



Manolas
DELI • BAR • BISTRO

STARTERS

HOUSE BREAD 12
Baguette with Le Conquerant French butter

OLIVES (GF) 12
House blend

ROMAN ARTICHOKE (GF) 19
With walnuts, herbs, citrus

FREMANTLE PICKLED OCTOPUS (GF) 26
Garlic, lemon

CONSERVAS

Freshly tinned fish & shellfish

CONSERVAS DE CAMBADOS

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

Squids in Ink (Squid, oil, tomato, onion, wine, ink, salt, spices) 28

Small Scallops in Galician Sauce (scallops, oil, onion, tomato, wine, spices, salt) 22

CONSERVAS NARDIN

Black anchovies in olive oil 27

ORTIZ

Anchovies in olive oil 22

Sardines in olive oil 20

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) 20
Aged 24 months

WAGYU BRESAOLA (GF) 20
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:

FRENCH BRIE

French Double cream brie (Cow's milk)

SPANISH MANCHEGO

Aged 12 months (Sheep's milk)

PECORINO

Hard Italian cheese (Sheep's milk)

ST AGUR

French blue cheese (Cow's milk)

CHEDDAR

English (Cow's milk)

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 | | |



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

PIZZA ROSSE (Red Base)

| | |
|---|-----------|
| 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 (White Base)

| | |
|--|-----------|
| GARLIC FOCACCIA (V) | 15 |
| Roast garlic, sea salt, oregano, EVOO | |
| TALEGGIO E SPECK | 31 |
| Italian speck (smoked prosciutto), taleggio, mushrooms, fior di latte, fresh parmesan | |
| 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 | |
| Add 1 Moreton Bay Bug | +20 |
| 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

BANQUET 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

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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 150g) -
Dutch carrots, truffle mash, compound butter, red
wine jus / peppercorn jus / horseradish cream

PESCE ALL'ACQUA PAZZA (FISH IN CRAZY
WATER) (GF) - Napoli, white wine, cherry tomato,
capers, olives, shallots, herbs, love

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

CELEBRATE WITH US.

BOOK YOUR SOIRÉE NOW.

Take the fuss out of organising with our group dining options. Our group menus are available for a minimum of 10 guests and apply to the whole table.

Talk to us today to make a booking.



WEDNESDAY DATE NIGHT

ROMANCE IS SERVED

Wednesday night is date night at Manolas Deli Bar Bistro, so come on in for some quality time over delicious food and wine. Book your table for two by calling (07) 5538 7603 and let us take care of date night.



SUNDAY DINNER

BOOK NOW!

Get the family together for an easy and delicious Sunday night dinner. Bookings available from 5 pm, call (07) 5538 7603 or visit our website to reserve your table.
<https://manolasbros.com.au/book/>





FIND US ON SOCIAL MEDIA

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