



MANLY
EATS

manly wine

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SALADS

SHARE PLATES

RAW

OYSTERS

- 4.5/25 **PACIFIC & SYDNEY ROCK**
Each or half doz
*Freshly shucked & served w hot sauce,
lemon & mignonette (DF) (NF) (GF)*
- 20 **SASHIMI OF ATLANTIC SALMON**
*wakame, edamame, Pickled ginger,
wasabi, sesame dressing*
- 17 **TEA SMOKED KING TROUT**
*lemon crème fraiche, baby capers, salmon roe
& chervil on toasted brioche (NF)*
- 18 **CEVICHE OF HIRAMASSA KINGFISH**
*Heirloom tomato, jalapeno, avocado,
crisp tortilla (NF)*
- 10 **RAW SALMON POKE CONE**
*Sashimi of atlantic salmon, wakame, edamame
Pickled ginger, wasabi, sesame dressing (DF) (NF)*
- 18 **CHICKEN AND PISTACHIO TERRINE**
Fig + thyme chutney, pickles, crostini
- 19 **TRIPLE PORK SAUSAGE ROLL**
*pulled, cured & minced pork, tomato
chipotle chutney (NF)*
- 18 **FRIED CHICKEN WINGS**
*Smokey chipotle BBQ sauce, crispy onion,
ranch dressing (NF)*
- 19/26 **SALT & PEPPER FRIED BABY SQUID**
holy basil, shallots & chilli, lime (DF) (NF)
- 27 **ROAST CHICKEN COBB SALAD**
*avocado, tomato, crisp pancetta, boiled egg,
cos lettuce & ranch (DF) (GF) (NF)*

VEGAN

VEGETARIAN

SANDWICHES & BURGERS

- 28 **LOBSTER AND PRAWN ROLL**
*peas, dill, chopped chilli & kewpie mayo,
served w rustic fries (NF)*
- 24 **MANLY CLASSIC WAGYU BURGER**
*maple glazed bacon, Jack cheese, pickles,
club sauce, tomato, lettuce, rustic fries (NF)*
- 21 **SPICY SOUTHERN FRIED
CHICKEN BURGER**
*Jack cheese, red cabbage slaw,
pickles, lime mayo, rustic fries (NF)*
- 17 **CRUMBED FISH SANDWICH**
*cos lettuce, pickles, house tartare,
rustic fries (NF)*
- 09 **ROASTED GARLIC PULL APART**
parmesan, sage, burnt butter
- 15 **SWEET & SOUR EGGPLANT**
*feta, pomegranate, almond,
grilled bread*
- 17 **GRILLED HALOUMI SALAD**
*grape, tarragon, grains, kale,
sumac vinegerette (NF)(GF)*
- 15 **MUSHROOM POPPERS**
*jalapeno crème cheese & black
garlic sauce (NF)*
- 11 **GRILLED FLATBREAD**
organic olives, balsamic & olive oil
- 08 **CRISP FRIED TOFU CONE**
*steamed sushi rice, wakame, edamame,
pickled ginger avocado, sesame dressing (NF)*
- 26 **ZUCCHINI "FETTUCCINE"**
*kale and macadamia pesto, fennel,
pumpkin (DF) (GF)*

MANLY EATS

SCALES & SHELLS

- 25 TODAY'S BEER BATTERED FISH
rustic fries, tartare, lemon (DF) (NF)
- 36 SPLIT & BARBECUED YAMBA PRAWNS
Mango chilli and coriander salsa, lime (NF) (GF)
- 36 CATCH OF THE DAY
heirloom beetroot, goats curd, dukkah, endive, vincotto (GF)
- 35 ATLANTIC SALMON
(Roasted or Steamed) rustic fries, house tartare, lemon (DF) (NF) (GF)
- 29 STEAMED KINKAWOOKA SA MUSSELS
Harissa, coconut, chickpeas, pickles (NF) (GF)
- 36 PRAWN AND CHORIZO FETTUCCINE
Kale macadamia pesto, chilli, pangrattato (DF)
- 140 THE SURFSIDE (SERVES 2)
Hot: yamba prawns, crisp fried squid, steamed mussels
Cold: rock oysters, cooked and chilled lobster, blue swimmer crab
w rustic fries, lemon & condiments (NF)
- 28 CARIBBEAN JERK SPATCHCOCK
honey pumpkin, feta, pinenut, salsa verde (GF)
- 36 CHARGRILLED LAMB RUMP (250 GRAMS)
Smoked eggplant, sumac, grains, pomegranate (DF) (NF)
- 35 GRAIN FED "SOUTHERN PRIME" (NSW) SIRLOIN 250GM
rustic fries, confit garlic, chimichurri & red wine jus (DF) (NF) (GF)
- 48 GRASS FED "CAPE GRIM" (TAS) SCOTCH FILLET 300GM
rustic fries, confit garlic, chimichurri & red wine (DF) (NF) (GF)

SEAFOOD PLATTER

FROM THE LAND

SIDES

- 9.5 RUSTIC FRIES
Ketchup
- 10 ZUCCHINI AND FETA FATTOUSH SALAD
snow pea leaf, raddish, sumac vinaigrette
- 10 ANCIENT GRAIN SALAD
Honey pumpkin, kale, tahini yoghurt
- 10 POTATO WEDGES
parmesan, rosemary, aioli
- 08 MIXED LEAVES
sherry vinaigrette

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.*
- 35 PLOUGHMAN'S BOARD
Sliced leg ham, fennel salami, nduja & duck liver parfait w cheddar, English Stilton, vegetable pickle & crusty bread
- 25 THE BIG CHEESE
Artisan cheeses (3), quince paste, Shepherd's bread

DESSERTS

- 14 LEMON MÉRINGUE TART
Summer berries (NF)
- 14 WARM CHOCOLATE BROWNIE
honeycomb, raspberry sorbet
- 14 MANLY MESS
mango, lychees & passionfruit, meringue & double cream (NF)(GF)
- 12 TODAY'S ICE CREAMS & SORBETS
Please ask our staff

SHARE MENU - \$59PP

STARTERS

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

MAINS

*Grilled catch of the day, 3 grain salad, honey
pumpkin, kale, tahini yoghurt
250gm Black Angus sirloin*

SIDES

*Potato wedges, rosemary salt, parmesan
Fattoush salad*

SWEETS

Lemon meringue tart, summer berries

GROUP SHARE MENU - \$35PP

TO START

MUSHROOM POPPER

Jalapeño cream cheese & garlic dipping sauce

VEAL AND CHORIZO SAUSAGE ROLL

tomato chipotle chutney

FLASH FRIED BABY SQUID

candied chilli, Gremolata crumbs, aioli

TRUFFLED CHICKEN SLIDER

streaky bacon, Gruyère, avocado, mayonnaise

FRIED CHICKEN WINGS

*chilli caramel, pickled yellow radish,
sesame seeds*

CURED SALMON

potato mousseline tarlet

DESSERT

PISTACHIO SLICE

LEMON MERINGUE TARTLETS

\$79 PP

LUNCH ONLY

EVERY SATURDAY & SUNDAY

BOTTOMLESS BELLINIS

Peach | Raspberry | Lychee

TO START

Chef's selection of artisan cheese, meats and olives

Selection of breads, crackers and condiments

Chicken and pistachio terrine

Crisp fried salt and pepper squid, lime aioli

TO FOLLOW

Selection of salmon or tofu poke cones

Crumb fish sandwich, cos lettuce, house taretare

*Pulled pork sliders, pickles, jack cheese,
chipotle bbq sauce*

TO FINISH

Selection of sweet petit fours

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