

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	21
Mushroom poppers jalapeno crème cheese & black garlic sauce	15

VEGAN

Grilled flatbread organic olives, balsamic & olive oil	11
S + P fried tofu green beans, pickled chili, 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 4.5/ 25
 Each or ½ doz
 Freshly shucked & served w hot sauce, lemon
 & mignonette

CHILLED
 King prawns 29
 'comeback' sauce, lemon

RAW
 Tea smoked king trout 17
 lemon crème fraiche, baby capers, salmon roe
 & chervil on toasted brioche

Ceviche of gold band snapper 16
 shredded cos, cassava crackers, roasted sesame dressing

Tartare of albacore tuna 19
 edamame, black garlic & horseradish

SHARE PLATES
 Duck liver parfait 19
 quince jelly, pickles, grilled bread

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

Fried chicken wings 18
 chili caramel, pickled yellow radish, sesame seeds

Salt & pepper fried baby squid 19 / 26
 holy basil, shallots & chili, lemon, wild garlic aioli

Grilled scallops with garlic & herb butter 30
 herbed potato pangrattato

SALADS & SANDWICHES
 Roast chicken Cobb salad 27
 avocado, tomato, crisp pancetta, boiled egg,
 cos lettuce & ranch

Lobster roll 28
 poached crayfish tail, peas, dill, chopped chilli
 & kewpie mayo, served w rustic fries

Manly classic Wagyu burger 24
 maple glazed bacon, Jack cheese, pickles,
 club sauce, tomato, lettuce, rustic fries

MAINS

SCALES & SHELLS
 Today's beer battered fish w rustic fries
 tartare, lemon 25

Split & grilled Yambaprawns 36
 coriander, chipotle & lime butter

Catch of the day 35
 honey roasted pear, walnuts, tarragon, endive &
 pomegranate dressing

Steamed mussels 29
 white wine, nduja, charred bread, mustard leaves

Seafood basket 38.5
 pan fried prawns & calamari, chipotle butter,
 crispy fish fillet, soft shell crab, rustic fries w
 lemon & tartare

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

FROM THE LAND
 300gm ginger pork cutlet 29
 crackling, chili caramel carrots & radishes,
 toasted peanuts, lime

Pan roasted spatchcock 28
 Parsnip puree, pancetta & scorched herb
 brioche crumbs

12hr lamb shoulder 35
 cranberries, currants, leek & fetta
 croquettes

Grain fed "Southern Prime" (NSW) 35
 sirloin 250gm
 rustic fries, confit garlic, chimichurri & red
 wine jus

Grass fed "Cape Grim" (TAS) 48
 scotch fillet 300gm
 rustic fries, confit garlic, chimichurri & red wine

SIDES

Rustic fries 9.5
 ketchup

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

Warm quinoa tabouli 14
 parsley, pickled eschalot, heirloom baby tomatoes
 with tahini, yoghurt & lemon dressing

Brussels sprouts 9
 w thyme & bacon crisps

Potato wedges 10.5
 parmesan, rosemary, aioli

Mixed leaves 8
 sherry vinaigrette

DESSERTS

Poached rhubarb & almond tart 14
 pistachio praline & vanilla ice cream

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

Manly mess 14
 summer berries, lychees & passionfruit w meringue &
 double cream

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)

manly wine

