

MANLY EATS

LOCA-VORE; LOCAL EATER

To make an amazing dish, you need to find amazing ingredients which is why 100% of our produce is sourced locally from within NSW. We're committed to keeping our food miles low, doing our part for the wonder that is Mother Nature and setting a more sustainable table every day.

CRYSTELLA WATER SPARKLING 04
OR STILL 750ML

OYSTERS

SYDNEY ROCK OYSTER *Each or half doz* 4.5/25
Subject to change daily, NSW
Freshly shucked & served w hot sauce, lemon, mignonette (DF) (NF) (GF)

RAW

SASHIMI OF YELLOW FIN TUNA 20
Raw Yellow fin tuna MSC from Coffs Harbour, NSW
Pickled apple, daikon, bean shoots, crisp eschalot, nah jhiim (GFO) (DF)

CEVICHE OF BONITO 18
Ulladulla, NSW
Heirloom tomato, jalapeno, avocado, crisp tortilla (NF) (GFO) (DF)

BURRITO BOWL 16
Raw Yellow fin tuna MSC from Coffs Harbour, NSW
Yellow fin tuna, steamed brown rice, charred corn, chipotle, black bean, avocado, mojo verde, crisp tortillas (DF) (NF) (GFO)

SHARE PLATES

CHICKEN AND PISTACHIO TERRINE 18
Marsden Park Farm, Sydney
Fig & thyme chutney, pickles, crostini (GFO)

PORK & VEAL SAUSAGE ROLL 18
Cured & minced pork, tomato chipotle chutney

FRIED CHICKEN WINGS 18
Marsden Park Farm, Sydney
Smokey chipotle BBQ sauce, crispy onion, ranch dressing (NFO) (GFO)

SALT & PEPPER FRIED BABY SQUID 19/26
Holy basil, shallots, chilli, lime (DF) (NF) (GFO)

SALADS

ROAST CHICKEN COBB SALAD 27
Marsden Park Farm, Sydney
Avocado, tomato, crisp pancetta, boiled egg, cos lettuce & ranch (DFO) (GFO) (NFO)

SANDWICHES & BURGERS

LOBSTER & PRAWN ROLL	28
<i>Tweed Heads, NSW</i>	
Peas, dill, chopped chilli, mayo, served w rustic fries (GFO)	
MANLY CLASSIC WAGYU BURGER	24
<i>Riverina Wagyu beef, Southern NSW</i>	
Maple glazed bacon, Jack cheese, pickles, club sauce, tomato, lettuce, rustic fries (GFO)	
SPICY SOUTHERN FRIED CHICKEN BURGER	21
<i>Marsden Park Farm, Sydney</i>	
Jack cheese, red cabbage slaw, pickles, lime mayo, rustic fries	
CRUMBED FISH SANDWICH	17
Cos lettuce, pickles, house tartare, rustic fries	

VEGETARIAN

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

VEGAN

GRILLED FLATBREAD	11
Organic olives, balsamic & olive oil	
CRISP FRIED TOFU BOWL	10
Steamed brown rice, charred corn, chipotle, black bean, avocado, mojo verde	
VEGAN FETTUCCINE	26
Zucchini, pumpkin, fennel, kale and macadamia pesto (GFO) (DF)	

SCALES & SHELLS

TODAY'S BEER BATTERED FISH Rustic fries, tartare, lemon (DF) (NF)	25
SPLIT & BARBECUED PRAWNS <i>Ballina, NSW</i> Mango chilli and coriander salsa, lime (NF) (GF)	36
CATCH OF THE DAY <i>Roasted whole baby Snapper, Coffs Harbor NSW</i> Heirloom beetroot, goats curd, dukkah, endive, vincotto (GF)	36
WHOLE BABY RAINBOW TROUT <i>Snowy Mountains, NSW</i> (Roasted or Steamed) Rustic fries, house tartare, lemon (DF) (NF) (GF)	29
STEAMED EDEN BLUE MUSSELS <i>NSW</i> Pearl barley risotto, blistered cherry tomatoes, pancetta, chili, lemon, saffron (NF)	29
PORT STEPHENS (NSW) VONGOLE Xo sauce, shao xing, bok choy, peanuts (DF)	36
CHILLED PRAWNS <i>Clarence River, NSW</i> W 'comeback' sauce, lime	29

FROM THE LAND

CARIBBEAN JERK SPATCHCOCK <i>Marsden park Farm, Sydney</i> Honey pumpkin, feta, pinenut, salsa verde (GF)	28
LAMB RUMP (250 GRAMS) <i>Grass fed Pinnacle, Southern NSW</i> Smoked eggplant, sumac, grains, pomegranate (DF) (NF)	36
GRASS FED PINNACLE SIRLOIN 250 GRAM <i>Southern NSW</i> Rustic fries, confit garlic, chimichurri, red wine jus (DF) (NF) (GF)	35
GRAIN FED RIVERINA BLACK ANGUS SCOTCH FILLET 300 GRAM <i>Southern NSW</i> Rustic fries, confit garlic, chimichurri, red wine (DF) (NF) (GF)	48

SIDES

RUSTIC FRIES Ketchup (GFO)	9.5
ZUCCHINI AND FETA FATTOUSH SALAD Snow pea leaf, raddish, sumac vinaigrette (GFO) (DFO)	10
ANCIENT GRAIN SALAD Honey pumpkin, kale, tahini yoghurt (GFO) (DFO)	10
POTATO WEDGES Parmesan, rosemary, aioli (DFO)	10
MIXED LEAVES Sumac dressing	08

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 Sliced leg ham, fennel salami, nduja & chicken & pistachio terrine w cheddar from Berry's Creek Riverine, vegetable pickle & crusty bread (GFO)	35
THE BIG CHEESE Artisan cheeses (3), quince paste, Shepherd's bread (GFO)	25

DESSERTS

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

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BRING ME FOOD

SHARE MENU \ \$59PP \ MINIMUM 4 PERSONS

STARTERS

Pork & veal sausage roll, chipotle relish
Sweet & Sour eggplant dip with
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

\$35PP \ MINIMUM 4 PERSONS \ BAR AREA ONLY

STARTERS

MUSHROOM POPPER

Jalapeño cream cheese & garlic dipping sauce

PORK & VEAL SAUSAGE ROLL

Cured & minced pork, tomato chipotle chutney

FLASH FRIED BABY SQUID

Holy basil, shallots, chilli lime

PULLED PORK SLIDERS

Pickles, cheese, chipotle, bbq sauce

FRIED CHICKEN WINGS

Smokey chipotle, bbq sauce, crispy onions, ranch dressing

SASHIMI OF YELLOW FIN TUNA

Pickled apple, daikon, bean shoots, crisp eschalot, nah jhiim

DESSERT

CHEF'S SELECTION

BOTTOMLESS BELLINIS

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

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 tare tare

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

TO FINISH

Selection of sweet petit fours