

MANOR

RESTAURANT

DINNER MENU

Freshly Shucked Oysters

Oyster Trio Tasting	15
Natural	5 each
Mignonette	7 each
Pineapple / Ginger / Mint / Granita	7 each
Stone Baked Ciabatta / Extra Virgin Olive Oil / House Marinated Olives (GF, DF)	18
Kingfish Ceviche / Tomato / Herbs / Lime / Handmade Tortilla Chips	26
Stracciatella / Blistered Cherry Tomato / Herb Oil	22
Coal Grilled Chicken / North Indian Spices / Mint Yoghurt (GF)	24
Grilled Local King Prawns / Hazelnut Cream / Garlic / Chilli Butter (GF)	26
Local King Prawn Linguine / Garlic / Chilli / Creamy Bisque	38
Fresh Market Fish / Spiced Tomato Sugo / Olive & Caper Salsa (GF, DF)	40
Roasted Duck Breast / Vanilla Infused Beetroot / Cauliflower Cream & compressed Apple (GF)	48
300g Scotch Fillet / Roasted Eschallot / Confit Tomato / Crispy Potatoes / Salsa Verde (GF, DF)	48
Orecchiette / Broccoli Puree / Garlic / Chilli / Parmesan / Pistachio	30
Local Seafood Medley / Tomato Broth / Black Olives / Garden Herbs / Toasted Ciabatta (DF)	50
Crispy Roasted Potatoes (GF, DF)	10
Seasonal Sautéed Greens / Garlic / Chilli Butter (GF)	14

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DESSERT

Dark Chocolate Marquise / Cream Fraiche / Fresh Berries	16
Coconut Pannacotta (GF, DF)	16
Affogato / Espresso / Ice Cream / Liqueur (GF)	18
Cheese Selection / Farm Fruit / Crackers	28

FORTIFIED WINE

Galway Pipe 12 Year Old Tawny Port Multi-regional, SA	15
2024 Frogmore Creek Iced Riesling, Cambridge, TAS	13 / 59

LIQUEURS

Limoncello Dicapri, Sorrento, Italy	12
Cointreau, Loire, France	14
Frangelico, Piedmont, Italy	10
Mac Liqueur, Byron Bay, NSW	12
Baileys, Dublin, Ireland	14
Kahlua, Veracruz, Mexico	10

DIGESTIFS

Chivas Regal 12yo, Speyside, Scotland	16
Glenmorangie 10yo, The Highlands, Scotland	19
Hennesy VSOP, Cognac, France	24