



OLIVERS@MANLY'S MENU

BREADS

GARLIC OR HERB BREAD	v	9.90
Grilled baguette slices, garlic or herb butter and melted cheese.		
WOOD FIRED TURKISH BREAD	v	12.90
Chef's selection of dips with crunchy Turkish bread.		
CHEESE AND FRESH FRUIT PLATTER	v	17.90
A selection of fine local cheeses served with crackers, fresh fruit and homemade chutney.		
PUMPKIN SOUP	vg	13.90
Thick rich soup perfectly seasoned served with Turkish bread.		
SEAFOOD CHOWDER		17.90
Chef's selection of seafood in a chunky chowder served with Turkish bread.		

GOURMET SANDWICHES

LUNCH TIME ONLY

CHICKEN		18.90
Chicken breast with bacon and avocado		
CHICKEN MELT		18.90
Mild chilli chicken breast with avocado and grilled mozzarella cheese		
SMOKED SALMON		18.90
Smoked salmon, avocado, lemon juice and aioli		
SLOW COOKED LAMB		18.90
Slow cooked lamb, chick peas, avocado and natural yogurt		
GRILLED FISH		18.90
Grilled fish sandwich with soft fried egg, parmesan and Caesar's dressing.		
STEAK		18.90
Eye fillet, bacon, beetroot hummus, caramelized onion and hollandaise.		
CHICKEN CAESAR		18.90
Chicken Breast, bacon, parmesan and Caesar's dressing.		

Please note: All sandwiches come with a small side of chips.
All sandwiches served on Turkish bread with lettuce and tomato
Gluten free Bread is available.



TO SHARE

BOWL OF FRIES WITH AIOLI & SWEET CHILLI	v	7.90
WEDGES WITH SOUR CREAM & CHILLI	v	9.90
WARM ZUCCHINI FRITTERS Warm zucchini, basil and cheese fritters, served with salsa and whipped feta.	v	17.90
PARSNIP, CARROT & SWEET POTATO CAKES Canapés with dill cream and smoked salmon.		17.90
TEMPURA PRAWNS Prawn cutlets in crisp and light batter served with wasabi lime aioli.		19.90
SLOW COOKED LAMB & FETA PIZZA Braised lamb, feta, rocket and melted sweet mozzarella on a crunchy Turkish bread base.		19.90

LIGHTER MEALS

GRILLED BARRAMUNDI Grilled barramundi atop a risotto, with Malaysian coconut sauce and green beans.		24.90
GRILLED SNAPPER Grilled snapper, seasonal vegetables, potato Rosti with lime coconut sauce.		24.90
MALAYSIAN PRAWN CURRY Malaysian coconut curry served with prawn cutlets, hokkien noddles and vegetables.		24.90
BRAISED LAMB SALAD Slow cooked lamb salad with fetta, avocado and lamb tomato jus.	g	24.90
CHICKEN, BACON AND MUSHROOM FETTUCINE Creamy carbonara with sautéed mushrooms, served with parmesan cheese.		24.90
RAVIOLI Sun-dried tomato, mushroom and green vegetables with spinach and ricotta ravioli	v	24.90
PRAWN AND ADVOCADO SALAD Sautéed prawn cutlets, avocado, garden salad served with a citrus dressing and aioli.	g	24.90
PAN FRIED SNAPPER Pan fried snapper fillet, garden salad, thick chips and lemon butter.		24.90
BLUE SWIMMER CRAB LASAGNE Layers of crab meat, parmesan béchamel sauce and chunky Napoli sauce between fresh hand-made pasta sheets.		24.90



ENTREES

OYSTERS

Natural	Per dozen	26.90	½ dozen	15.90	g
Kilpatrick	Per dozen	27.90	½ dozen	17.90	g
Mornay	Per dozen	27.90	½ dozen	17.90	
Tempura	Per dozen	27.90	½ dozen	17.90	

Trio of Oysters Per dozen **34.90**

GARLIC PRAWNS **g 18.90**

Garlic prawns sautéed in a creamy garlic sauce, served on steamed jasmine rice.

SCALLOPS **g 18.90**

Pan fried scallops in a creamy seeded mustard sauce with bacon and mash potato.

STUFFED MUSHROOMS **18.90**

Mushrooms filled with cheese, bacon and fresh herbs, served with a risotto and champagne sauce.

TEMPURA BARRAMUNDI **18.90**

Barramundi deep fried in tempura batter with garlic aioli and sweet chilli.

ROASTED PUMPKIN TART **v 18.90**

A delicious light and flaky tart served with baby spinach salad and eggplant relish.

CALAMARI TWISTS **18.90**

Lightly fried marinated calamari and chips, petite salad with aioli and sweet chilli.

COCONUT PRAWNS **18.90**

Prawn cutlets coated in shredded coconut, served with jasmine rice, and Thai chilli sauce.

THAI BEEF SALAD **18.90**

Thin slices of eye fillet, mixed leaf salad, basil, coriander, spicy Thai sauce, topped with a soft fried egg



MAIN MEALS

GRILLED BARRAMUNDI		32.90
Grilled Northern Territory barramundi fillet, potato gratin, seasonal vegetables and garlic prawns in a white wine cream reduction.		
EYE FILLET STEAK	g	32.90
200g medallion of eye fillet steak, creamy mash, seasonal vegetables and a choice of mushroom, dienne or blue cheese sauce.		
REEF AND BEEF	g	34.90
200g medallion of eye fillet accompanied with garlic prawns, potato gratin and seasonal vegetables.		
ATLANTIC SALMON		29.90
Atlantic salmon fillet served on rosemary buttered potatoes, seasonal vegetables, drizzled with mustard cream sauce.		
PORK RIB		29.90
Pork rib fillet, green beans, mustard potatoes, baked apple rings, thyme and apple cider sauce.		
CHICKEN	g	29.90
Chicken breast served with spiced kumara mash, seasonal vegetables and sweet wholegrain mustard Sauce.		
LAMB FILLET	g	29.90
Tender medium-rare lamb fillet wrapped in herbed bacon on rosemary baked potatoes, seasonal vegetables served with a mint jus.		
GRILLED SNAPPER		29.90
Fillet of grilled snapper, tomato coriander sauce, served with zucchini cakes, potato rosti and vegetables.		
RISOTTO	vg	29.90
Sautéed mushrooms, kumara puree, baby spinach in a creamy risotto topped with a rocket and cherry tomato salad.		



DESSERTS

- CREME BRULEE** **vg 12.90**
Silky smooth crème brulee, crunchy golden brown toffee, seasonal berries and vanilla ice cream.
- BRANDY SNAPS** **v 12.90**
Crunchy brandy snaps served with freshly whipped cream, fresh seasonal fruit and drizzled with passionfruit.
- APPLE CARAMEL CAKE** **v 12.90**
Delicious warm vanilla sponge with big juicy apple pieces, light caramel sauce, freshly whipped cream served with vanilla ice-cream.
- ORANGE CAKE** **v 12.90**
Orange and poppy seed cake, orange and vanilla syrup served with freshly whipped cream and ice-cream.
- PROFITEROLES** **v 12.90**
crisp choux pastry filled with chantilly cream with hot dark chocolate sauce and ice-cream.
- CHOCOLATE DELIGHT** **v 12.90**
Chocolate layer cake drizzled with a decadent chocolate fudge sauce served with vanilla ice-cream.
- STICKY DATE PUDDING** **v 12.90**
A rich, dark date and dried fruit pudding served warm with butterscotch sauce and vanilla ice-cream.
- GOLDEN SYRUP PUDDING** **v 12.90**
A delicious light steamed pudding dipped in golden syrup served with cream and vanilla ice-cream.
- PLUM AND COCONUT CRUMBLE** **v 12.90**
A delightful dessert, plum coulis, chewy oat crumble served with freshly whipped cream and ice-cream.
- CHEESE PLATE** **v 17.90**
A selection of fine Australian cheeses served with fresh fruit and crackers.
- HOME MADE ICE-CREAM** **vg 9.90**
Ask the wait staff for today's flavours.
- COFFEE & CAKE** **from 6.90**
Choice of cakes from our display cabinet and coffee from our expert baristas