

Father's Day Lunch

BISTRO MANLY

\$105 per head with complimentary beer for Dad
(Kids under 12 \$35 per head)

COURSE 1

Amuse Bouche Platter:

Crusty bap prawn saganaki with tomato and feta
Sticky pork belly bite and bourbon ketchup
Pacific oyster rockefeller

COURSE 2

Choice of one entree:

Blue swimmer crab tagliatelle
Sun-cherry tomatoes, chilli and preserved lemon gremolata (A)

Morten bay bug
Moreton Bay bug wrapped with sage in kataifi pastry, creamed leek and crab bisque (GF, A)

Japanese scallops
Beetroot and coconut sabayon, cranberry gel and macerated jalapeno. (GF, I)
Vegan option available with king brown mushroom scallops

Crispy kurobuta pork belly
Macadamia and pomegranate granola, celery cream and red onion gel (GF)

Duck confit tartlet
Chevre and pistachio, plum coulis and fennel salad

V-Vegetarian | Vegan | GF-Gluten Free | A-Australian Seafood | I-Imported Seafood

M-mix of local & imported seafood | NF-Nut free | DF-Dairy free

Please inform us of allergies when placing orders.

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COURSE 3

Choice of one main:

Southern highlands beef tenderloin 180g
*Burnt celeriac coulis, Yorkshire pudding filled with horseradish jam, black truffle galette,
and Shiraz jus*

Riverina lamb rump
*Herb crusted with Roasted heirloom winter vegetables, red onion mash and smoked
aubergine puree (GF)*

Bannockburn chicken supreme
Wilted chard, chestnut mushrooms, puff halo and peppercorn bouillon

Daintree barramundi fillet
Grilled with cranberry and pine nut sofrito and confit baby beetroots (A)

Seafood thermidor hotpot
Fresh market fish, shellfish, crustaceans and charred brioche

COURSE 4

Dessert Tasting Platter

Mini chocolate and coffee crème brûlée
Lemon curd tart with tequila mousse
Basque cheesecake
Fresh berries and chantilly cream