

# MANLY

Parish of Manly Cove

SCALE

Chains  
Mile

Municipality Boundary shown thus -----

D: D: -----

EINE WARD

Cabbage Tree Beach

Cabbage Tree Bay

MANLY COVE

WENTWORTH WARD

North Point

NORTH

HARBOR

LITTLE MANLY  
SPRING COVE

QUARANTINE

RESERVE

RESERVE  
Harbor Defences

Dobroyd Pt.

THE

SOUND

Inner North Head

North Head

A MAP  
OF THE

County of Cumberland

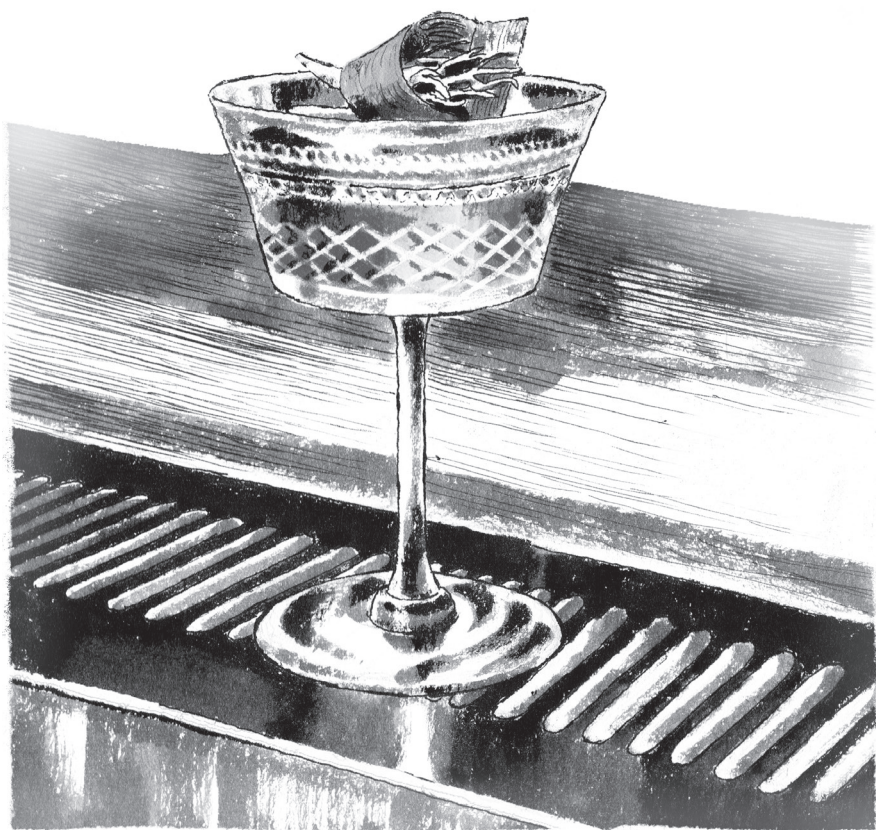
IN THE COLONY OF

NEW SOUTH WALES

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# COCKTAILS

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# FORAGED & FOUND

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*Drinks made with foraged local Manly botanicals and seasonal produce. Each drink is based on a native botanical – herb, fruit, root, leaf, flower – all being available around the Manly Cove region in the County of Cumberland at the turn of the 19th century - and still readily available today. Enjoy!*



## DANDELION ESPRESSO ~ 22

Dandelion root and flower, vodka, espresso and cacao. Served up.

## NATIVE PLUM SIDECAR ~ 23

Native plum, cognac, curacao liqueur and lemon. Served up.

## WILD FENNEL CALLING ~ 22

Wild fennel infused gin, fino, lemon and orange bitters. Served up.

## LILLY PILLY SOUR ~ 22

Lilly pilly, lemon myrtle tea, gin, elderflower, lemon and aqua faba.  
Served short over ice.

## THISTLE GRASSHOPPER ~ 23

Native thistle, absinthe, crème de menthe, orange blossom, cream and orgeat. Served up.

## LEMON ASPEN FIZZ ~ 23

Ribery & lemon aspen kombucha, mezcal, grand marnier, lime,  
jalapeño served tall over ice. Served up.

## CAMPARI SODA SIGNATURE SERVE ~ 11

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# 19th CENTURY COUNTY TIPPLES

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*The 6 counties surrounding the County of Cumberland and extended Sydney area. Each drink champions a major export or material that was found within each County.*

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## BATHURST ~ 22

### GOLD

Rambling dock infused vodka,  
apple, framboise eau de vie, lemon,  
burnt orange, aqua faba served up.

## COOK ~ 22

### TEA

Tea infused Mitcher's small batch  
bourbon, Becherovka, mango, lime,  
ginger served tall over ice.

## GEORGIANA ~ 24

### DAIRY & CORN

Clarified corn cereal milk,  
Australian rum, Jamaican rum,  
Islay whisky, orange, pineapple,  
lime, falernum, bitters served short  
over block ice.

## ROXBURGH ~ 22

### ORCHARDS

Zubrowka vodka, apple, pear,  
quince and cinnamon served tall  
over ice.

## WESTMORELAND ~ 22

### HOPS

Hops, Jameson Irish whiskey, Amer  
Picon, lemon, bitters, aqua faba  
served short over ice.

## CUMBERLAND ~ 27

### WOOD & SMOKE

The Glenlivet Carribbean Cask,  
Pedro Ximenez, honey, smoked  
cherry served up and smokey.



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# PRE-TEMPERANCE MOVEMENT

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*Our selection of classic cocktails created Pre-Temperance Movement and made famous throughout, and post this era.*



## SAZERAC ~ 23

Hennessy VS, Michter's straight rye whiskey, bitters, absinthe  
served neat & chilled.

## WIDOWS KISS ~ 23

Roger Groult Calvados, yellow chartreuse, Dom Benedictine, bitters  
served up on hand cut ice.

## HANKY PANKY ~ 22

Beefeater gin, antica formula, Fernet-Branca  
served up.

## FRENCH 75 ~ 20

Beefeater gin, sparkling, lemon served up.

## MARY PICKFORD ~ 22

Havana club 3yr rum, luxardo maraschino, pineapple, lime, grenadine  
served up.

## WHISKEY JULEP SMASH ~ 24

Michter's sour mash whiskey, lemon, mint  
served over crushed ice.

# WINE LIST



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# BY THE GLASS

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## CHAMPAGNE & SPARKLING

Riccadonna ~ 13/55

*Prosecco*

Veneto, ITA

Perrier-Jouët Grand Brut NV ~ 27/169

*Champagne*

Champagne, FRA

## WHITE

Harewood Estate 2022 ~ 14/65

*Riesling*

Great Southern, WA

La Villa 2021 ~ 14/65

*Pinot Grigio*

Veneto, ITA

Clarence House Estate 2020 ~ 13/57

*Sauvignon Blanc*

Coal River Valley

Three Ponds 2021 ~ 14/68

*Fiano*

Hunter Valley, NSW

Silkwood 'The Walcott' 2019 ~ 16/68

*Chardonnay*

Pemberton, WA

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# BY THE GLASS

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## REDS

Ingram Road 2021 ~ 14/65

*Pinot Noir*

Yarra Valley, VIC

Amigo de la Tierra 2021 ~ 13/57

*Tempranillo Grenache Organic*

Rioja, ESP

Dub Style 2019 ~ 14/62

*Grenache Shiraz Mataro*

McLaren Vale, SA

Feudo Arancio (Vegan) 2020 ~ 17/72

*Nero d'Avola*

Sicilia, ITA

Glenfion Syrah 2015 ~ 16/72

*Shiraz*

Canyonleigh, NSW

## ROSE

Kirk Pengilly Rosé 2022 ~ 16/70

*Grenache, Mataro*

McLaren Vale, SA

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# BY THE CORAVIN

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*Coravin wine preservation system – from needle to glass.  
Old world wine meets new world technology. Allowing us to showcase some  
beautiful and lesser available wines without the spoils of oxidation.*

*The Coravin is designed to pour wine without removing the cork, so wine  
always tastes like it has just been opened—weeks, months or even years later.*



Terres de Velle Cote d'Or 2019 ~ 30  
*Chardonnay*  
Burgundy, FRA

Eisenstone Ebenezer 2020 ~ 30  
*Shiraz*  
Barossa Valley, SA

Ruinart Blanc de Blancs ~ 45  
*Chardonnay*  
Champagne, FRA

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# BY THE BOTTLE

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## CHAMPAGNE & SPARKLING

Chandon Blanc de Blancs NV ~ 75  
*Sparkling Wine*  
Yarra Valley, VIC

Nino Franco Rustico ~ 97  
*Prosecco*  
Veneto, ITA

Veuve Clicquot Brut NV ~ 170  
*Champagne*  
Champagne, FRA

Perrier-Jouët Grand Brut NV ~ 210  
*Champagne*  
Champagne, FRA

Ruinart Blanc De Blancs ~ 295  
*Chardonnay*  
Champagne, FRA

Dom Perignon 2012 ~ 490  
*Champagne*  
Champagne, FRA

Perrier-Jouët  
Belle Epoque 2013 ~ 550  
*Champagne*  
Champagne, FRA

## WHITE

Dr. Burklin-Wolf 2020 ~ 90  
*Riesling*  
Wachenheimer, GER

Albarino Gotas De Mar 2019 ~ 75  
*Albarino*  
Rias Baixas, SPA

Moon 2019 ~ 85  
*Chardonnay* (Biodynamic & Organic)  
Nagambie, VIC

Geard Boulay 2021 ~ 150  
*Sancerre*  
Sancerre, FRA

Terres de Velle Cote d'Or 2019 ~ 140  
*Chardonnay*  
Burgundy, FRA

Cloudy Bay 2022 ~ 115  
*Sauvignon Blanc*  
Marlborough, NZL

Schaller Premier Cru 2019 & 2021 ~ 145  
*Chablis*  
Burgundy, FRA

Clonakilla 2020 ~ 95  
*Viogner*  
Eden Valley, SA



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# BY THE BOTTLE

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## SKINS & MINIMAL INTERVENTION

Muddy Water 2020 ~ 78

*Skin Ferment*

Waipara, NZL

Dub Style Stonegarden (Vegan) ~ 79

*Riesling*

Eden Walley, SA

Gilbert Pétillant-Naturel Rosé 2021 ~ 75

*Sangiovese*

Mudgee, NSW

Moorak Oakbank 2021 (Chilled) ~ 92

*Pinot Meunier*

Adelaide Hills, SA

## ROSE

Kirk Pengilly Rosé 2022 ~ 70

McLaren Vale, SA

Domaine Des Thermes 2021 ~ 90

Provence, FRA

Whispering Angel 2021 ~ 110

Provence, FRA

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# BY THE BOTTLE

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## RED

Le Petit Comptoir Rouge 2020 ~ 82  
*Cabernet Franc*  
Bordeaux, FRA

Alkina Old Quarter 2020 ~ 170  
*Grenache Shiraz Mataro*  
Barossa, SA

Eisenstone Ebenezer 2020 ~ 145  
*Shiraz*  
Barossa, SA

Geoff Merrill G&W 2014 ~ 69  
*Cabernet Sauvignon*  
McLaren Vale, SA

St. Hugo 2018 ~ 95  
*Cabernet Sauvignon*  
Coonawarra, SA

Terrazas De Los Andes Reserva ~ 85  
*Malbec*  
Mendoza, ESP

## RED

Tamar Ridge Reserve 2020 ~ 98  
*Pinot Noir*  
Tamar Valley, TAS

Lapis Luna 2018 ~ 84  
*Pinot Noir*  
California, USA

JC's Own 2022 ~ 68  
*Grenache*  
Riverland, SA

Campo Viejo Gran Reserva 2015 ~ 90  
*Tempranillo*  
Rioja, ESP

Pirca 2018 ~ 82  
*Carmenere*  
Cachapoal, CHL

Inkwell 2020 ~ 72  
*Primitivo*  
McLaren Vale, SA

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# MAGNUM & SWEET

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## MAGNUM

Cote De Brouilly Vieilles Vignes 2017 ~ 165

*Gamay*

Beaujolais, FRA

Maker Master Merchant 2021 Rose ~ 90

*Sangiovese (Organic, Vegan)*

Wiradjuri Land, NSW

## STICKY AND SWEET

Nobel One Botrytis

375ml (2019) ~ 80

500ml (2013) ~ 150

*Semillion*

Riverina, NSW

Penfolds Grandfather Rare Tawny 2016 50ml ~ 22

*Tawny*

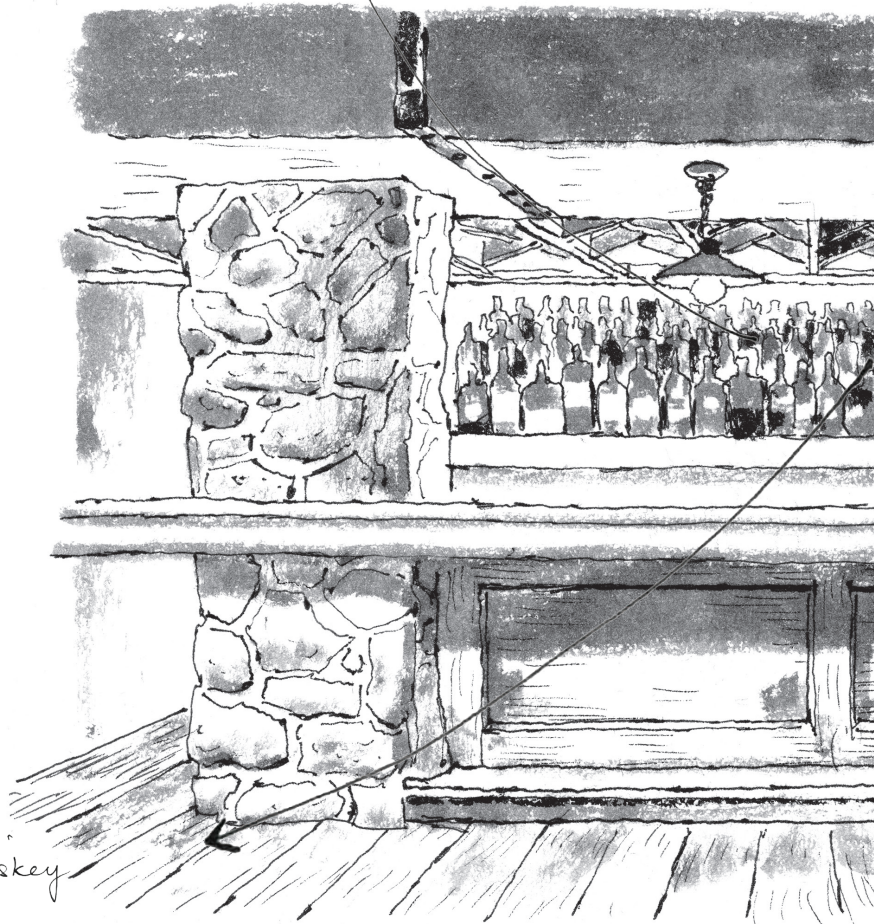
South Australia. AUS

Galway Pipe 12 Year Old Grand Tawny 50ml ~ 17

*Tawny*

South Australia, AUS

Australian Whisky  
Lark  
Starward  
Nant



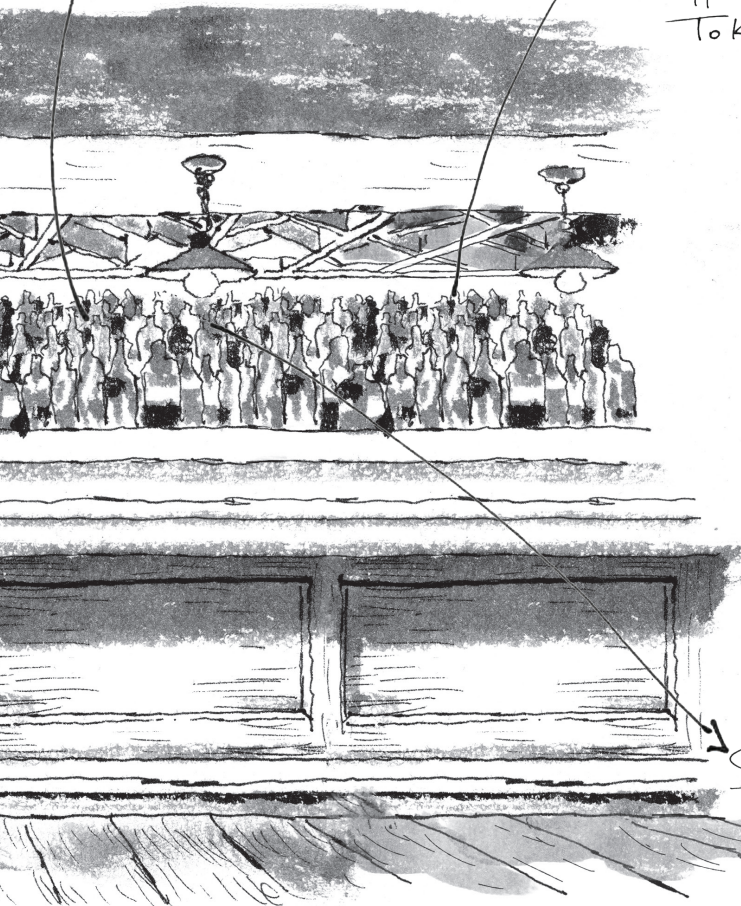
American Whiskey  
Hudson  
Nichters  
Sazerac  
Makers Mark  
Elijah Craig

## Irish Whisky

Jameon  
Bushmills  
Red Breast  
Teeling  
Connemara

## Japanese

Hibiki  
Nikka  
Ichiro  
Yamazaki  
Hakushu  
Tokinoka



## Scotch Whisky

Talisker  
Lagavulin  
Laphroaig  
Glenmorangie  
Glenlivet  
Balvenie

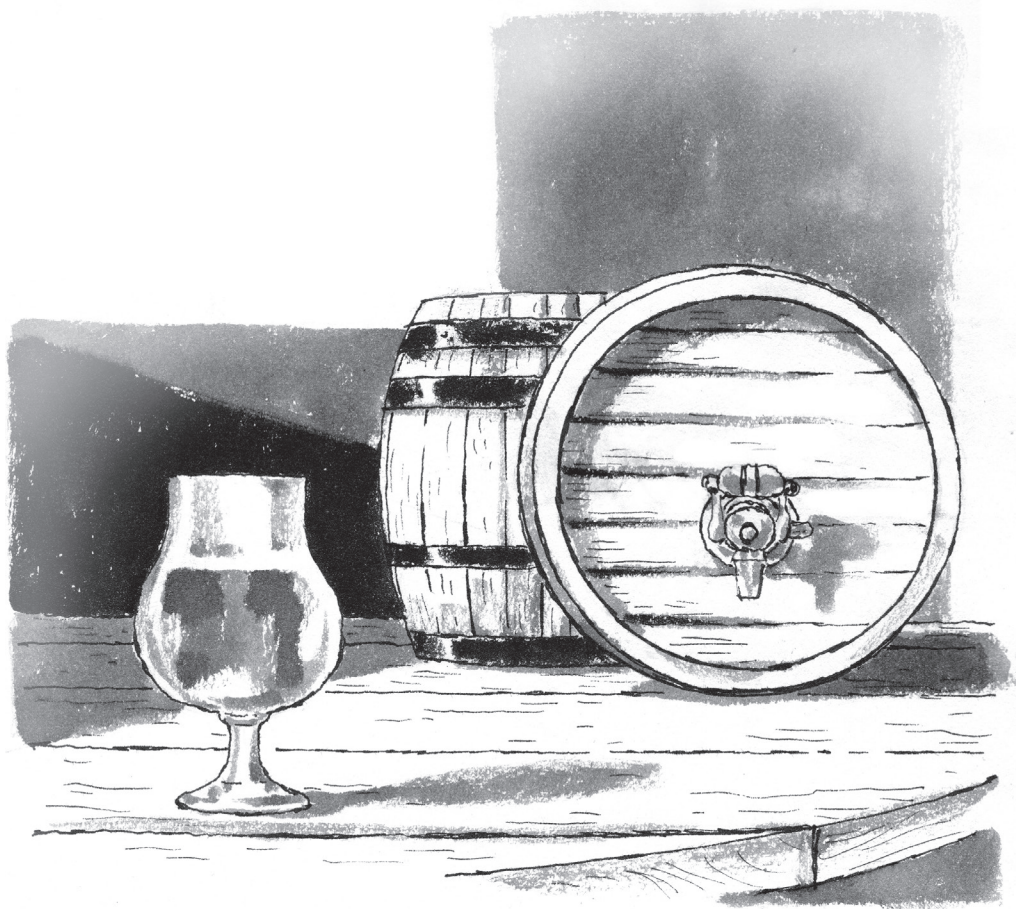




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# BEER & BOILERMAKERS

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# BEERS & CIDERS

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## DRAUGHT

Stella Artois Lager, BEL ~ 12  
The Cumberland Pale Ale, NZL ~ 13

## BOTTLED

Sydney Beer Co. Lager, Sydney, AUS ~ 12  
Mountain Culture Status Quo Pale Ale, Katoomba, AUS ~ 13  
Nomad Rolling Hills Hazy Ale, Brookvale, AUS ~ 13  
Nomad Powder Day Choc Mint Stout, Brookvale, AUS ~ 16  
Stone & Wood Pacific Ale, Byron Bay, AUS ~ 13  
Pilsner Urquell, CZE ~ 13  
Young Henry's Cloudy Apple Cider, Newtown, AUS ~ 12  
Heaps Normal 0.5% Beer, Canberra, AUS ~ 10

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# BOILERMAKERS & PICKLEBACKS

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## THE PICKLEBACK ~ 12

A neat nip of Jameson, followed by a nip of our signature pickle brine.

## THE IRISHMAN ~ 23

A neat nip of Jameson Black Barrel served with our house lager.

## THE COVE ~ 25

A neat nip of Starwood Two Fold Australian whiskey paired with our house Pale Ale.

## THE POMME ~ 24

A neat nip of Calvados apple brandy paired with our bottled cider.

## THE SCOTCHMAN ~ 27

Mountain Culture Pale Ale with Glendronach 12 Year Whisky.

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# FOOD MENU

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# SHARE BOARDS

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## CHARCUTERIE \$35

Salcichon with a balsamic glaze, Jamon Serrano and Wagyu bresaola served with pickles, roasted red peppers, kikkones, marinated artichokes & toasted sourdough. (*cbgf, cbdf*)

## CHEESE \$30

Saltbush Chèvre rolled in Lemon Myrtle, Montevega Manchego and L'Artisan Brie cheeses with honeycomb, quince paste, fruits, cornichons, fruit bread and wattle seed lavosh. (*veg, cbgf*)

## MIXED \$40

A Chef's selection of cheeses and cured meats as well as honeycomb, fruits, pickles, marinated artichokes, sourdough and fruit bread. (*cbgf*)

## VEGGIE \$30

Seasonal grilled veg, olives, homemade hummus and sourdough. (*veg, cbgf*)

## RACLETTE \$45 WEDNESDAYS ONLY

L'Artisan Raclette, melted and scraped on to new potatoes, cured meats, leg ham and served with pickles, sourdough & crisps.

Serves two.

*Gluten Free bread \$3, Extra Sourdough \$3  
Extra Seaweed Butter \$4*

*V - Vegan | Veg - Vegetarian | GF - Gluten Free | DF - Dairy Free NF - Nut Free  
CBGF-Can be GF | CBNF-Can be NF | CBDF-Can be DF | 1.7% CC Surcharge*

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# TAPAS TO SHARE OR NOT

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## PORK & FENNEL MEATBALLS \$22

Warm pork and fennel meatballs in basil sugo tomato chilli sauce with grated parmesan and crusty sourdough. (*cbgf, cbdf*)

## SPANISH GREEN OLIVES \$11

A tin of Spanish olives stuffed with red peppers (*v, gf*) or jamon (*gf*).

## CUMBERLAND OLIVES \$13

Mixed Italian and Australian olives marinated in rosemary, orange, chilli and fresh lemon myrtle leaves. (*gf*)

## SONOMA SOURDOUGH \$12

Warmed crusty sourdough baguette with native seaweed butter, balsamic and olive oil. Cultured vegan butter available upon request. (*cbgf, cbv, veg*)

*Gluten Free bread \$3*

*Extra Sourdough \$3*

*V - Vegan | Veg - Vegetarian | GF - Gluten Free | DF - Dairy Free NF - Nut Free  
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# TAPAS TO SHARE OR NOT

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## SYDNEY ROCK OYSTERS \$35

Half Dozen, freshly shucked. (*gf, df, nf*)

## MUSSELS ESCABECHE \$25

Marinated mussel meat in tangy escabeche with lemon & almonds  
and crusty sourdough. (*cbgf, df, cbnf*)

## SPANISH SARDINES \$25

Tinned with crusty sourdough, lemon & almonds. The best  
sardines in the world. (*cbgf, df, cbnf*)

## LA STELLA BURRATA \$22

Burrata, Heirloom tomatoes marinated in thyme & Pedro  
Ximénez balsamic. (*cbdf, veg*)

## BLACK PEARL CAVIAR 10GM \$50

White Sturgeon Beluga caviar served with toasted brioche and  
creme fraiche. (*cbgf*)

*Gluten Free bread \$3*

*Extra Sourdough \$3*

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# DELI BY PLATE

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*Each plate comes with olives, pickles & bread.*

*Served in 2 sizes*

*50g = \$18*

*100g \$22*

## JAMON SERRANO

Aged for a minimum of 18 months this 100% Duroc breed of pig is characterised by its typical intense red colour and the high quality of its meat.

## WAGYU BRESAOLA

Air dried Australian wagyu beef cured in salt and spices.

## LA BOQUERIA SALCHICHON

Dry-cured pork aged for a minimum of eight weeks with earthy aromas and peppercorn dominant spice notes.

*Gluten Free bread \$3*

*Extra Sourdough \$3*

*V - Vegan | Veg - Vegetarian | GF - Gluten Free | DF - Dairy Free NF - Nut Free  
CBGF-Can be GF | CBNF-Can be NF | CBDF-Can be DF | 1.7% CC Surcharge*



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# CHEESES BY PLATE

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*Each plate comes with honeycomb, fruits, cracker & bread.*

## **MONTEVEGA MANCHEGO \$22**

Aged for a minimum of 12 months in the La Mancha region of Spain, this cheese has a slightly sharp, intense flavour that becomes slightly piquant in well ripened cheeses.

## **L'ORIGINAL BRIE \$22**

Rich and creamy organic double brie with a mild and buttery flavour.  
Australian made using traditional French farming and production techniques.

## **SALTBUSH & LEMON MYRTLE CHEVRE \$22**

Soft Australian goats cheese mixed with native salt bush and rolled in dried lemon myrtle. Tart and tangy taste with notes of flora and citrus.

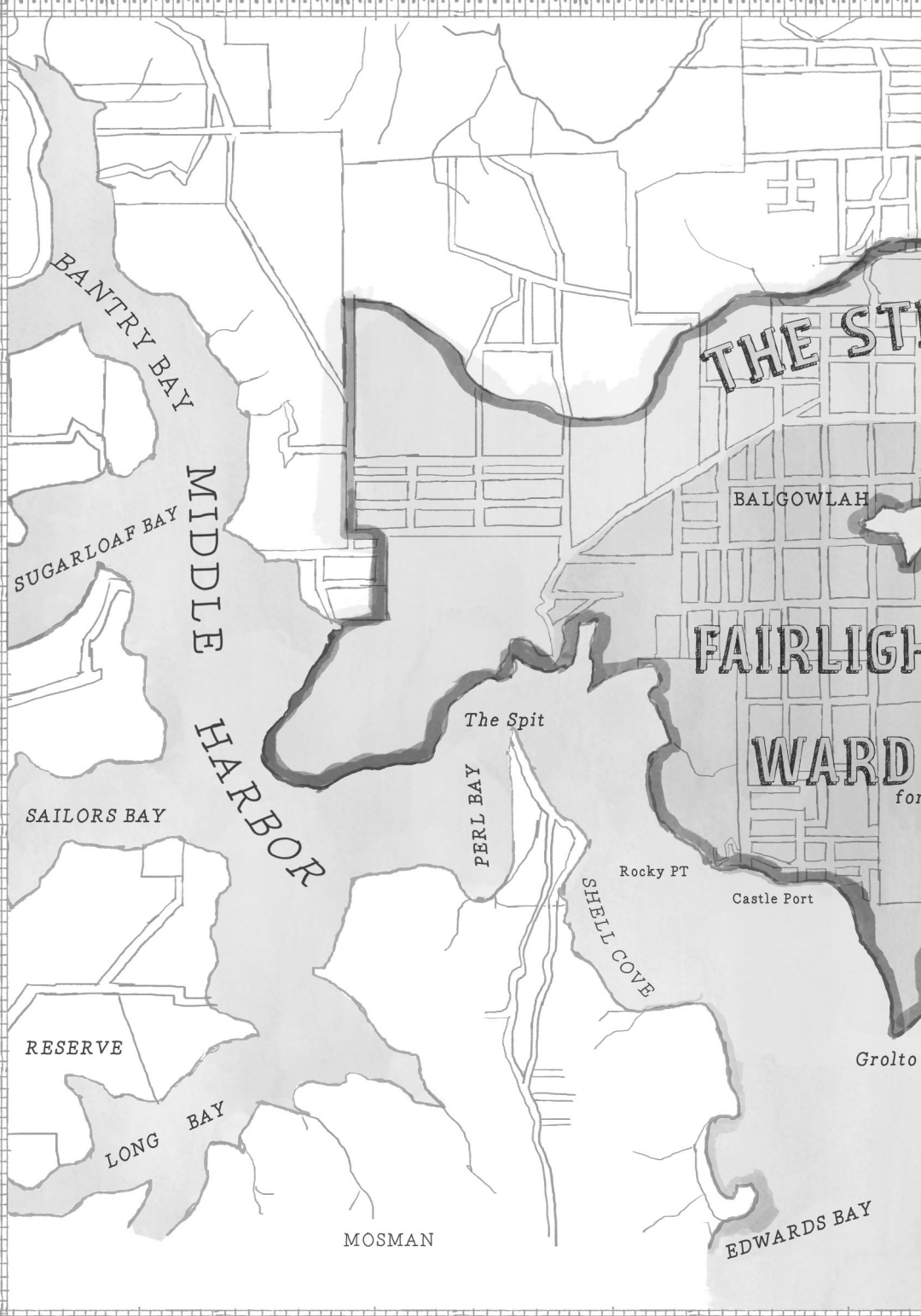
## **FOURME D'AMBERT \$22**

One of France's oldest cheeses, it's made exclusively with milk from cows that graze on mountain pastures in Auvergne. It's dense and creamy with a sweet, mild blue flavour.

*Gluten Free bread \$3*

*Extra Sourdough \$3*

*V - Vegan | Veg - Vegetarian | GF - Gluten Free | DF - Dairy Free NF - Nut Free  
CBGF-Can be GF | CBNF-Can be NF | CBDF-Can be DF | 1.7% CC Surcharge*



BANTREY BAY

SUGARLOAF BAY

MIDDLE

HARBOR

SAILORS BAY

RESERVE

LONG BAY

MOSMAN

The Spit

PERL BAY

SHELL COVE

Rocky PT

Castle Port

Groto

EDWARDS BAY

THE ST

BALGOWLAH

FAIRLIGHT

WARD

for