



THE MANOR

RESTAURANT

menu

STARTERS

Sourdough Crust, Warm Olives & Whole Roasted Garlic Oil (v)	9
Bruschetta of the Day	12
Mushroom Parmesan Arancini, Black Truffle Aioli, Green Leaves (v)	16
Sambuca Cauliflower Soup, Grilled Scallops, Fried Onion (voa)	22
Warm Pumpkin Pie, Blue Cheese, Caramelized Walnuts, Pickled Pear (V)	22
Charcoal Crumb King Prawn, Broadbean Salad, Coconut Lime Dressing (voa)	22
Black Mussels, Fennel, Garlic Pernod Cream, Crusty Sourdough	24
Spicy Curried Beef Cheek, Wild Rice, Roasted Mixed Nuts, Preserved Cabbage (voa)	26
Oysters Natural with Lemon Dressing	1/2 Dozen 24 1 Dozen 38

MAINS

Pesto Potato Gnocchi, Baby Spinach, Roasted Pine Nuts & Prosciutto Crisps (voa)	31
Roast Pork Belly, Cider Braised Kale, Crispy Potatoes, Balsamic Beetroot	36
Crispy Duck Leg, Black Moroccan Lentils, Labneh, Soft Cured Raisins (voa)	36
Braised Lamb Shoulder, Winter Vegetable Ragout, Black Olive Tapenade (voa)	36
Confit Ocean Trout, Wakame Cucumber Ribbons, Citrus Soy Dressing, Nori Crackle (voa)	37
Manor Signature Eye Fillet, Garden Vegetables, Rosemary Kipflers, Manor House Chutney, Red Wine Jus	39

A surcharge of 10% on Sundays and Public Holidays will be applied
(voa): vegetarian option available, (v): vegetarian

Dessert

Sticky Date Pudding, Rosemary Caramel, Manor Vanilla Ice Cream	15
Blueberry Vanilla Panna Cotta	15
Italian Affogato, Kahlua, Espresso Ice Cream	15
Warm Cinnamon Churros, Chocolate Cream Pot	15