoky eggplant, salted cucumber, preserved lemon, yoghurt, sumac, mint 34

- Chargrilled steaks
- All cuts are grain fed, from the Riverina & are served with chimichurri, confit garlic, red wine sauce

- 250g Sirloin, Black Angus 33

- 180g Eye fillet, Grainge 36

## MANLY WINE BOARDS

Good food and good wine in good company is one of life's greatest pleasures. We have thrown these delicious boards together to take the guess work out. Ask our friendly staff what wines match best from our coastal wine list.

### MEDIUM BODIED 30

Le Conquerant camembert, Shadows of Blue, Ionza, fennel & garlic salami, speck, Jannei goats' curd, pickles, grilled bread

### FULL BODIED 35

Le Marquis goats' chevre, Fourme D'ambert blue, L'Artisan Fermier ash, prosciutto, tartufo salumi, capocollo, duck parfait, pickles, grilled bread

## SIDES

- Shoestring fries, ketchup 9

- Charred sweet corn, queso fresco, chipotle mayo, coriander & lime 10

- Charred broccolini, preserved lemon, capers, chilli salt, lemon dressing 12

- Potato wedges, parmesan, rosemary, aioli 10

- Mixed leaves, sherry vinaigrette 8

## DESSERTS & CHEESE

- Banoffee pie, amaretto & walnut crumble, double cream 14

- Hot chocolate brownie, salted fudge, vanilla ice cream, popcorn, choc sauce 14

- Boozed espresso & choc trifle jar, chocolate mousse, Kahlua cream, shaved chocolate 14

- "The big cheese" artisan cheeses, quince paste, Shepherd's bread 25

- Today's ice creams & sorbets 12

## Daily Specials

### MONDAY

- Double Steak Frites

### TUESDAY

- Sexy Sashimi Date Night

### WEDNESDAY

- Fisherman's Catch

### THURSDAY

- Coastal Wines Cellar Door

### FRIDAY

- Butcher's Cut

### SATURDAY

- Girls Picnic (bookings essential)

### SUNDAY

- Crab Shack

