

BISTRO MENU

FEELING PECKISH?

ENTRÉES AND SIDES TO MAKE
YOUR MEAL... MEALIER...

Grilled Ciabatta served with balsamic vinegar,
olive oil and dukka [8]

Garlic Ciabatta made fresh and
toasted to perfection [7]

Prosciutto and Brie Ciabatta made fresh
and toasted to perfection [12]

Bruschetta of tomato, basil, Spanish
onions atop toasted Ciabatta [10]

Wedges served with sour cream
and sweet chilli sauce [9]

Chips served with ketchup
and home made mayo [7]

Tempura coated Zucchini fries
served with home made aioli [10]

YOU DO MAKE FRIENDS WITH SALAD

SALADS THAT WON'T LEAVE YOU A LONER,
THESE SUCKERS REALLY SATISFY.

Beetroot and Fetta Salad roasted whole baby
beets and marinated fetta with pine nuts, tabouli
and mixed leaves in an orange infused vinaigrette.
(Add grilled chicken breast for \$3) [20]

Succulent Moroccan spiced Kangaroo atop
a salad of mixed leaves, tomato, cucumber,
olives and Persian fetta [22]

Sichuan pepper infused Squid served atop
a salad of wild rocket, chat potatoes
and semi-dried tomatoes [22]

NSH NEW
BRIGHTON
HOTEL
THE CORSO MANLY

ITS ONLY WRAPS AND ROLLS, BUT I LIKE IT

WRAPS AND ROLLS MADE FRESH, JUST THE WAY YOU LIKE IT. CHOOSE FROM THESE DELICIOUS
FILLINGS IN A TOASTED WRAP OR TOASTED CIABATTA ROLL, ALL SERVED WITH A SIDE OF CHIPS.

Chicken, pesto, rocket, roasted peppers [16]

Lamb, tzatziki, tabouli, Spanish onion and artichoke hearts [16]

Beef, Dijonaise, tomato, Swiss cheese, rocket [16]

Roasted Veg, hummus, fetta, rocket [16]

71 THE CORSO, MANLY, NSW 2095 | PH 02 9977 3305 | WWW.NEWBRIGHTONHOTEL.COM.AU



SHARING IS CARING

FOR THOSE THAT PREFER TO HUNT IN A PACK, SOME SHARETASTIC OPTIONS FOR TWO OR MORE...

The Tapas Tower prosciutto, Virginian ham, alabraise salami, chorizo, wild Australian olives, roast capsicum, herbed bocconcini and toasted ciabatta [25]

Sea food and eat it 6 fresh tiger prawns, 6 fresh oysters, lime chilli prawns, Morton Bay bug, Blue swimmer crab served with lemon wedges, sea salt and home made sauces [42]

Fajita Tower Beef, Chicken or Roasted veg, lettuce, tomato salsa, sour cream, jalapenos, cheese, fajita bread [25]

The Nacho Experience corn chips lathered with beef, chicken or roasted veg, cheese, guacamole, sour cream and jalapenos [19]

THE MAIN EVENT

MOUTH WATERING MANLY MAINS, MANLY ENOUGH TO MAKE EVEN MANLY'S MOST MANLY MEN MELT.

Brighton burger grilled beef patty w/ bacon, beetroot, tomato, lettuce, cheese, caramelised onion & tomato chutney. Served with chips and salad [15]

Portuguese marinated chicken burger w/ cheese, lettuce, tomato & homemade peri peri sauce. Served with chips and salad [15]

Pan seared Tuna fillet, atop a salad nicoise of green beans, soft boiled egg, chat potatoes and a citrus infused dressing [15]

Chicken and Avocado Quesadillas w/ guacamole, sour cream, corn chips and salad [16]

Chicken Schnitzel served with chips and salad [18]

Chicken Parma served with chips and salad [20]

Homemade Stockman's Pie topped with mash, peas and gravy [15]

250g Scotch Fillet steak, cooked to your liking, served with chips and salad [25]

Brewmasters Beer Can ½ chicken with buttered corn on the cob and sides of chips, coleslaw and our very own peri peri sauce, in your choice of 3 different marinades [19]

Rubbed lemon rind, rosemary, garlic & coarse sea salt

Sweet paprika, chilli, lime & fresh ground pepper

Fire in the hole, try the chef's splash of tabasco to cleanse the sinus

WHAT IS BEER CAN CHICKEN?

Chicken roasted upright over an open can of beer, finished w/ your flavour on the flaming char grill.

WHAT MAKES BEER CAN CHICKEN SO GOOD?

The rising vapours provide a delicate beer flavour, simultaneously keeping the chicken tender & juicy. The upright cooking technique allows the fat to drain off & the skin to cook evenly.

WHERE DID BEER CAN CHICKEN ORIGINATE?

The southern states of the US, including Louisiana & Mississippi are responsible for this juicy flavoured chicken from the early 1900's.

THE SWEETER SIDE OF LIFE

TOP UP YOUR SWEETER SIDE WITH THESE CLASSIC SUGAR HITS

Lime Panna Cotta made fresh and served with a seasonal berry coulee and whipped cream [8]

Sticky date pudding served warm with home made caramel sauce and whipped cream [10]

Baked cheesecake served with a seasonal berry coulee and whipped cream [10]

Fresh seasonal fruits served with natural yoghurt and honey [8]