



THE BOWER

STARTERS

Dinner from 5:30pm

Sydney rock oysters

w/ ponzu dipping sauce & lemon

- Half dozen

22

- Dozen

38

Salmon sashimi

w/ sushi rice, wasabi avocado & sesame nori

15

Grilled Scallops

w/ bacon jam & pea sprouts

15

Cooked prawns

in kimchi mayo, avocado & baby herbs

15

Fresh Tuna taco

w/ avocado, chorizo, tomato salsa & ponzu mayo

15

MAINS

Grilled Moreton Bay bugs

w/ miso garlic butter & green papaya noodle salad

34

Yellow Fin Tuna steak

w/ tomato tapioca & chilli bok choy

33

Mirror Dory fillet

w/ quinoa beetroot slaw & hummus

31

Eye Fillet from the grill

w/ king prawn, potato mash, spinach & red wine jus

35

Mushroom & Asparagus risotto

w/ ricotta & parmesan

25

SIDES - Mash 9 | Chips 9

Sweet Potato Chips 9 | Mixed leaves 9

CHEESE

Cheese Plate

25

Our cheese plates are carefully curated by our neighbours, **The Artisan Cheese Room**, who source the world's finest cheeses. Their selection will vary to reflect seasonality, ensuring only cheeses at their peak will reach your plate.

SWEET

Double Ginger Fried Ice Cream

w/ salted caramel, roasted pistachio

14

Coconut Panna Cotta

w/ coconut Macaroons ice cream, passion fruit, chocolate crumb

14

Dessert Wine

glass 8

bottle 38

Vinden Estate - Late Harvest Semillon

notify wait staff for any allergies | any condiments will be charged with 0.3



thebowermanly



@thebowerrestaurant



thebowerrestaurant.com.au