

BRING ME FOOD
SHARE MENU \$59PP
 (Groups of 4 or more)

STARTERS

Triple pork sausage roll, chipotle relish
 Mushroom poppers, jalapeno crème cheese & black
 garlic sauce
 Salt & pepper fried baby squid

MAINS

Grilled barramundi fillet, crushed baby kipflers,
 steamed greens & lemon
 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
Sweet & sour eggplant whipped feta, pomegranate, almond, grilled bread	15
Crispy polenta forest mushrooms, garlic shoots, parmesan & truffle oil	20
Mushroom poppers jalapeno crème cheese & black garlic sauce	15

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

RAW AND SEAFOOD

OYSTERS Pacific & Sydney Rock Each or ½ doz Freshly shucked & served w hot sauce, lemon & mignonette	4.5/ 24
CHILLED King prawns 'comeback' sauce, lemon	29
RAW Cured salmon potato & spring onion mousseline, quail egg, pine nut dressing	16
Tea smoked king trout lemon crème fraiche, baby capers, salmon roe & chervil on toasted brioche	17
Ceviche of gold band snapper shredded cos, cassava crackers, roasted sesame dressing	16
Tartare of albacore tuna edamame, black garlic & horseradish	19
SHARE 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
Grilled scallops with garlic & herb butter herbed potato pangratato	30
SALADS & SANDWICHES Roast chicken Cobb salad avocado, tomato, crisp pancetta, boiled egg, cos lettuce & ranch	26
Lobster roll poached crayfish tail, peas, dill, chopped chilli & kewpie mayo, served w rustic fries	28
Manly classic Wagyu burger maple glazed bacon, Jack cheese, pickles, club sauce, tomato, lettuce, rustic fries	23

MAINS

SCALES & SHELLS Today's beer battered fish w rustic fries tartare, lemon	25
Split & grilled Yambaprawns coriander, chipotle & lime butter	35
Catch of the day honey roasted pear, walnuts, tarragon, endive & pomegranate dressing	33
Steamed mussels white wine, nduja, charred bread, mustard leaves	28
Seafood basket pan fried prawns & calamari, chipotle butter, crispy fish fillet, soft shell crab, rustic fries w lemon & tartare	38
SEAFOOD PLATTER serves 2 people	130
The Surfside Hot: champagne lobster, calamari, ½ shell scallops w chipotle butter. Cold: fresh blue swimmer crab, rock oysters, king prawns & snapper ceviche w rustic fries, lemon & condiments	29
FROM THE LAND 300gm ginger pork cutlet crackling, chilli caramel carrots & radishes, toasted peanuts, lime	29
Confit spatchcock Parsnip puree, pancetta & scorched herb brioche crumbs	29
8hr lamb shoulder cranberries, currants, almond & fetta zucchini flower	29
Grain fed "Southern Prime" (NSW) sirloin 250gm rustic fries, confit garlic, chimichurri & red wine jus	35
Grass fed "Cape Grim" (TAS) scotch fillet 300gm rustic fries, confit garlic, chimichurri & red wine	48

SIDES

Rustic fries ketchup	9
Charred sweet corn queso fresco, chipotle mayo, coriander & lime	10
Warm quinoa tabouli parsley, pickled eschallot, heirloom baby tomatoes with tahini, yoghurt & lemon dressing	14
Steamed baby potatoes butter & lemon thyme	9
Potato wedges parmesan, rosemary, aioli	10
Mixed leaves sherry vinaigrette	8

DESSERTS

Poached peach & almond cobbler tart vanilla bean gelato	14
Hot chocolate brownie salted fudge, vanilla ice cream, popcorn, choc sauce	14
Manly mess summer berries, lychees & passionfruit w meringue & double cream	14
Today's ice creams & sorbets	12

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.

PLOUGHMAN'S BOARD 35

Sliced leg ham, fennel salami, nduja & duck liver
 parfait w cheddar, English Stilton, vegetable pickle
 & crusty bread

THE BIG CHEESE 25

Artisan cheeses (3), quince paste, Shepherd's bread

DAILY SPECIALS

MONDAY Steak Frites 25	TUESDAY Lobster Roll 15	WEDNESDAY Quarter off all Wine Evening Special	THURSDAY Seafood Basket 30	FRIDAY Butcher's Cut & Cocktail Therapy	SATURDAY / SUNDAY Girls Picnic 49 (bookings essential)
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manly wine

