



*Manolas*  
DELI • BAR • BISTRO

## STARTERS

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<b>HOUSE BREAD</b>	<b>12</b>
Baguette with Le Conquerant French butter	
<b>DIPS &amp; PITA BREAD</b>	<b>18</b>
Your choice of either taramasalata or hummus dip	
<b>GRILLED CHORIZO</b>	<b>16</b>
With salsa verde	
<b>OLIVES</b>	<b>12</b>
House blend	
<b>ROMAN ARTICHOKE</b>	<b>16</b>
With walnuts, herbs, citrus	
<b>FREMANTLE PICKLED OCTOPUS 100g</b>	<b>26</b>
Garlic, lemon	

## CONSERVAS Freshly tinned fish & shellfish

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<b>CONSERVAS DE CAMBADOS</b>	
Cockles from Galicia in brine, fresh lemon	<b>45</b>
Mussels in marinade (olive oil, vinegar, wine, salt, bay leaf)	<b>25</b>
Octopus in Galician Sauce (olive oil, onion, paprika, salt)	<b>20</b>
Sardines in olive oil	<b>20</b>
<b>CONSERVAS NARDIN</b>	
Black anchovies in olive oil	<b>27</b>
Smoked black anchovies olive oil	<b>33</b>
<b>ORTIZ</b>	
Anchovies in olive oil	<b>22</b>
Sardines in olive oil	<b>20</b>

## ANTIPASTI BOARDS

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<b>CHEESE BOARD</b>	<b>39</b>
Quicke's English Cheddar, St. Agur blue, Fromager d'Affinois, crostini, walnuts, quince paste, muscatels	
<b>THE MEDITERRANEAN (Serves 2)</b>	<b>50</b>
Olives, Sopressa (mild), Mortadella, Prosciutto, Pecorino, Manchego, crostini, Guindilla peppers	

## ANTIPASTI 50g

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<b>MORTADELLA</b>	<b>12</b>
Pistachio or pepper	
<b>PORCHETTA</b>	<b>12</b>
Italian style roast pork	
<b>PROSCIUTTO DI SAN DANIELE</b>	<b>18</b>
Aged 24 months	
<b>JAMON IBERICO DE BELLOTA</b>	<b>31</b>
Aged 36 months	
<b>JAMON IBERICO DE CEBO</b>	<b>26</b>
Aged 24 months	
<b>WAGYU BRESAOLA</b>	<b>18</b>
7+ marble score	
<b>TRUFFLE SALAMI</b>	<b>14</b>
Black truffle and spices	
<b>SOPRESSA ANTICA SALAMI</b>	<b>14</b>
Mild or hot	
<b>CHEESE <small>50g</small></b>	
<b>LE DAUPHIN</b>	<b>16</b>
French Double cream brie (Cow's milk)	
<b>SPANISH MANCHEGO</b>	<b>14</b>
Aged 12 months (Sheep's milk)	
<b>TRUFFLE MANCHEGO</b>	<b>14</b>
Truffle (Sheep's milk)	
<b>PECORINO</b>	<b>14</b>
Plain or Peppered hard Italian cheese (Sheep's milk)	
<b>GORGONZOLA DOLCE</b>	<b>14</b>
Italian blue cheese (Cow + Sheep's milk)	
<b>ST AGUR</b>	<b>16</b>
French blue cheese (Cow's milk)	
<b>QUICKES ENGLISH CHEDDAR</b>	<b>14</b>
Smoked or Extra Mature (Cow's milk)	
<b>CACIO DI BOSCO</b>	<b>18</b>
Pecorino with white truffle (Sheep's milk)	
<b>FOGLIE DI CASTAGNO</b>	<b>18</b>
Cave Aged 18 months, wrapped in chestnut leaves (Cow + Sheep's milk)	

## SHARE PLATES

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<b>ZUCCHINI CHIPS (V)</b>	<b>16</b>
Lightly battered, pecorino romano, paprika aioli	
<b>SAGANAKI (V)</b>	<b>26</b>
Pan-fried Kefalograviera cheese, Mama's candied grapes	
<b>ARANCINI AI FUNGHI (3) (V)</b>	<b>24</b>
Mushrooms, pecorino cheese, black truffle mayo, thyme	
<b>BYRON BAY BURRATA (V)</b>	<b>29</b>
Sicilian inspired vegetables, currants, pistachio, basil oil, grilled baguette	
<b>ITALIAN MEATBALLS (3)</b>	<b>24</b>
Napoli sauce, Parmigiano Regiano	
<b>ZUCCHINI FLOWERS (3) (V)</b>	<b>29</b>
Stuffed with ricotta, lemon & parsley	
<b>CEVICHE (GF)</b>	<b>29</b>
Hiramasa kingfish, avocado, tomato, cucumber, chili, coriander, lime, crispy shallots, mandarin oil	
<b>CHAR GRILLED LAMB CUTLETS (2)</b>	<b>30</b>
Orange, thyme, honey, lemon, dijon mustard marinade	
<b>CALAMARI FRITTI</b>	<b>26</b>
Baby calamari lightly dusted and fried, lemon	
<b>SA BLACK MUSSELS</b>	<b>27/43</b>
Pernod, white wine, tomato, parsley, shallot, garlic, grilled baguette	
<b>MOOLOOLABA KING PRAWNS (GF)</b>	<b>38</b>
Macadamia cream, XO chilli sauce	







## PIZZA ROSSE

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<b>MARGHERITA (V)</b>	<b>26</b>
Fresh buffalo mozzarella, basil, oregano, EVOO	
<b>CAPRICCIOSA</b>	<b>31</b>
Fior di latte, mushroom, ham, olives, artichokes, oregano, EVOO	
<b>DIAVOLA</b>	<b>31</b>
Fior di latte, salami picante, basil, oregano, EVOO, chilli flakes	
<b>CARNE (MEAT LOVERS)</b>	<b>31</b>
Fior di latte, mild salami, ham, bacon, chicken, BBQ sauce, parsley	
<b>MARINARA</b>	<b>35</b>
Mussels, squid, prawns, rocket, lemon zest, touch of chilli	
<b>CALABRESE</b>	<b>31</b>
Salami picante, grilled eggplant, fresh buffalo mozzarella, oregano, basilico, EVOO	
<b>FAT BULL</b>	<b>31</b>
Fior di latte, mushroom, Wagyu bresaola, stracciatella, basil, EVOO, pepper	
<b>CALZONE</b>	<b>31</b>
Fior di latte, ham, parmesan, mushroom, basil, oregano, EVOO	
<b>IL SUPREMO</b>	<b>34</b>
Fior di latte, salami, mushroom, ham, olives, artichokes, pineapple, oregano, EVOO	
<b>LA HAWAIIANA</b>	<b>30</b>
Fior di latte, ham, pineapple, basil, EVOO	

## PIZZA ADD ON'S

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

## PIZZA BIANCHE

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<b>GARLIC FOCACCIA (V)</b>	<b>15</b>
Roast garlic, sea salt, oregano, EVOO	
<b>CRISPY PANCETTA</b>	<b>31</b>
Truffle cream, pancetta, roast potatoes, fior di latte, Parmigiano Reggiano, parsley, truffle oil	
<b>PORCHETTA</b>	<b>31</b>
Fior di latte, porchetta, chilli oil, lemon wedge, pesto base	
<b>MORTADELLA</b>	<b>30</b>
Pistachio mortadella, fior di latte, eggplant, cherry tomato, stracciatella, pistachio	
<b>TRUFFLE MUSHROOM (V)</b>	<b>31</b>
Mushrooms, fior di latte, Parmigiana Reggiano, fresh thyme, parsley, truffle oil	
<b>PROSCIUTTO DI PARMA</b>	<b>31</b>
Rocket, Parmigiano Reggiano, cherry tomato, oregano, EVOO	
<b>GAMBERI</b>	<b>33</b>
Grilled prawns, fior di latte, zucchini cream, cherry tomato, rocket, lemon, EVOO, touch of chilli	
<b>POLLO</b>	<b>30</b>
Chicken, fior di latte, bacon, cherry tomato, onion, spinach, balsamic reduction, EVOO	
<b>VEGAN (VG)(DF)</b>	<b>30</b>
Zucchini cream, mushroom, puntarelle, pine nuts, spinach, vegan cheese, EVOO, touch of chilli	

Artichokes 3	Mozzarella 3
Onion 2	Buffalo Mozzarella 4
Mushrooms 3	Vegan Cheese 4
Capsicum 3	Gluten Free Base 4

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

**NO SUBSTITUTIONS**



## PASTA

<b>CRAB LASAGNE</b>	<b>35/60</b>
Locally caught spanner crab, San Marzano tomato, abalone sauce	
<b>SEAFOOD LINGUINE (GFO)</b>	<b>47</b>
Prawns, calamari, mussels, verjuice, cherry tomato, parsley, butter, garlic, hint of chilli	
<b>BUG &amp; PRAWN RISOTTO (GF)</b>	<b>48</b>
Grilled Moreton Bay bug, prawns, zucchini, saffron, Parmigiano Regiano	
<b>PAPPARDELLE ALLA BEEF RAGU (GFO)</b>	<b>39</b>
8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Regiano	
<b>BURRATA FILLED RAVIOLI (V)</b>	<b>38</b>
Roast pumpkin puree, sweet onions, mustard fruits, burnt butter, sage	
<b>GNOCCHI SORRENTINA (V)</b>	<b>38</b>
House made potato gnocchi, San Marzano napoli, stracciatella, Parmigiano Regiano	
<b>TRUFFLE MUSHROOM RAVIOLI (V)</b>	<b>37</b>
Mushroom ravioli, truffle cream, Parmigiano Reggiano	
<b>LINGUINIE ALLA CARBONARA</b>	<b>33</b>
Crispy guanciale, Pecorino Romano, Parmigiano Reggiano, pepper, prosciutto dust	
<b>PASTA ALLA NORMA (V) (GFO)</b>	<b>29</b>
Wood fired eggplant, San Marzano napoli, basil, garlic, chilli, pecorino romano	
<b>SPAGHETTI ALLA CAMPIDANESE</b>	<b>33</b>
Traditional Sardinian pork & beef ragu, Parmigiano Reggiano	
<b>GLUTEN FREE RIGATONI PASTA</b>	<b>4</b>

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## MAIN DISH

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<b>MOUSSAKA</b>	<b>39</b>
Wagyu beef, potato, eggplant, bechamel	
<b>EYE FILLET (GRASS FED 250g)</b>	<b>62</b>
Dutch carrots, truffle mash, compound butter, red wine jus / peppercorn jus / horseradish cream	
<b>STRIPLOIN (GRASS FED 250g)</b>	<b>50</b>
Broccolini, red wine jus / peppercorn jus / horseradish cream	
<b>FISH OF THE DAY (GF)</b>	<b>50</b>
Caponata (grilled Mediterranean vegetables, olives, capers, tomato, extra virgin olive oil), caramelised balsamic vinegar, grilled lemon	
<b>CHAR GRILLED SPATCHCOCK (GF)</b>	<b>44</b>
Shaved cabbage slaw, pancetta, peas, jus	

## SALADS & SIDES

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<b>HEIRLOOM TOMATO SALAD (V)</b>	<b>23</b>		
Grapes, Byron Bay stracciatella, basil, EVOO, Pukara Estate caramelised balsamic vinegar			
<b>CLASSIC GREEK SALAD (V)</b>	<b>25</b>		
Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, EVOO			
<b>GREEN SALAD (V)</b>	<b>17</b>		
Rocket, baby cos, radicchio, Parmigiano Regiano, lemon dressing			
<b>GREEK LEMON POTATOES</b>	<b>12</b>		
Baked with lemon, oregano, EVOO			
<b>BROCCOLINI (V)</b>	<b>13</b>		
Macadamia cream, toasted almonds, za'atar			
<b>CHICKEN 150G</b>	<b>12</b>	<b>THICK CUT CHIPS</b>	<b>12</b>
<b>PRAWNS (4)</b>	<b>14</b>	<b>TRUFFLE MASH 150g</b>	<b>15</b>
<b>BURRATA</b>	<b>19</b>		

## KIDS 12 years & under

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



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

## 4-COURSE SHARE MENU \$65PP

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*One salumi, salad, pizza, & pasta between 2 people*

### 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 ALLA BEEF RAGU - 8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Regiano

## DRINKS PACKAGES Minimum 20 guests

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### 2 HOUR DRINKS PACKAGE \$70 PER PERSON

RED

WHITE

SPARKLING

TAP BEER

**ADD EXTRA HOUR \$20 PER PERSON**

**ADD BASIC SPIRITS \$10 PER PERSON**

**ADD ANY TWO COCKTAILS \$30 PER PERSON**

## SIGNATURE FAVOURITES \$99PP

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*\$99 per person, including a glass of prosecco or tap beer on arrival, and 3-course meal*

### ENTREES

ZUCCHINI FLOWERS (3) (V) - Stuffed with ricotta, lemon & parsley

ARANCINI AI FUNGHI (3) (V) - Mushrooms, pecorino cheese, black truffle mayo, thyme

CEVICHE (GF) -Hiramasa kingfish, avocado, tomato, cucumber, chili, coriander, lime, crispy shallots, mandarin oil

### MAINS

BUG & PRAWN RISOTTO (GF) - Grilled Moreton Bay bug, prawns, zucchini, saffron, Parmigiano Regiano

EYE FILLET (GRASS FED) - Dutch carrots, truffle mash, compound butter, red wine jus / peppercorn jus / horseradish cream

FISH OF THE DAY (GF) - Caponata (grilled Mediterranean vegetables, olives, capers, tomato, extra virgin olive oil), caramelised balsamic vinegar, grilled lemon

CHAR GRILLED SPATCHCOCK (GF) - Shaved cabbage slaw, pancetta, peas, jus

GNOCCHI SORRENTINA (V) - House made potato gnocchi, San Marzano napoli, stracciatella, Parmigiano Regiano

### DESSERTS

TIRAMISU - Savoirdi, mascarpone, marsala

HOUSE CRUMBLE - Apple, rhubarb, buttermilk vanilla ice cream

DRUNKEN ICE CREAM (GF) - Buttermilk vanilla ice cream, berries, honeycomb, butterscotch schnapps

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## UPCOMING EVENTS

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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

### WINE TASTING SERIES YANGARRA ESTATE

FRIDAY 31ST MAY

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.



### TUESDAY SPECIALS DINE IN ONLY

TUESDAY LUNCH

Join us for lunch on Tuesdays to enjoy our specials, \$20 pizzas & \$7 drinks. Offer applies to select pizzas and drinks.

Dine in only.

Reserve your table now



### WINE TASTING SERIES WINES OF PIEDMONT

COMING SOON

Discover the wines from Piedmont, Italy's north-western region, paired with mouth watering cured meats. Includes sommelier led wine tasting & canapes.

5pm - 7pm

Limited tickets available

Join the waitlist





*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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 @manolasdelibarbistro  @manolasdeli