



MANLY  
EATS

*manly wine*

# MANLY EATS

## SALADS

- 27 ROAST CHICKEN COBB SALAD  
*Avocado, tomato, crisp pancetta, boiled egg, cos lettuce & ranch (DF) (GF) (NF)*

## SHARE PLATES

- 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)*
- 19 TRIPLE PORK SAUSAGE ROLL  
*Pulled, cured & minced pork, tomato chipotle chutney (NF)*
- 18 CHICKEN AND PISTACHIO TERRINE  
*Fig + thyme chutney, pickles, crostini*

## RAW

- 18 CEVICHE OF HIRAMASSA KINGFISH  
*Heirloom tomato, jalapeno, avocado, crisp tortilla (NF)*
- 20 SASHIMI OF ATLANTIC SALMON  
*Wakame, edamame, pickled ginger, wasabi, sesame dressing*
- 12 RAW SALMON POKE BOWL  
*Sashimi of atlantic salmon, wakame, edamame Pickled ginger, wasabi, sesame dressing (DF) (NF)*

## OYSTERS

- 04 CRYSTELLA WATER SPARKLING OR STILL 750ML
- 4.5/25 PACIFIC & SYDNEY ROCK  
*Each or half doz  
Freshly shucked & served w hot sauce, lemon & mignonette (DF) (NF) (GF)*

## VEGAN

- 26 ZUCCHINI "FETTUCCINE"  
*Kale and macadamia pesto, fennel, pumpkin (DF) (GF)*

## VEGETARIAN

- 15 MUSHROOM POPPERS  
*Jalapeno crème cheese & black garlic sauce (NF)*
- 17 GRILLED HALOUMI SALAD  
*Grape, tarragon, grains, kale, sumac vinegerette (NF)(GF)*
- 15 SWEET & SOUR EGGPLANT DIP  
*Feta, pomegranate, almond, grilled bread*
- 09 GARLIC, HERB AND PARMESAN BREAD  
*Parmesan, sage, burnt butter*

## SANDWICHES & BURGERS

- 17 CRUMBED FISH SANDWICH  
*Cos lettuce, pickles, house tartare, rustic fries (NF)*
- 21 SPICY SOUTHERN FRIED CHICKEN BURGER  
*Jack cheese, red cabbage slaw, pickles, lime mayo, rustic fries (NF)*
- 24 MANLY CLASSIC WAGYU BURGER  
*Maple glazed bacon, Jack cheese, pickles, club sauce, tomato, lettuce, rustic fries (NF)*
- 28 LOBSTER AND PRAWN ROLL  
*Peas, dill, chopped chilli & kewpie mayo, served w rustic fries (NF)*

# MANLY EATS

## FROM THE LAND

## 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)*
- 29 ATLANTIC SALMON  
*(Roasted or Steamed) rustic fries, house tartare, lemon (DF) (NF) (GF)*
- 29 STEAMED KINKAWOOKA SA MUSSELS  
*Bacon, cider, lemon and chilli (NF)*
- 36 PRAWN AND CHORIZO FETTUCCINE  
*Kale macadamia pesto, chilli, pangrattato (DF)*
- 29 CHILLED PRAWNS  
*W 'comeback' sauce, lime*
- 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)*

## DESSERTS

## MANLY WINE BOARDS

## 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*
- 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 & chicken & pistachio terrine w cheddar, English Stilton, vegetable pickle & crusty bread*
- 25 THE BIG CHEESE  
*Artisan cheeses (3), quince paste, Shepherd's bread*
- 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*

# MANLY EATS

## BRING ME FOOD

SHARE MENU - \$59PP  
MINIMUM 4 PERSONS

### STARTERS

*Triple pork sausage roll, chipotle relish  
Sweet & Sour eggplant dip  
Feta, Pomegranate, almonds, grilled bread  
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

*Warm chocolate brownie with raspberry sorbet*

GROUP SHARE MENU - \$35PP  
MINIMUM 4 PERSONS - BAR AREA ONLY

### TO START

#### MUSHROOM POPPER

*Jalapeño cream cheese & garlic dipping sauce*

#### TRIPLE PORK SAUSAGE ROLL

*Pulled, cured & minced pork, tomato  
chipotle chutney (NF)*

#### 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*

#### SASHIMI OF ATLANTIC SALMON

*Wakame, edamame, pickled ginger,  
wasabi, sesame dressing*

### DESSERT

### CHEF'S SELECTION

## BOTTOMLESS BELLINIS

\$79 PP  
LUNCH ONLY  
EVERY SATURDAY & SUNDAY  
MINIMUM 4 PERSONS

### 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 bowls*

*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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