



MANOUCHE

- CRAFT BAKERY & BISTRO -

STARTERS

Salmon Gravlax

In house cured Gin & beetroot gravlax, beetroot, fresh raspberry & kumquat

Leek & Potato Soup

Chilled leek & potato soup & chopped chives (could be served warm)

Assorted Mushroom Risotto

Toasted Arborio rice, Madeira wine, portobello, porcini & schimeji mushroom, butter & cheese.

Tagliatelle Beef

Beef ragu, dried roasted cherry tomatoes, jus, butter & cheese

Mains

Pork Belly

Roasted local pork belly, roasted carrots & broccoli rabe

Braised Brisket

Red wine braised brisket, root vegetables & smoked ham-hock

Whole Roasted seabass

Fennel, roasted bell pepper & orange confit

Tomates Farcies

Whole baked stuffed tomato, quinoa & spring onion, French beans & carrot puree

Dessert

Our Signature Salted Caramel & Pecan Eclair