



APPETISERS

Bruschetta – Pesto, tomato, red onion, olive oil, fresh basil topped with Balsamic Glaze \$9.90

Crunchy baked garlic bread \$6.90

Trio of Dips \$11.90

ENTRÉE - \$14.90

Traditional pumpkin soup served with thick wholemeal toast

Mediterranean Salad – lettuce, cherry tomatoes, red onion, feta, olives, fresh basil, semi dried tomatoes & vinaigrette

Traditional Caesar Salad – crisp cos lettuce, anchovies, croutons, Parmesan cheese, poached eggs, & homemade Caesar dressing with black pepper

Arancini – Risotto filled with semi dried tomatoes & feta, Crumbed & tossed through Napoli Sauce

Marinated Baby Octopus - on a bed of Jasmine rice with micro Mediterranean salad

YOUNG PEOPLE

Nuggets & chips with tomato or BBQ Sauce \$9.90

Spaghetti Bolognese \$9.90

Fish & Chips \$12.90

Calamari & Chips \$14.90

Ravioli \$12.90

MAIN COURSE

All meals served with chips & salad
Or seasonal vegetables

High Country Eye Fillet – 200gm cooked to your liking, served with your choice of pepper or mushroom sauce \$32.00

Tender Rib Fillet – 300gm cooked to order with your choice of pepper or mushroom sauce \$32.00

Grilled Chicken Breast – tender grilled chicken breast filled with camembert cheese & topped with mango & cream sauce \$29.00

Fish of the day – served with lemon parsley butter \$29.00

Salt & Pepper Squid (Calamari) – lightly crumbed, deep fried, tossed in butter, served on a bed of rice \$19.90

PASTA

Your choice of fettuccini or spaghetti

Tamborine Special – Avocado, roasted macadamia nuts, mushrooms, garlic, cream & white wine with shaved parmesan \$21.90

Manor Special – Smoked salmon, avocado, pine nuts, mushrooms, white wine & cream sauce with shaved parmesan \$23.90

Amatriciana – Spicy with bacon, Spanish onion, shallots, Napoli sauce, chilli & shaved parmesan \$19.90

Bosciola – Bacon, mushrooms & oregano, cooked with white wine, garlic, Napoli sauce, cream & shaved parmesan \$19.90

Spinach & Ricotta Ravioli \$16.90

DESSERTS \$9.90

Bailey's Crème Brûlée – Served with fresh Chantilly cream & shortbread

The Manor Mess – Meringue, chantilly cream, wild berry compote & fresh strawberries

Sticky Date Pudding – traditional sticky date pudding infused with butterscotch sauce, served with cream & icecream

Lemon Meringue Pie – Lemon custard in a shortbread pie shell, topped with a light Meringue & baked in the oven

Salty Caramel & Tim Tam Cheesecake - Adriano Zumbo's salted Tim Tam sliced up & folded on to our own cream cheese mixture

Belgium Waffle – Toasted waffle, maple syrup, vanilla & strawberry icecream, topped with whipped cream, macadamia nuts & chocolate sauce

LIQUEUR COFFEES

\$13.00

Irish Whiskey, Jamaican Rum, Mexican Kahlua, Roman Galliano

Affogato \$14.90

HOT DRINKS

Baby Chino	\$2.50	EXTRAS	
Hot Chocolate	\$4.50	Mug	50c
Flat White	\$3.50	Decaf	50c
Long Black	\$3.50	Syrup	\$1.00
Cappuccino	\$4.00	(Hazelnut, Caramel or Vanilla)	
Cafe Latte	\$4.00	Soy, Almond or Zymil Milk	.50c
Chai Latte	\$4.50		
Mocha	\$4.50		
Tea	\$4.00		
Herbal Tea	\$4.50		

MANOR RESTAURANT WINE LIST

	GLASS	BOTTLE
~ Sparkling Wines ~		
Debortoli Wiloglen Brute Curvee "Carefully selected parcels of fruit blended together"	8.00	33
Chandon Brut Non Vintage		60
Moet et Chandon Non Vintage – Epernay, France. Pinot Noir / Chardonnay / Pinot Meunier "The Benchmark"		120
~ White Wines ~		
St Clair - Marlborough, New Zealand. Sauvignon Blanc		45
Debortoli Wiloglen Chardonnay Unwooded Chardonnay - Moreish and Style	8.00	33
Debortoli Wiloglen Sauvignon Blanc	8.00	33
Grant Burge Lily Farm – Barossa S.A. Frontignac – "Grapes and Honey"		28
Debortoli Wiloglen Moscato "Freshly crushed grapes hints of lemon and ginger"	8.00	33
Artemis Piont Grigio	9.50	38
Witches Falls - Tamborine Mountain QLD Sauvignon Blanc - "Fruity aromas of melon and guava lead to a clean fresh palate"		45
Witches Falls - Tamborine Mountain QLD Verdelho - "A bright, fresh, youthful wine. Vibrant aromas of honeydew melon with a generous palate showing ripe tropical fruit flavours with a zesty, clean crisp finish"		45

~ Red Wines ~

Casirillio Del Diablo Merlot		38
Witches Falls - Tamborine Mountain QLD Merlot - "Ripe dark cherry and raspberry aromas combine on the nose while supple mouth-filling tannins combine with rich red cherry and plum flavours"		45
Witches Falls - Tamborine Mountain QLD Syrah - "Spicy black pepper, raspberry and cherry"		45
Mateus Rose	8.00	33
De Bortolli Willowglen Shiraz Cabernet	8.00	33
Wirra Wirra Church Block Blend—Cabernet Sauvignon Shiraz Merlot		48
De Bortolli Willowglen Cabernet Merlot	8.00	33

BEERS

TAP BEER

Wild Yak	\$7.00
Great Northern	\$7.00
Calton Draught	\$7.00
LIGHT & MID STRENGTH BEER	
Cascade Light	\$6.00
Gold	\$6.00
VB	\$6.00
Pure Blonde	\$7.00
Pacer	\$6.00

HEAVY BEERS & IMPORTS

Corona	\$8.50
James Boags	\$7.00
Stella Artois	\$8.50
Heineken	\$8.50
Crown Lager	\$7.00
Tooheys Extra Dry	\$7.00
Kolsch	\$7.00

SPIRITS

Standard Spirits \$6.50 || Premium Spirits \$7.00 || Top Shelf \$8.50
(selection available at the bar)

PORTS

Grant Burge Aged Tawny	\$6.00
Galway Pipe Fine Old Tawny	\$8.00
Grandfather	\$13.00

MUSCATS

Grant Burge 10 Year Old	\$9.00
-------------------------	--------

BRANDY AND COGNACS

Boulard Calvados Hennessy V.S.O.P	\$15.00
--------------------------------------	---------