

SOMETHING TO SHARE

STONEBAKED SOURDOUGH Coppertree Farms butter (gf option avail.)	12
MARINATED OLIVES (ve,gf)	12
HOKKAIDO SCALLOP Parmesan sauce (l) (gf)	11ea
THOUSAND LAYER HALLOUMI Filo pastry, ghee, oregano, lemon (v)	8.5

[+12] ADD 2G WA WINTER BLACK TRUFFLE

ENTREES

ARANCINI BOSCAIOLA Truffle mayo, parmesan cheese	21
CRISPY BRUSSEL SPROUTS Coconut milk, curry, shallot, crispy onion (ve,gf)	18
CRAB CROQUETTE AND SALMON MOUSSELINE Fish roe, shallot (l) (ve,gf)	21
CALAMARI FRITTI Citrus aioli, lemon (l) (gf,df)	28
PORK BELLY & CHORIZO Kipfler potato, Spanish onion, parsley (df,gf)	32
SPLIT KING PRAWNS Bullhorn pepper salsa, lemon dressing (A) (df,gf)	36

MAINS

ROASTED PORK NECK Cauliflower puree, purple cabbage, mint (gf)	43
250GR RIVERINA SIRLOIN STEAK Charred Spanish onion, red wine jus (gf,df)	54
MARKET FISH & CHIPS Sourdough beer batter, tartare sauce, pickled onion vinegar, chip shop curry sauce (l)	38
HAND-ROLLED GNOCCHI Zucchini, salted ricotta, brown butter (v)	39
CONE BAY BARRAMUNDI Eggplant, capsicum, enoki, parsley (A) (gf)	49
ROASTED BUTTERNUT PUMPKIN Feta cheese, honey, rosemary, sumac (v,gf)	36

SALADS & SIDES

GARDEN SALAD Pickled radish, lemon dressing (ve,gf)	14
HORIATIKI SALAD Cucumber, tomato, marinated olives, green capsicum, pickled red onion, oregano, feta, EVOO (v,df avail.)	24
FRIES Aioli (v,gf,df)	14
TRUFFLE FRIES Parmesan, truffle mayo (v,gf)	16

DESSERTS

PISTACHIO BASQUE CHEESECAKE Caramel, vanilla ice cream (n,gf)	18
CHOCOLATE MOUSSE Mint, strawberry sorbet, white chocolate soil (gf)	18
ASSORTED SORBET (gf)	16

KIDS

All kids meals include a drink and fairy bread
ice cream, 100s and 1000s & ice magic (n) 28

CHOICE OF

Pasta butter & parmesan
Fish & Chips
Calamari & chips

SALT & SEA MENU

\$65PP SHARING MENU | MINIMUM 2 GUESTS
FOR THE ENTIRE TABLE TO ENJOY

TO START

STONEBAKED SOURDOUGH
Coppertree Farms butter (v)

MARINATED OLIVES (ve,gf)

CALAMARI FRITTI

Citrus aioli, lemon (l) (gf, df)

BEETROOT & GOAT CHEESE ARANCINI
Greek yoghurt, caramelised walnut (n,gf)

TO FOLLOW

HAND-ROLLED GNOCCHI
Zucchini, salted ricotta, brown butter (v)

CONE BAY BARRAMUNDI
Eggplant, capsicum, enoki, parsley (A) (gf)

GARDEN SALAD

Pickled radish, lemon dressing (ve,gf)

FRIES

Aioli (v,gf,df)

TO FINISH

PISTACHIO BASQUE CHEESECAKE
Caramel, vanilla ice cream (gf)



Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.



BEERS

Sydney Brewery Lager	4.8%, 330ml	12
Corona Extra Lager	4.5%, 355ml	13
Sydney Brewery Pale Ale	5.0%, 330ml	12
Hiatus Pacific Ale	0.5%, 375ml	11

COCKTAILS

Aperol Spritz	Aperol, Sparkling Wine, Soda	20
Little Manly Spritz	Seabourne Berry Blush Gin, Pink Peppercorn, Grapefruit, Lemon	22
Tommy's Margarita	Nodo Blanco Tequila, Lime, Agave	24
Beach Bum	Takamaka Pineapple Rum, Dry Curaçao, Coconut, Lime, Pineapple	22
Baywatcher	Voir Blueberry Vodka, Lime Sherbet, Mango	22

WINE

GLS BTL

SPARKLING

Bandini Prosecco	Veneto, Italy	14	68
Yarrabank	Multi-Regional, VIC		95
Veuve Clicquot Champagne	Champagne, France		195

WHITE

Dead Man Walking Riesling	Eden Valley, SA	15	68
Quilty & Gransden Pinot Gris	Orange, NSW	14	63
Mandarossa Fiano	Sicily, Italy	18	82
Tai Tira Sauvignon Blanc	Marlborough, NZ	15	68
Wicks Estate Chardonnay	Adelaide Hills, SA	16	72

ROSÉ

Margan 'Rose and Bramble'	Hunter Valley, NSW	15	68
'M' de Minuty	Provence, France	18	82

RED

Wicks Estate Pinot Noir	Adelaide Hills, SA	15	68
Poggio Anima - Chianti Sangiovese	Tuscany, Italy	19	85
Willunga 100 Grenache	McLaren Vale, SA		90
Rockbare Shiraz	Barossa Valley, SA	16	72

SPIRITS

Fellow 'Classic' Vodka	12
Archie Rose 'Straight Dry' Gin	12
Buffalo Trace Bourbon Whiskey	12
Monkeys Shoulder Blended Scotch Whisky	12
Nodo Blanco Tequila	12
Bacardi Carta Blanca Rum	12

BREAKFAST MENU

TOASTED SOURDOUGH Condiments	8
BANANA BREAD Toasted with butter	8
BACON & EGG ROLL Choice of sauce	18
SAUSAGE 'N' EGG ROLL Pork fennel sausage, free-range egg, Vegemite mayo	18
THE AVO MASH UP Stone-baked sourdough, roma tomatoes, furikake, poached egg, Persian feta, shichimi togarashi	26
EGGS YOUR WAY 2 eggs scrambled, fried, poached on stone-baked sourdough toast	16
LITTLE MANLY BREKKIE Pork & fennel sausage, eggs your way, bacon rashers, roast tomato, garlic mushroom, hash brown, stone baked sourdough toast & Ripples house BBQ sauce	30

SIDES

2 FREE RANGE EGGS	6
MUSHROOMS	5
ROAST TOMATO	4
AVOCADO	6
FETA	4
BACON	6
PORK SAUSAGE	6
HASH BROWN	4
SOURDOUGH	4
GLUTEN FREE BREAD	4

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RIPPLES
LITTLE MANLY