



Manolas

DELI • BAR • BISTRO

STARTERS

HOUSE BREAD	10
Baguette with Le Conquerant French butter	
DIPS & PITA BREAD	18
Your choice of either taramasalata or hummus dip	
GRILLED CHORIZO	16
With salsa verde	
OLIVES	10
House blend	
ROMAN ARTICHOKE	14
With walnuts, herbs, citrus	
FREMANTLE PICKLED OCTOPUS 100g	24
Garlic, lemon	

CONSERVAS Freshly tinned fish & shellfish

ORTIZ	
Anchovies in olive oil	22
Sardines in olive oil	20
CONSERVAS DE CAMBADOS	
Cockles from Galicia in brine, fresh lemon	45
Mussels in marinade (olive oil, vinegar, wine, salt, bay leaf)	25
Octopus in Galician Sauce (olive oil, onion, paprika, salt)	20
Sardines in olive oil	20

ANTIPASTI BOARDS

CHEESE BOARD	45
Quicke's English Cheddar, St. Agur blue, Fromager d'Affinois, crostini, walnuts, quince paste, muscatels	
THE MEDITERRANEAN (Serves 2)	50
Olives, Sopressa (mild), Mortadella, Prosciutto, Pecorino, Manchego, crostini, Guindilla peppers	
THE BIG ITALIAN (Serves 4-6)	75
Prosciutto, Coppa, Sopressa (spicy), Buffalo Mozzarella, Pecorino, Semi-dried tomatoes, olives, Guindilla peppers, crostini	

ANTIPASTI 50g

MORTADELLA	12
Pistachio or pepper	
PORCHETTA	12
Italian style roast pork	
PROSCIUTTO DI SAN DANIELE	16
Aged 24 months	
JAMON IBERICO DE BELLOTA	30
Aged 36 months	
JAMON IBERICO DE CEBO	24
Aged 24 months	
WAGYU BRESAOLA	18
7+ marble score	
TRUFFLE SALAMI	12
Black truffle and spices	
SOPRESSA ANTICA SALAMI	12
Mild or hot	

CHEESE 50g

FRENCH DOUBLE CREAM BRIE	16
Cow's milk	
SPANISH MANCHEGO	14
Aged 12 months (Sheep's milk)	
TRUFFLE MANCHEGO	14
Truffle (Sheep's milk)	
PECORINO	14
Plain or Peppered hard Italian cheese (Sheep's milk)	
GORGONZOLA DOLCE	14
Italian blue cheese (Cow + Sheep's milk)	
ST AGUR	16
French blue cheese (Cow's milk)	
QUICKES ENGLISH CHEDDAR	14
Smoked or Extra Mature (Cow's milk)	
CACIO DI BOSCO	18
Pecorino with white truffle (Sheep's milk)	
FOGLIE DI CASTAGNO	18
Cave Aged 18 months, wrapped in chestnut leaves (Cow + Sheep's milk)	

10% Surcharge applies on Sundays
15% Surcharge applies on public holidays
Bank surcharge on all cards

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

SHARE PLATES

ZUCCHINI CHIPS (V)	16
Lightly battered, pecorino romano, paprika aioli	
SAGANAKI (V)	26
Pan-fried Kefalograviera cheese, Mama's candied grapes	
ARANCINI AI FUNGHI (3) (V)	24
Mushrooms, pecorino cheese, black truffle mayo, thyme	
BYRON BAY BURRATA (V)	29
Sicilian inspired vegetables, currants, pistachio, basil oil, grilled baguette	
ITALIAN MEATBALLS (3)	24
Napoli sauce, Parmigiano Regiano	
ZUCCHINI FLOWERS (3) (V)	28
Stuffed with ricotta, lemon & parsley	
CEVICHE	28
Hiramasa kingfish, avocado, tomato, cucumber, chili, coriander, lime, crispy shallots, mandarin oil	
CHAR GRILLED LAMB CUTLETS (2)	28
Orange, thyme, honey, lemon, dijon mustard marinade	
CALAMARI FRITTI	25
Baby calamari lightly dusted and fried, lemon	
SA BLACK MUSSELS	25/40
Pernod, white wine, tomato, parsley, shallot, garlic, grilled baguette	
MOOLOOLABA KING PRAWNS	36
Macadamia cream, XO chilli sauce	





PIZZA ROSSE

MARGHERITA (V)	25
Fresh buffalo mozzarella, basil, oregano, EVOO	
CAPRICCIOSA	30
Fior di latte, mushroom, ham, olives, artichokes, oregano, EVOO	
DIAVOLA	29
Fior di latte, salami picante, basil, oregano, EVOO, chilli flakes	
CARNE (MEAT LOVERS)	30
Fior di latte, mild salami, ham, bacon, chicken, BBQ sauce, parsley	
MARINARA	34
Mussels, squid, prawns, rocket, lemon zest, touch of chilli	
CALABRESE	29
Salami picante, grilled eggplant, fresh buffalo mozzarella, oregano, basilico, EVOO	
FAT BULL	30
Fior di latte, mushroom, Wagyu bresaola, stracciatella, basil, EVOO, pepper	
CALZONE	30
Fior di latte, ham, parmesan, mushroom, basil, oregano, EVOO	
IL SUPREMO	33
Fior di latte, salami, mushroom, ham, olives, artichokes, pineapple, oregano, EVOO	
LA HAWAIIANA	29
Fior di latte, ham, pineapple, basil, EVOO	

PIZZA ADD ON'S

Chicken	4	Wagyu Bresaola	8
Salami	4	Prawns	6
Ham	4	Anchovies	3
Prosciutto	8	Olives	2

PIZZA BIANCHE

GARLIC FOCACCIA (V)	14
Roast garlic, sea salt, oregano, EVOO	
CRISPY PANCETTA	30
Truffle cream, pancetta, roast potatoes, Parmigiano Reggiano, parsley, truffle oil	
PORCHETTA	30
Friarielli (wild broccoli) & baby spinach pesto base, smoked scamorza, porchetta, candied chilli, chilli oil, lemon wedge	
MORTADELLA	29
Pistachio mortadella, fior di latte, eggplant, cherry tomato, stracciatella, pistachio	
TRUFFLE MUSHROOM (V)	30
Mushrooms, fior di latte, Parmigiana Reggiano, fresh thyme, parsley, truffle oil	
PROSCIUTTO DI PARMA	30
Rocket, Parmigiano Reggiano, cherry tomato, oregano, EVOO	
GAMBERI	32
Grilled prawns, fior di latte, zucchini cream, cherry tomato, rocket, lemon, EVOO, touch of chilli	
POLLO	29
Chicken, fior di latte, bacon, cherry tomato, onion, spinach, balsamic reduction, EVOO	
VEGAN (VG)(DF)	29
Zucchini cream, mushroom, puntarelle, pine nuts, spinach, vegan cheese, EVOO, touch of chilli	

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NO SUBSTITUTIONS



PASTA

CRAB LASAGNE 35/55

Locally caught spanner crab, San Marzano tomato, abalone sauce

SEAFOOD LINGUINE (GFO) 45

Prawns, calamari, mussels, verjuice, cherry tomato, parsley, salmon pearls, butter, garlic, hint of chilli

BUG & PRAWN RISOTTO (GF) 45

Grilled Moreton Bay bug, prawns, zucchini, saffron, Parmigiano Regiano

PAPPARDELLE AL BEEF RAGU (GFO) 38

8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Regiano

BURRATA FILLED RAVIOLI (V) 36

Roast pumpkin puree, sweet onions, mustard fruits, burnt butter, sage

GNOCCHI SORRENTINA (V) 36

House made potato gnocchi, San Marzano napoli, stracciatella, Parmigiano Regiano

TRUFFLE MUSHROOM RAVIOLI (V) 36

Mushroom ravioli, truffle cream, Parmigiano Reggiano

LINGUINIE AL CARBONARA 32

Crispy guanciale, Pecorino Romano, Parmigiano Reggiano, pepper, prosciutto dust

PASTA ALLA NORMA (V) (GFO) 28

Wood fired eggplant, San Marzano napoli, basil, garlic, chilli, pecorino romano

GLUTEN FREE RIGATONI 4

MAIN DISH

MOUSSAKA	38
Wagyu beef, potato, eggplant, bechamel	
EYE FILLET (GRASS FED 250g)	60
Dutch carrots, truffle mash, compound butter, red wine jus / peppercorn jus / horseradish cream	
STRIPLOIN (GRASS FED 250g)	48
Broccolini, red wine jus / peppercorn jus / horseradish cream	
FISH OF THE DAY (GF)	48
Roast vegetable ratatouille (zucchini, eggplant, tomato, red onion), caramelised balsamic vinegar, grilled lemon	
CHAR GRILLED SPATCHCOCK (GF)	42
Shaved cabbage, pancetta, peas, jus	

BURGERS Available lunch only

WAGYU CHEESE BURGER	30
Brioche bun, cheddar, 200g Wagyu patty, tomato, caramelized onion, bacon, lettuce, BBQ sauce, aioli, & fries	
CHICKEN BURGER	30
Brioche bun, chicken breast, grilled halloumi, gem lettuce, jalapeño, chipotle mayo, & fries	

SALADS & SIDES

HEIRLOOM TOMATO SALAD (V)	22
Grapes, Byron Bay stracciatella, basil, EVOO, Pukara Estate caramelised balsamic vinegar	
CLASSIC GREEK SALAD (V)	24
Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, EVOO	
GREEN SALAD (V)	16
Rocket, baby cos, radicchio, Parmigiano Regiano, lemon dressing	
GREEK LEMON POTATOES	12
Baked with lemon, oregano, EVOO	
BROCCOLINI (V)	12
Macadamia cream, toasted almonds, za'atar	
CHICKEN 150G	10
PRAWNS (4)	12
BURRATA	18
THICK CUT CHIPS	10
TRUFFLE MASH 150g	15

KIDS 12 years & under

BOLOGNESE	14
Linguine, house made Bolognese sauce	
HAWAIIANA 7" PIZZA	14
Fior di latte, pineapple, ham, basil, EVOO	
MARGHERITA 7" PIZZA (V)	14
Mozzarella, basil, EVOO	
NUGGETS & CHIPS	14
FISH & CHIPS	14

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Our group menus are available for a minimum of 10 guests and apply to the whole table

4 COURSE MENU \$65 PP

SALUMI PLATE

MORTADELLA - Free range, pistachio/peppercorn

PROSCUITTO - Di San Danielle

SALADS

CLASSIC GREEK (V) - Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, EVOO

GREEN SALAD (V) - Rocket, baby cos, radicchio, Parmigiano Regiano, lemon dressing

PIZZA

MARGHERITA (V) - Fresh buffalo mozzarella, basil, oregano, EVOO

DIAVOLA - Fior di latte, salami picante, basil, oregano, EVOO, chilli flakes

CAPRICCIOSA - Fior di latte, mushroom, ham, olives, capsicum, onion, oregano, EVOO

PROSCIUTO DI PARMA - Rocket, Parmigiano Regiano, cherry tomato, oregano, EVOO

PASTA

PASTA ALLA NORMA (V) - Grilled eggplant, San Marzano Napoli, basil, garlic, chilli, pecorino romano

GNOCCHI SORRENTINA (V) - House made potato gnocchi, San Marzano Napoli, Stracciatella, Parmigiano

PAPPARDELLE AL BEEF RAGU - 8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Regiano

FEAST MENU \$95 PP

HOUSE BREAD

Baguette with Le Conquerant French butter

SAGANAKI (V)

Pan-fried Kefalograviera cheese, Mama's candied grapes

ZUCCHINI CHIPS (V)

Lightly battered, pecorino romano, paprika aioli

CALAMARI FRITTI

Baby calamari lightly dusted and fried, lemon

PAPPARDELLE AL BEEF RAGU

8-hour slow braised beef, San Marzano, Napoli, Parmigiano Regiano

GRASS FED STRIPLOIN

With red wine jus

GREEK LEMON POTATOES

Baked with lemon, oregano, EVOO.

CLASSIC GREEK SALAD (V)

Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, EVOO.

DRINKS PACKAGES Functions Only - Minimum 20 guests

2 HOUR DRINKS PACKAGE \$70 PER PERSON

RED - Poggio Anima Chianti (Tuscany, Italy)

WHITE - Totara Sauvignon Blanc (Marlborough, New Zealand)

SPARKLING - Bandini Prosecco NV (Veneto, Italy)

TAP BEER - Your choice from our current selection

ADD EXTRA HOUR \$20 PER PERSON

ADD BASIC SPIRITS \$10 PER PERSON

ADD ANY TWO SIGNATURE OR CLASSIC COCKTAILS \$30 PER PERSON

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UPCOMING EVENTS

We are celebrating our 30 year anniversary with some wonderful events. Featuring a series of Mediterranean long lunches and wine tastings. Manolas Deli Bar Bistro has always been a place for our community to come together. So, it gives us great pleasure to invite you to celebrate with us.



Scan here to join our mailing list for event notifications direct to your inbox. Join us on social media for your chance to win tickets.



@manolasdelibarbistro



@manolasdeli

GREEK LONG LUNCH ON CAPRI COMING SOON

Join us for a celebration Greek style. We are planning a menu of our most treasured recipes to transport you to the Greek Islands where life is slow and eating alone is not the done thing.

Limited tickets

Join our mailing list for details.



WINE TASTING SERIES YANGARRA ESTATE

COMING SOON

Discover the beauty of South Australian wine in an intimate setting with renowned Sommelier, William Godsall-Smith.

Limited release wines with a selection available for purchase, one night only. Exclusive tickets available.



MOTHER'S DAY LUNCH & DINNER

SUNDAY 12TH MAY

Celebrate Mum's special day with an exclusive a la carte menu for both lunch and dinner service.

Bookings are essential

Join our mailing list for details.



Manolas Bros
Est. DELICATESSEN 1994



Manolas

DELI • BAR • BISTRO

Manolas Deli Bar Bistro was created as a place for our community to come together. To find comfort, connection and joy by sharing a meal as our families did in their village in Greece, and in our neighbourhood growing up.

Manolas Deli has evolved over the years, starting as a full-service deli with the addition of a bustling, cosy eatery, reminiscent of inner city eateries in Rome, Athens, and Madrid. We love to share our favourite Mediterranean recipes, passed down to us through generations and collected on our travels. Passionate about freshness and quality, we work with suppliers who share our vision of a sustainable independent supply chain and the strength of community.

It is little wonder Manolas Deli has become a home away from home for many, including our own team. Which is why we have long standing relationships with our customers and producers, and have been a part of the Gold Coast landscape for the last 30 years.

Manolas Deli Bar Bistro was lovingly created for the locals to share soul soothing dishes in a warm and comfortable space. Unwavering in inclusivity that only a family run business can have, you will find neighbours chatting across the dining room here and the fortitude of community.

From our family, to yours, we thank you for dining with us.



FIND US ON SOCIAL MEDIA

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