

MISS MANHATTAN

Newstead, Brisbane

BUMP & sip

CLASSICS ON fifth ave

FROM THE docks

Caviar Bump	
150ml Cavaliere D'Oro Prosecco	\$45
150ml Moet Champagne	\$65
150ml Tattinger Champagne	\$79
30ml Belvedere Chilled	\$40
Manhattan Sidecar	\$45

French Fries	\$14
Golden shoestring fries, ketchup	

Reuben Croquettes	\$26
Corned beef, sauerkraut, swiss cheese, russian dressing 3pc	

Harlem Chicken Lollipops	\$24
Crisp fried, maple glaze, hot sauce dust, pickled green tomato, herb mayo 4pc	

Manhattan Sliders	\$26
Slider bun, wagyu beef, american cheese, ketchup, pickle 3pc	

Striploin Steak Strips	\$35
Medium rare striploin, truffle mustard, pickled chickpeas, shallot, smoked salt	

SoHo Striploin Steak	\$55
200g topped with chilli cognac prawns and roasted Mediterranean vegetables	

Oyster Crudo	\$19
Champagne mignonette, lemon 3pc gf, df	

XO Scallop	\$15
Half shell large, pickled daikon crunch, chilli threads, xo sauce gf, df	ea

Soho Squid	\$26
Flash fried, smoked chilli lime aioli gf, df	

Cognac & Chili King Prawns	\$38
Butterflied in garlic, chilli, cognac butter flambé, lemon gf	
Miss Manhattan	

Watermelon buratta, grilled eggplant, cognac chilli prawns, striploin steak, new york cheese cake	\$75 pp
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Luxe plus, caviar bump, moet champagne, xo scallop, potato pancake	\$165 pp
Minimum 2 guests	

42ND & cured

THE CHELSEA edit

SWEET IN THE city

THE deets

Rooted	\$24
Charred marinated vegetables, whipped hummus, green tahini, pickled garnish, olives, seeded crisps gf, df, v, ve	

Smoked Wagyu Carpaccio	\$29
Shaved thin, served cold with pickled mustard seeds, aged pecorino, black garlic purée, crisp lavosh gf	

Cultured	\$38
Chef's selection local and international cheese, honeycomb, burnt fig jam, almonds, grapes, v, gf o	

Lower East Latke	\$19
Golden potato pancake with sour cream, pickled apple, chive oil gf, v, df o, ve o	

Italian Burrata	\$23
Creamy Byron burrata, basil pesto, heirloom tomato chive oil gf, v	

Grilled Eggplant	\$24
Charred, fig glaze, tahini yoghurt, pomegranate, toasted black sesame gf, df, v, ve	

Little Italy Arancini	\$26
Saffron, vegan ndjua, slow roasted tomato sugo v, df	

New York Cheese Cake	\$19
Limoncello, coconut, meringue v	

Park Ave Golden Pear	\$19
Poached pear, lime cream, candied pecan, gold leaf gf, df, v, ve	

Key gf gluten free • df dairy free • v vegetarian • ve vegan • o option

We take every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish or shellfish from anything produced in our kitchen. Life threatening or serious dietaries with allergen cards require a minimum 48 hours notice prior to attendance with selections discussed with our restaurant manager. All card payments will incur a transaction fee. Sunday's incur a 10% surcharge. Public holiday's incur a 15% surcharge.

MISS MANHATTAN

Newstead, Brisbane

SPARKLING & champagne

wine

BEER BY THE bottle

BEER ON tap

Sparkling	150ml	Bottle
Mio Cappello Prosecco, <i>King Valley, VIC</i>	\$12	\$50
Cavaliere d'Oro Prosecco DOC, <i>Veneto, Italy</i>	\$16	\$70
Chandon Brut NV, <i>Yarra Valley, VIC</i>	\$23	\$99
Champagne		
Moët & Chandon Brut NV, <i>Champagne, France</i>	\$30	\$120
Taittinger Cuvée Prestige Brut, <i>Champagne France</i>	\$35	\$160
Veuve Clicquot Yellow Label Brut, <i>Reims, France</i>		\$180
Louis Roederer Brut Vintage, <i>Champagne, France</i>		\$270
Billecart-Salmon N.V Sous Bois, <i>Mareuil-sur-Aÿ, France</i>		\$400
White		
Hayched Hill Vinyard Series Morrissons Gift Chardonnay, <i>Margaret River, WA</i>	\$12	\$55
The Hidden Sea Pinot Grigio, <i>Padthaway, SA</i>	\$13	\$60
Basileus Riesling, <i>Clare Valley, SA</i>	\$14	\$65
Bleasdale Sauvignon Blanc, <i>Adelaide Hills, SA</i>	\$14	\$65
Saint Clair Sauvignon Blanc, <i>Marlborough, NZ</i>	\$16	\$75
Rose		
Chaffey 'Not Your Grandmas' Rose, <i>Barossa SA</i>	\$13	\$60
Triennes Rose, <i>Provence, France</i>	\$18	\$80
Red		
Terre Forti, Sangiovese, <i>Piedmont, Italy</i>	\$12	\$55
Wynns Gables Cabernet Sauvignon, <i>Coonawarra, SA</i>	\$13	\$60
St Hubert's Stag Pinot Noir, <i>Yarra Valley VIC</i>	\$14	\$65
Chaffey Bros La Résistance GSM, <i>Barossa Valley, SA</i>	\$15	\$70
Guigal Côtes du Rhône Rouge GSM, <i>Auvergne-Rhone-Alpes, France</i>		\$90
Bodega Catena Zapata Malbec, <i>Mendoza, Argentina</i>		\$110
Antinori Peppoli Chianti Classico DOCG, <i>Tuscany Italy</i>		\$120
Bottled	Btl	
James Squire, Zero Alcohol, <i>Sydney, NSW</i>	\$7	
Cascade Premium Light, <i>Hobart, TAS</i>	\$10	
Better Beer Zero Carb, <i>Griffith, NSW</i>	\$11	
Coors, <i>Colorado, USA</i>	\$12	
Budweiser, <i>St. Louis, USA</i>	\$12	
Corona, <i>Nava, Mexico</i>	\$12	
Heads Of Noosa Black Japanese Lager, <i>Noosa, QLD</i>	\$14	
Stone & Wood, <i>Byron Bay, NSW</i>	\$14	
Tap	Sch	
Heads Of Noosa Japanese Style Lager, <i>Noosa, QLD</i>	\$11	
Heads Of Noosa Lager 3.5, <i>Noosa, QLD</i>	\$14	
Heads Of Noosa Ginger Beer, <i>Noosa, QLD</i>	\$18	

spirits

Vodka		
White Light		\$13
Haku		\$13
Grey Goose		\$16
Belvedere		\$16
Gin		
Gordons London		\$12
Bombay Sapphire		\$13
Roku		\$15
Hendricks		\$17
Tequila		
Sierra Silver		\$12
1800 Reposado	Mojito	\$13
Patron Anejo	Long Island	\$16
Don Julio Blanco	Paloma	\$17
Don Julio Anejo	Dark & Stormy	\$19
Clase Azul Plata Reposado		\$60
Rum		
Bundaberg UP	Manhattan	\$12
Malibu	Old Fashioned	\$13
Captain Morgan Spiced Rum	Negroni	\$13
Bacardi Carta Blanca		\$14
Kraken Spiced Rum		\$14
Deadmans Finger		\$14
Bourbon		
Jim Beam		\$12
Wild Turkey 81 Proof		\$13
Makers Mark		\$15
		\$26
Whiskey		
Fireball		\$12
Jack Daniels		\$14
Gentleman Jack		\$16
Jameson		\$16
Scotch Whiskey		
Grants Triple Wood		\$12
Aberfeldy 12yr		\$19
Aberlour 12yr		\$20
Dimple 15yr Deluxe		\$20
Glenfiddich 14yr		\$26
Chivas Regal 18yr		\$30
Oban 14yr West Highlands Malt		\$30
The Dalmore Cigar Malt		\$45
Macallan 18yr Double Cask		\$80
Cognac, Brandy & Port		
St Remy VSOP		\$14
Penfolds Grandfather 45ml		\$22
Courvoisier VSOP		\$25
Remy Marton XO		\$70

cocktails

Sours	
Amoretto	\$21
Whiskey	\$21
Martinis	
Classic	\$23
Espresso	\$23
Big Apple	\$23
Margaritas	
Classic	\$22
Tommy's	\$22
Mezcal Tommy's	\$22
Highball	
Long Island	\$29
Mojito	\$21
Paloma	\$21
Dark & Stormy	\$21
Traditional	
Manhattan	\$22
Miss Manhattan	\$22
Old Fashioned	\$22
Negroni	\$22
Spritz	
St-Germain	\$19
Limoncello	\$19
Aperol	\$19