



Manolas

DELI • BAR • BISTRO

STARTERS

HOUSE BREAD	12
Baguette with Le Conquerant French butter	
OLIVES (GF)	12
House blend	
ROMAN ARTICHOKE (GF)	16
With walnuts, herbs, citrus	
FREMANTLE PICKLED OCTOPUS 100g (GF)	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 (GF)	12
Pistachio or pepper	
PORCHETTA (GF)	12
Italian style roast pork	
PROSCIUTTO DI SAN DANIELE (GF)	18
Aged 24 months	
JAMON IBERICO DE CEBO (GF)	26
Aged 24 months	
WAGYU BRESAOLA (GF)	18
7+ marble score	
TRUFFLE SALAMI (GF)	14
Black truffle and spices	
SOPRESSA ANTICA SALAMI (GF)	14
Mild or hot	

CHEESE 50g

1 CHEESE \$15 | 2 CHEESES \$28 | 3 CHEESES \$32

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 Reggiano	
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) (GF)	34
Orange, thyme, honey, lemon, dijon mustard marinade	
CALAMARI FRITTI	26
Baby calamari lightly dusted and fried, lemon	

SALADS & SIDES

HEIRLOOM TOMATO SALAD (V)(GF)		24
Grapes, Byron Bay stracciatella, basil, EVOO, Pukara Estate caramelised balsamic vinegar		
CLASSIC GREEK SALAD (V)(GF)		26
Tomato, cucumber, red onion, Greek feta, black olives, oregano, lemon, EVOO		
GREEN SALAD (V)(GF)		18
Rocket, baby cos, radicchio, Parmigiano Reggiano, lemon dressing		
GREEK LEMON POTATOES (GF)		13
Baked with lemon, oregano, EVOO		
BROCCOLINI (V)(GF)		14
Toasted almonds, za'atar, lemon		
CHICKEN 150G	13	THICK CUT CHIPS 13
PRAWNS (4)	15	TRUFFLE MASH 150g 16
BURRATA	20	



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PIZZA ROSSE

MARGHERITA (V)	26
Fresh buffalo mozzarella, basil, oregano, EVOO	
CAPRICCIOSA	32
Fior di latte, mushroom, ham, olives, artichokes, oregano, EVOO	
DIAVOLA	32
Fior di latte, salami picante, basil, oregano, EVOO, chilli flakes	
CARNE (MEAT LOVERS)	32
Fior di latte, mild salami, bacon, chicken, BBQ sauce, parsley	
MARINARA	36
Mussels, squid, prawns, rocket, lemon wedge, touch of chilli	
CALABRESE	32
Salami picante, grilled eggplant, fresh buffalo mozzarella, oregano, basilico, EVOO	
FAT BULL	32
Fior di latte, mushroom, Wagyu bresaola, stracciatella, basil, EVOO, pepper	
CALZONE	32
Fior di latte, ham, parmesan, mushroom, basil, oregano, EVOO	
IL SUPREMO	35
Fior di latte, salami, mushroom, ham, olives, artichokes, pineapple, oregano, EVOO	
LA HAWAIIANA	31
Fior di latte, ham, pineapple, basil, EVOO	
VEGETARIAN (V)(VGO)	30
Fior di latte, caponata (eggplant, capsicum, zucchini, onion, capers, garlic), napoli, basil, chilli, EVOO	
PEPERONCINO E SALSICCIA	31
San Marzano napoli, fior di latte, hot sopressa, pork & fennel sausage, cavalo nero, Parmigiano Reggiano, drizzled with hot honey	

PIZZA BIANCHE

GARLIC FOCACCIA (V)	15
Roast garlic, sea salt, oregano, EVOO	
CRISPY PANCETTA	32
Truffle cream, pancetta, roast potatoes, fior di latte, Parmigiano Reggiano, parsley, truffle oil	
TRUFFLE MUSHROOM (V)	32
Mushrooms, fior di latte, Parmigiana Reggiano, parsley, truffle oil	
PROSCIUTTO DI PARMA	32
Prosciutto, Rocket, Parmigiano Reggiano, cherry tomato, oregano, EVOO	
GAMBERI	34
Grilled prawns, fior di latte, zucchini cream, cherry tomato, rocket, lemon, EVOO, touch of chilli	
POLLO	31
Chicken, fior di latte, bacon, cherry tomato, onion, balsamic reduction, 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	Stracciatella 4
Olives 2	Gorgonzola 4
Pineapple 2	Vegan Cheese 4
	Gluten Free Base 4

NO SUBSTITUTIONS

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PASTA

CRAB LASAGNE 36/62

Locally caught spanner crab, San Marzano tomato, abalone sauce

SEAFOOD LINGUINE (GFO) 48

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

BUG & PRAWN RISOTTO (GF) 49

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

PAPPARDELLE ALLA BEEF RAGU (GFO) 39

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

BURRATA FILLED RAVIOLI (V) 39

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

GNOCCHI SORRENTINA (V) 39

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

LINGUINE ALLA CARBONARA 34

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

PASTA ALLA NORMA (V)(GFO) 30

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

GLUTEN FREE RIGATONI PASTA 5

MAIN DISH

MOUSSAKA 40

Wagyu beef, potato, eggplant, bechamel

EYE FILLET 150g / 250g 52/65

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

FISH OF THE DAY (GF) 52

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

CHAR GRILLED SPATCHCOCK (GF) 45

Shaved cabbage slaw, pancetta, peas, jus

KIDS 12 years & under

RAGU 17

Linguine, house made Ragu sauce

HAWAIIANA 7" PIZZA 17

Fior di latte, pineapple, ham, basil, EVOO

MARGHERITA 7" PIZZA (V) 17

Mozzarella, EVOO

NUGGETS & CHIPS 17

FISH & CHIPS 17



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

4-COURSE SHARE MENU \$65PP

Perfect for group dining and special occasions

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 Reggiano, 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

PROSCIUTTO DI PARMA - Rocket, Parmigiano Reggiano, 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 Reggiano

PAPPARDELLE ALLA BEEF RAGU - 8-hour slow braised beef, prosciutto, San Marzano napoli, Parmigiano Reggiano

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 Your choice of:

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 Your choice of:

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

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 Reggiano

DESSERTS Your choice of:

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, \$25 pizzas, \$9 wines & \$7 beers. Offer applies to select pizzas and drinks.

Available Monday & Tuesday Lunch

11:30am - 3pm

Ends 31/10/2024



CHRISTMAS CATERING ORDERS OPEN SOON

FRIDAY NOVEMBER 1ST

Let us do the cooking and help take the stress out of Christmas. With salads, platters, roasts and more, we have something to please everyone.

Limited orders available

Join the waitlist





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