

BANTRY BAY

SUGARLOAF BAY

MIDDLE

HARBOR

SAILORS BAY

RESERVE

LONG BAY

MOSMAN

The Spit

PEARL BAY

SHELL COVE

Rocky PT

Castle Port

EDWARDS BAY

THE ST...

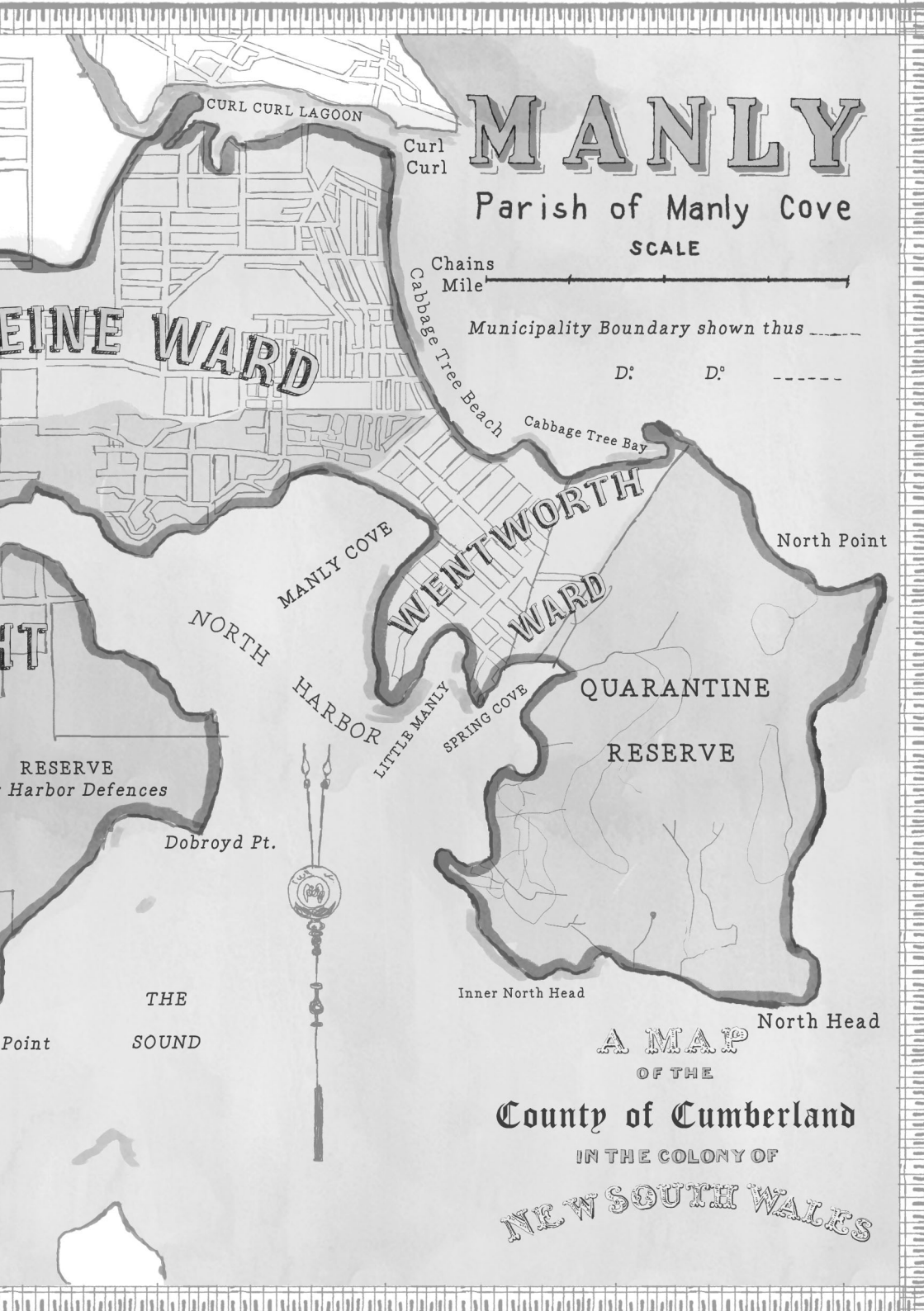
BALGOWLAH

FAIRLIGHT

WARD

for

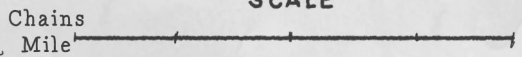
Groto



MANLY

Parish of Manly Cove

SCALE



Municipality Boundary shown thus -----

D: D: -----

EINE WARD

WENTWORTH WARD

MANLY COVE

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

COCKTAILS



FORAGED & FOUND

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 ~ 20

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

NATIVE PLUM SIDECAR ~ 21

Native plum, organic cognac, curacao liqueur, lemon served up.

WILD FENNEL CALLING ~ 21

Wild fennel infused gin, fino, lemon, orange bitters served up.

LILLY PILLY SOUR ~ 21

Lilly pilly, lemon myrtle tea, gin, lemon, aqua faba served short over ice.

THISTLE GRASSHOPPER ~ 22

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

LEMON ASPEN FIZZ ~ 22

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

CAMPARI SODA SIGNATURE SERVE ~ 11

19th CENTURY COUNTY TIPPLES

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.



BATHURST ~ 21

GOLD

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

GEORGIANA ~ 22

DAIRY & CORN

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

WESTMORELAND ~ 20

HOPS

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

COOK ~ 21

TEA

Tea infused Makers Mark, Becherovka, mango, lime, ginger served tall over ice.

ROXBURGH ~ 21

ORCHARDS

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

CUMBERLAND ~ 25

WOOD & SMOKE

The Glenlivet founders reserve, Pedro Ximenez, honey, smoked cherry served up and smokey.

PRE-TEMPERANCE MOVEMENT FAVOURITES

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



SAZERAC ~ 21

Hennessy VS, Jim Beam rye whiskey, bitters, absinthe
served neat & chilled.

WIDOWS KISS ~ 22

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

HANKY PANKY ~ 20

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

FRENCH 75 ~ 19

Beefeater gin, sparkling, lemon served up.

MARY PICKFORD ~ 20

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

WHISKEY JULEP SMASH ~ 23

Glenmorangie quinta ruban 12yr scotch whisky, lemon, mint
served up over ice.

WINE LIST



BY THE GLASS



CHAMPAGNE & SPARKLING

Riccadonna ~ **13/55**
Prosecco
Veneto, ITA

Perrier-Jouët Grand Brut NV ~ **27/149**
Champagne
Champagne, FRA

WHITE

Tamar Ridge 2021 ~ **14/65**
Riesling
Tamar Valley, TAS

La Villa 2021 ~ **14/65**
Pinot Grigio
Veneto, ITA

Clarence House Estate 2021 ~ **13/57**
Sauvignon Blanc
Coal River Valley, TAS

Three Ponds 2020 ~ **14/68**
Fiano
Hunter Valley, NSW

Silkwood 'The Walcott' 2018 ~ **16/68**
Chardonnay
Pemberton, WA

REDS

Ingram Road 2021 ~ **14/65**
Pinot Noir
Yarra Valley, VIC

Amigo De La Tierra 2020 ~ **13/57**
Tempranillo Syrah Organic
Rioja, ESP

Dub Style 2018 ~ **14/62**
Grenache Shiraz Mataro
McLaren Vale, SA

Matriarch & Rogue 2020 ~ **17/72**
Nera d'Avola
Clare Valley, SA

Glenfion Syrah 2015 ~ **16/72**
Shiraz
Canyonleigh, NSW

ROSE

Kirk Pengilly Rosé 2021 ~ **16/70**
Rosé
McLaren Vale, SA

BY THE BOTTLE



CHAMPAGNE & SPARKLING

- Chandon Blanc De Blancs NV ~ **75**
Sparkling Wine
Yarra Valley, VIC
- Nino Franco Rustico ~ **97**
Prosecco
Veneto, ITA
- Perrier-Jouët Grand Brut NV ~ **149**
Champagne
Champagne, FRA
- Veuve Clicquot Brut NV ~ **159**
Champagne
Champagne, FRA
- Ruinart Blanc De Blancs ~ **270**
Champagne
Champagne, FRA
- Perrier-Jouët Belle Epoque 2016 ~ **420**
Champagne
Champagne, FRA
- Dom Perignon 2012 ~ **470**
Champagne
Champagne, FRA

ROSE

- Krik Pengilly Rosé 2021 ~ **70**
McLaren Vale, SA
- Domaine Des Thermes 2021 ~ **90**
Provence, FRA
- Whispering Angel 2020 ~ **110**
Provence, FRA

WHITE

- Dr. Burklin-Wolf 2020 ~ **90**
Riesling
Wachenheimer, GER
- Albarino Gotas De Mar 2020 ~ **75**
Albarino
Rias Baixas, SPA
- Moon 2019 ~ **85**
Chardonnay Biodynamic & Organic
Nagambie, VIC
- Geard Boulay 2021 ~ **150**
Sancerre
Sancerre, FRA
- Leeuwin Estate Art Series 2020 ~ **180**
Chardonnay
Margaret River, WA
- Cloudy Bay ~ **115**
Sav Blanc
Marlborough, NZL
- Schaller Premier Cru 2019 ~ **145**
Chablis
Burgundy, FRA
- Clonakilla 2020 ~ **95**
Viogner
Eden Valley, SA

ORANGE WINE & MINIMAL INTERVENTION

- Muddy Water 2020 ~ **78**
Skin Ferment
Waipara, NZL

BY THE BOTTLE



RED

Tamar Ridge Reserve 2020 ~ **98**

Pinot Noir

Tamar Valley, TAS

Moorak Oakbank 2021 (Chilled) ~ **92**

Pinot Meunier

Adelaide Hills, SA

Lapis Luna 2018 ~ **84**

Pinot Noir

California, USA

JC's Own 2021 ~ **68**

Grenache

Riverland, SA

Campo Viejo Gran Reserva 2014 ~ **85**

Tempranillo

Rioja, ESP

Pirca 2019 ~ **82**

Carmenere

Cachapoal, CHL

Inkwell 2020 ~ **72**

Primitivo

McLaren Vale, SA

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

MAGNUM

Cote De Brouilly Vieilles Vignes 2017 ~ **165**

Gamay

Beaujolais, FRA

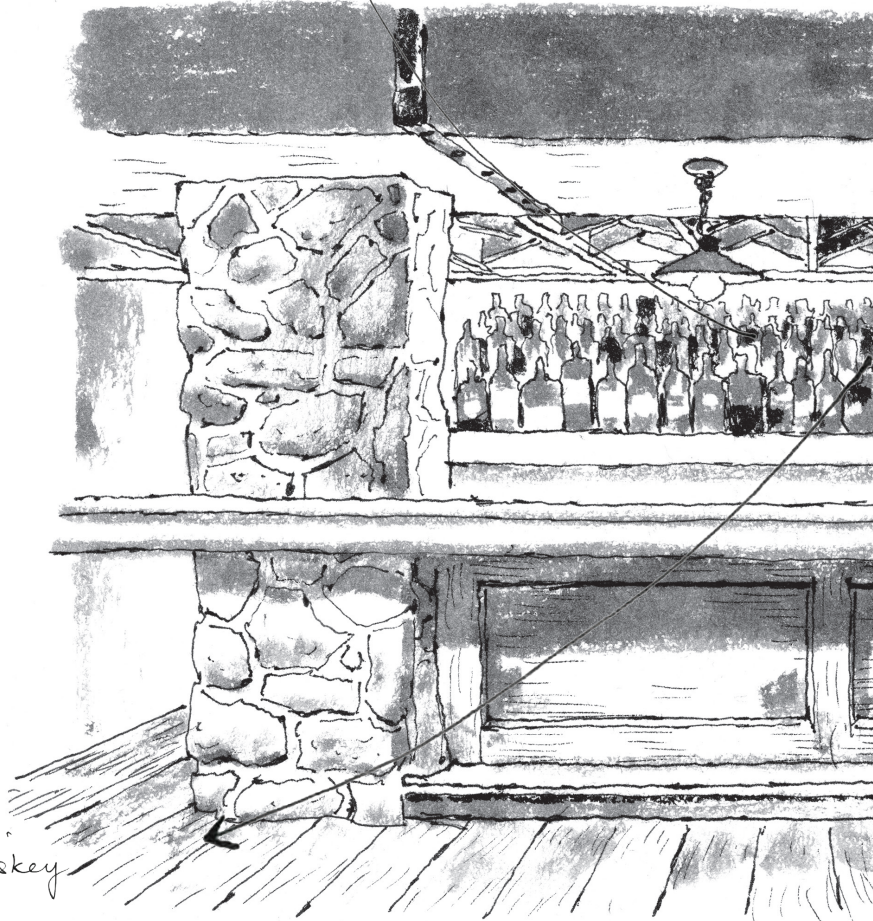
STICKY

Nobel One Botrytis 375ml | 500ml 2017 ~ **80/130**

Semillion

Riverina, NSW

Australian Whisky
Lark
Starward
Nant



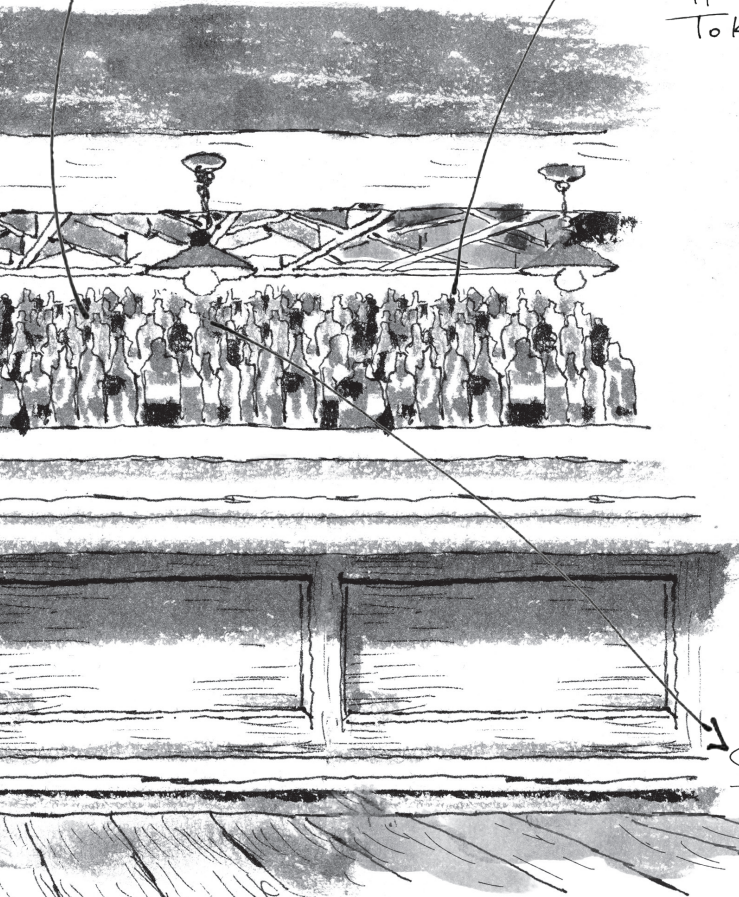
American Whiskey
Hudson
Michter's
Sazerac
Maker's Mark
Elijah Craig

Irish Whisky

Jameon
Bushmills
Red Breast
Teeling
Connemara

Japanese

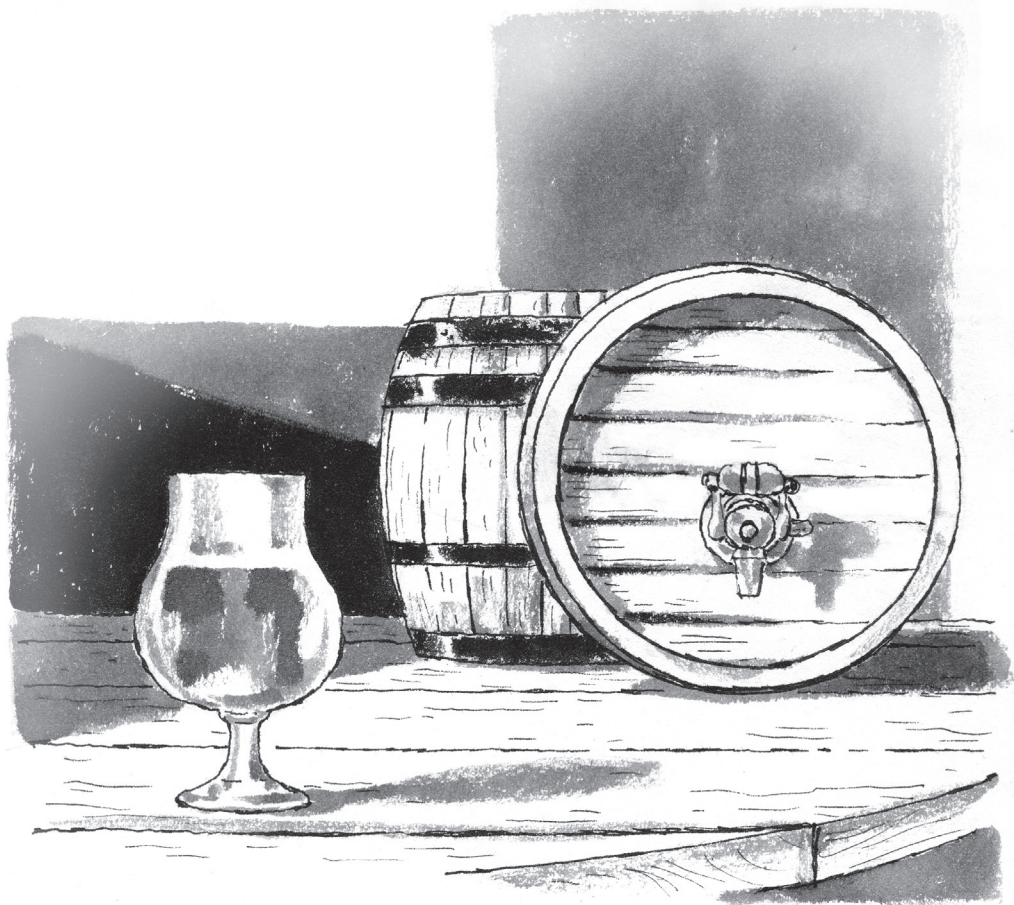
Hibiki
Nikka
Ichiro
Yamazaki
Hakusha
Tokinoka



Scotch Whiskey

Talisker
Lagavulin
Laphroaig
Glenmorangie
Glenlivet
Balvenie

BEER & BOILERMAKERS



BEERS



DRAUGHT

Stella Artois Lager BEL ~ 11

Monteiths 'Great Divide' Pale Ale NZL ~ 12

BOTTLED

Sydney Beer Co. Lager Sydney ~ 11

Mountain Culture Status Quo Pale Ale Katoomba ~ 12

Nomad Rolling Hills Hazy Ale Brookvale ~ 12

Nomad Powder Day Choc Mint Stout Brookvale ~ 15

Pilsner Urquell CZE ~ 11

Young Henry's Cloudy Apple Cider Newtown ~ 11

Heaps Normal 0.5% Beer Canberra ~ 10

BOILERMAKERS

A rotating selection of our whiskies perfectly paired with one of our boutique ales and lager's.

THE PICKLEBACK ~ 12

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

THE IRISHMAN ~ 19

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 Great Divide Pale Ale.

THE POMME ~ 23

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

FOOD MENU



SHARE BOARDS



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)*

Gluten Free bread \$2.5

Extra Sourdough \$2

*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*

TAPAS TO SHARE OR NOT



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 \$10

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

CUMBERLAND OLIVES \$12

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

SONOMA SOURDOUGH \$10

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

Gluten Free bread \$2.5

Extra Sourdough \$2

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TAPAS TO SHARE OR NOT



SYDNEY ROCK OYSTERS \$30

Half Dozen, freshly shucked.

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 \$20

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

BLACK PEARL BELUGA CAVIAR 10GM \$50

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

Gluten Free bread \$2.5

Extra Sourdough \$2

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DELI BY PLATE



Each plate comes with olives, pickles & bread.

Served in 2 sizes

50g = \$15

100g \$20

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 \$2.5

Extra Sourdough \$2

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CHEESES BY PLATE



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

MONTEVEGA MANCHEGO \$20

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 \$20

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 \$20

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.

Gluten Free bread \$2.5

Extra Sourdough \$2

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