



MANLY

BAR & GRILL



MENU

BREADS

- GARLIC CIABATTA** 14
Crunchy outside, soft inside
- BREAD & DIPS** 18
Wood-fired ciabatta, hummus, roasted tomato & pepper sauce, pesto
- CHEESY GARLIC BREAD (2 PCS)** 12
Ciabatta with melted mozzarella

SALADS

- HALLOUMI SALAD (VEG)** 26
Grilled halloumi, mesclun mix, beetroot, seeds, and raisins
- BURRATA SALAD (VEG)** 26
Fresh burrata, mesclun mix, cherry tomatoes, kalamata olives, pesto & flaxseed
- PORK BELLY SALAD** 28
Mesclun mix, carrot, red onion, tomato, maple-roasted pumpkin, almonds, feta, house dressing
- SUMMER CHICKEN SALAD** 28
Grilled chicken, spinach, balsamic onions, roasted pumpkin, feta, balsamic dressing
- BARLEY & AVOCADO SALAD (VEG)** 30
Pearl barley, pomegranate, grapes, cucumber, avocado, yuzu dressing

PASTA

- FETTUCCHINE BOSCAIOLA** 22
Bacon, mushrooms, spring onions, pesto, white wine, cream or tomato base
- SEAFOOD FETTUCCHINE** 38
Tiger prawns, mussels, squid, lemon, garlic, chilli, white wine, cream or tomato base
- BURRATA FETTUCCHINE** 30
Creamy burrata, Datterini tomatoes, garlic, chilli, parmesan
- TRUFFLE WILD MUSHROOM RISOTTO / FETTUCCHINE (VEG)** 32
Italian Arborio rice or fettuccine, wild mushrooms, truffle cream mushroom sauce, parmesan
- SPAGHETTI AGLIO E OLIO** 38
Protein - Chicken, Tiger Prawen or Bacon
Fresh garlic, olive oil and parmesan cheese tossed with freshly cooked spaghetti

STARTERS

- SALT & PEPPER SQUID** 23
Tartare sauce
- CRISPY FRIED CHICKEN** 23
Homemade devil sauce
- CHILLI CARAMEL PORK BELLY** 28
Asian herb apple slaw
- WASABI TIGER PRAWNS** 29
Beer-battered prawns, wasabi kewpie mayonnaise
- MUSHROOMS ARANCINI** 21
creamy mushroom risotto, stuffed with mozzarella cheese, coated in breadcrumbs, and deep-fried until golden and crispy. Served with roasted tomato peppers sauce
- BANG BANG CAULIFLOWER (VEG)** 18
Crispy cauliflower, house devil sauce
- DUCK TACOS** 30
Pulled duck, plum hoisin, coleslaw, sour cream, dried shallots
- EVEREST CHICKEN MOMO (10 PIECES)** 30
Steamed Nepalese dumplings, homemade chutney
- MIXED PLATTER** 80
A generous mix of crispy chicken, squid rings, corn rolls, bang bang cauliflower, prawns, and bread — perfect for sharing.

LAVA STONE GRILL

- SCOTCH FILLET** 42
Served with salad or vegetables, shoestring fries or mash
- EYE FILLET** 44
Served with salad or vegetables, shoestring fries or mash
- BBQ PORK RIBS** 40
House-spiced barbecue sauce, pineapple, mash
- EXTRA SAUCE** 2
Mushroom · Pepper · Garlic Butter · Jus

ADD ONS

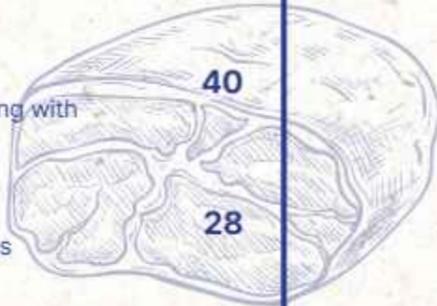
- TWO EGGS** 8
- BLUE CHEESE** 8
- GARLIC TIGER PRAWNS** 16
- GRILLED CHICKEN** 10
- BACON** 10
- SMOKED PORTOBELLO MUSHROOMS** 8

If you have food allergies/intolerances or dietary preferences or time constraints, please notify us so we can attempt to accommodate your needs. Our food contains or may contain the following ingredients DAIRY or DAIRY PRODUCTS, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, SEEDS, SULPHITES, FISH AND SHELLFISH We offer gluten-free options but as our kitchen is not a gluten-free environment cross-contamination may occur.

MENU

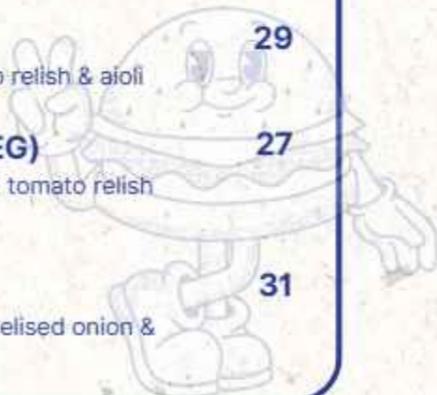
MAIN MEALS

MACADAMIA CRUSTED LAMB RUMP charred kumara, green peas salsa, red onion, feta, mesclun salad	39
BBQ BRISKET Smoked BBQ brisket, chipotle slaw & shoestring fries	38
MARKET FISH Served with mashed peas, barley rice along with lemon beurre blanc sauce	40
FISH AND CHIPS Beer-battered fish, salad & shoestring fries	28
LAMB SHANKS Served with mashed potato, green peas salsa & broccoli	35
VEG/ CHICKEN CHOW MEIN (NOODLES WITH NEPALESE TWIST) Egg noodles mix with chicken/Pork/Lamb/Beef , carrots, cabbage, onion and other vegies	VEG - 26 CHKN - 30



BURGERS

BEEF BURGER Mexican beef patty, bacon, cheddar, tomato relish & aioli	29
SMOKY BBQ BRISKET BURGER Pulled smoky BBQ brisket, cheddar, slaw & chipotle aioli	31
CHICKEN BURGER Crispy chicken, bacon, brie, tomato relish & aioli	29
VEGETARIAN BURGER (VEG) Gourmet vegetable patty, cheddar, tomato relish & aioli	27
PULLED PORK BURGER Belgian pork, slaw, gherkins, caramelised onion & sliced cheese	31

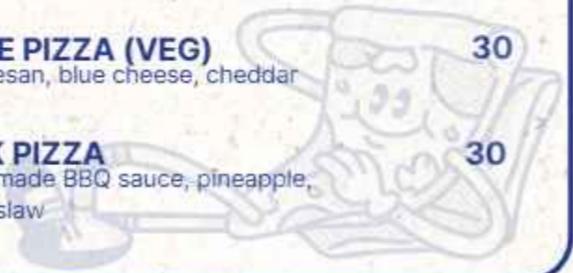


SIDES

SHOESTRING FRIES	12
LOADED CHEESY FRIES	15
BEER-BATTERED FRIES	13
CURLY FRIES	13
MIXED SALAD	12
SEASONAL VEGETABLE BOWL	14

WOOD FIRED PIZZA

WILD MUSHROOM Mushroom medley, capsicum, red onion	28
CCB House-smoked chicken breast, cranberry, brie	30
MOROCCAN LAMB Pulled Moroccan-spiced lamb, tomato, onion, olives, spinach, feta, tzatziki	35
HAWAIIAN House-baked ham, pineapple, barbecue swirl	29
PEPPERONI Spicy peppered salami	29
VEGETARIAN (VEG) Char-grilled courgette, capsicum, mushrooms, onion jam, feta	28
MEAT LOVERS Bacon, chorizo, pepperoni, mushrooms, onion jam	35
EYE FILLET & BLUE CHEESE Eye fillet, blue cheese, mushrooms, red onion	36
CHEESY GARLIC PIZZA BREAD (VEG) No toppings	16
CHICKEN TIKKA PIZZA Chicken, butter sauce	30
FOUR CHEESE PIZZA (VEG) Mozzarella, parmesan, blue cheese, cheddar	30
PULLED PORK PIZZA Pulled pork, homemade BBQ sauce, pineapple, creamy spicy coleslaw	30



DESSERTS/HOT DRINK

STICKY DATE PUDDING Spiced sticky date pudding, salted butterscotch sauce, berry ice cream	16
CRÈME BRÛLÉE Traditional baked custard, berry compote, whipped cream	15
TIRAMISU Classic dessert layered with espresso-soaked sponge, mascarpone cream, and cocoa.	15
CHOCOLATE BROWNE Served with vanilla icecream, berry compote and chocolate sauce topping	15
ESPRESSO	5
ANY COFFEE / HOT CHOCOLATE	6

