



Manolas

DELI • BAR • BISTRO

STARTERS

HOUSE BREAD	12
Baguette with Le Conquerant French butter	
OLIVES	12
House blend	
ROMAN ARTICHOKE	16
With walnuts, herbs, citrus	
FREMANTLE PICKLED OCTOPUS 100g	26
Garlic, lemon	

CONSERVAS Freshly tinned fish & shellfish

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
CONSERVAS NARDIN	
Black anchovies in olive oil	27
Smoked black anchovies olive oil	33
ORTIZ	
Anchovies in olive oil	22
Sardines in olive oil	20

ANTIPASTI BOARDS

THE MEDITERRANEAN (Serves 2)	50
Olives, Sopressa (mild), Mortadella, Prosciutto, Pecorino, Manchego, crostini, Guindilla peppers	

ANTIPASTI 50g

MORTADELLA	12
Pistachio or pepper	
PORCHETTA	12
Italian style roast pork	
PROSCIUTTO DI SAN DANIELE	18
Aged 24 months	
JAMON IBERICO DE CEBO	26
Aged 24 months	
WAGYU BRESAOLA	18
7+ marble score	
TRUFFLE SALAMI	14
Black truffle and spices	
SOPRESSA ANTICA SALAMI	14
Mild or hot	

CHEESE 50g

1 CHEESE \$14 | 2 CHEESES \$26 | 3 CHEESES \$30

Your choice of:

LE DAUPHIN
French Double cream brie (Cow's milk)

SPANISH MANCHEGO
Aged 12 months (Sheep's milk)

TRUFFLE MANCHEGO
Truffle (Sheep's milk)

PECORINO
Plain or Peppered hard Italian cheese (Sheep's milk)

GORGONZOLA DOLCE
Italian blue cheese (Cow + Sheep's milk)

ST AGUR
French blue cheese (Cow's milk)

QUICKES ENGLISH CHEDDAR
Smoked or Extra Mature (Cow's milk)

CACIO DI BOSCO
Pecorino with white truffle (Sheep's milk)

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

(V) VEGETARIAN (VG) VEGAN (VGO) VEGAN OPTION
(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)	29
Stuffed with ricotta, lemon & parsley	
CEVICHE (GF)	29
Hiramasa kingfish, avocado, tomato, cucumber, chili, coriander, lime, crispy shallots, mandarin oil	
CHAR GRILLED LAMB CUTLETS (2)	30
Orange, thyme, honey, lemon, dijon mustard marinade	
CALAMARI FRITTI	26
Baby calamari lightly dusted and fried, lemon	

SALADS & SIDES

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



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PIZZA ROSSE

MARGHERITA (V) 26
Fresh buffalo mozzarella, basil, oregano, EVOO

CAPRICCIOSA 31
Fior di latte, mushroom, ham, olives, artichokes, oregano, EVOO

DIAVOLA 31
Fior di latte, salami picante, basil, oregano, EVOO, chilli flakes

CARNE (MEAT LOVERS) 31
Fior di latte, mild salami, ham, bacon, chicken, BBQ sauce, parsley

MARINARA 35
Mussels, squid, prawns, rocket, lemon zest, touch of chilli

CALABRESE 31
Salami picante, grilled eggplant, fresh buffalo mozzarella, oregano, basilico, EVOO

FAT BULL 31
Fior di latte, mushroom, Wagyu bresaola, stracciatella, basil, EVOO, pepper

CALZONE 31
Fior di latte, ham, parmesan, mushroom, basil, oregano, EVOO

IL SUPREMO 34
Fior di latte, salami, mushroom, ham, olives, artichokes, pineapple, oregano, EVOO

LA HAWAIIANA 30
Fior di latte, ham, pineapple, basil, EVOO

PIZZA BIANCHE

GARLIC FOCACCIA (V) 15
Roast garlic, sea salt, oregano, EVOO

CRISPY PANCETTA 31
Truffle cream, pancetta, roast potatoes, fior di latte, Parmigiano Reggiano, parsley, truffle oil

TRUFFLE MUSHROOM (V) 31
Mushrooms, fior di latte, Parmigiana Reggiano, fresh thyme, parsley, truffle oil

PROSCIUTTO DI PARMA 31
Rocket, Parmigiano Reggiano, cherry tomato, oregano, EVOO

GAMBERI 33
Grilled prawns, fior di latte, zucchini cream, cherry tomato, rocket, lemon, EVOO, touch of chilli

POLLO 30
Chicken, fior di latte, bacon, cherry tomato, onion, balsamic reduction, EVOO

VEGETARIAN (V) (VGO) 28
Fior di latte, caponata (eggplant, capsicum, zucchini, onion, capers, garlic), napoli, basil, chilli, EVOO

PIZZA ADD ON'S

Chicken 4	Artichokes 3
Salami 4	Onion 2
Ham 4	Mushrooms 3
Prosciutto 8	Capsicum 3
Wagyu Bresaola 8	Mozzarella 3
Prawns 6	Buffalo Mozzarella 4
Anchovies 3	Vegan Cheese 4
Olives 2	Gluten Free Base 4

NO SUBSTITUTIONS

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PASTA

CRAB LASAGNE 35/60

Locally caught spanner crab, San Marzano tomato, abalone sauce

SEAFOOD LINGUINE (GFO) 47

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

BUG & PRAWN RISOTTO (GF) 48

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

PAPPARDELLE ALLA BEEF RAGU (GFO) 39

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

BURRATA FILLED RAVIOLI (V) 38

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

GNOCCHI SORRENTINA (V) 38

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

LINGUINIE ALLA CARBONARA 33

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

PASTA ALLA NORMA (V) (GFO) 29

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

GLUTEN FREE RIGATONI PASTA 4

MAIN DISH

MOUSSAKA 39

Wagyu beef, potato, eggplant, bechamel

EYE FILLET 150g / 250g 50/62

Tasmanian Highland Grass Fed Black Angus, Dutch carrots, truffle mash, compound butter, red wine jus / peppercorn jus / horseradish cream

FISH OF THE DAY (GF) 50

Caponata (grilled Mediterranean vegetables, olives, capers, tomato, extra virgin olive oil), caramelised balsamic vinegar, grilled lemon

CHAR GRILLED SPATCHCOCK (GF) 44

Shaved cabbage slaw, pancetta, peas, jus

KIDS 12 years & under

RAGU 15

Linguine, house made Ragu sauce

HAWAIIANA 7" PIZZA 15

Fior di latte, pineapple, ham, basil, EVOO

MARGHERITA 7" PIZZA (V) 15

Mozzarella, basil, EVOO

NUGGETS & CHIPS 15

FISH & CHIPS 15



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

4-COURSE SHARE MENU \$65PP

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

SALUMI PLATE

MORTADELLA - Free range, pistachio/peppercorn

PROSCIUTTO - 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 Functions only

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

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

ENTREES

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

ARANCINI AI FUNGHI (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 (TASMANIAN 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 - Savoiardi, 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

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

MONDAY & TUESDAY SPECIALS DINE IN ONLY

LIMITED TIME ONLY

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

Available Monday & Tuesday

11:30am - 3pm

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



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.





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