



The manor restaurant hours are 9am – 3.30pm
Wednesday to Sunday and Dinner Friday and
Saturday night 6pm till late.

We have created this menu for you to sit
down relax and enjoy the scenery, all meals
are made to order and made with love.

For a quicker dining experience please see
Sussurri café for light meals which are also
available to take away

Breakfast

9am - 11.30am

*Gluten free bread available on request

Chia Seed Pudding 16

Black chia seeds with macadamia milk. Topped
with coconut yoghurt and mixed berries
(vegan, GF, DF)

Belgian Waffle 16

Hot Belgian waffle topped with stewed apple and
a cinnamon cream cheese glaze

Eggs Benedict Crepe 18

Baby English spinach and ham or salmon wrapped
in a crepe topped with poached eggs and
hollandaise sauce with hash browns
(GF without hash brown)

Smashed Pumpkin on Rye 18

Fresh roasted butternut pumpkin smashed on
La Tartine rye bread topped with goats feta, dukkha
poached egg (V)

Big Breakfast 25

Black forest smoked bacon with fried,
poached or scrambled eggs, oven roasted
tomato, hash browns, avocado, mushrooms and
chorizo served with sourdough or Turkish bread

Bacon & Eggs 15

Black forest smoked bacon with fried,
poached or scrambled eggs, served on
sourdough or Turkish bread

+ Sides +	Hollandaise	2.0
	Avocado	4.0
	Bacon	4.0
	Chorizo	4.0
	Mushrooms	4.0
	Hash browns	3.0

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Crepes

11.30am - 3.00pm

Savoury crêpes

Topped with Cheese, Served with Rice & Salad.

Savoury Chicken and Vegetables 18

In a creamy white wine sauce with a touch of mustard

Baby Spinach, Mushroom, Feta & Ricotta (v) 18

In a creamy white sauce

Smoked Salmon 20

Smoked salmon with cream cheese, capers and Spanish onion

Beef and Bacon 18

Slow cooked beef, bacon and beer with tomato salsa

Mexican 18

Our Mexican style sauce mixed with refried beans and your choice of either Chicken, Beef or Vegetarian filling

Sweet crêpes

Served with Vanilla bean or Soy ice cream.

Apple Crumble 18

Warm cinnamon stewed apples and sultanas wrapped inside a crepe, topped with house made crumble mix

Maple Syrup and Ice Cream 13

Served with vanilla bean Ice cream (GF)

Banana 18

Served with walnuts, warm house made butterscotch sauce, banana and vanilla bean Ice cream (GF)

Lemon and Sugar 13

Served with vanilla bean Ice cream (GF)

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Lunch

11.30am - 3.00pm

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Beer Battered Flathead	22	Lentil and White Bean Curry	22
Served with Dimond cut beer battered chips, side salad, house dressing and tartare sauce		Mild spiced bean curry with garam masala served with fluffy basmati rice (GF)	
Beef, Beer and Bacon pot pie	18	Cajun Chicken Burger	21
Tender beef beer and bacon stew served in a pot topped with puff pastry with a side of salad		Grilled Cajun chicken on toasted Turkish bread with lettuce, tomato, cucumber, chili sauce and sour cream with beer battered fries	
Zucchini and Corn Fritter	24	Thai Beef salad	18
House made zucchini and corn fritter topped with rocket, smoked salmon and ricotta cheese (GF)		Tender marinated beef tossed in a crispy egg noodle salad with a sweet and spicy dressing	
Nachos	18		
Pulled Beef, Chicken or Vegetarian, served with sour cream (GF)			
*Vegan Option Available			
Add guacamole	5		
Smashed Pumpkin on Rye	16		
Fresh roasted butternut pumpkin smashed on La Tartine rye bread topped with goats feta and dukkha (V)			
		EXTRAS	
		Beer battered chips with Aioli	7
		Sweet potato chips with sweet chilli Aioli	7
		Garlic or herb bread	8
		Warm Sicilian olives	7
		Bruschetta, with goat's feta and balsamic glaze	18

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Dinner menu

Entrée and starters

Sides

Garlic or herb bread 8

Made on Turkish bread

Warm Sicilian olives 7

Bruschetta 16

Tomato, basil, Spanish onion, crumbled goats cheese feta and balsamic glaze served on La Tartine organic sourdough

***Vegan Option Available**

Salt & Pepper prawns and squid 15

Served with homemade ranch sauce

Grilled scallops 18

Fresh grilled scallops served with slow roasted char sui pork belly and "crackle dust" (GF)

Baked Brie 18

Brie with rosemary, walnuts, dates and local honey baked served with Toasted bread (V)

Sundried Tomato Arancini 17

House made sundried tomato arancini balls with a blue vein cheese aioli

Garden salad 10

Seasonal greens 8

Beer battered chips 7

Served with Aioli

Sweet potato chips 7

Served with Sweet Chilli Aioli

Interesting Fact

Scallops are one of the cleanest shellfish available. The abductor muscle is not used to filter water, so scallops are not susceptible to toxins or contaminants the way that clams and mussels are.

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Main

Grass fed Scotch Fillet 38

Grass fed scotch fillet Served on creamy garlic potato dauphine with broccolini and a red wine jus (GF)

Miso Barramundi 31

Grilled barramundi in a miso broth with organic soba noodles and bok choy (GF)

Moroccan Chicken Gnocchi 29

Fresh sweet potato gnocchi tossed with chicken and chorizo in fresh herb and tomato sauce topped with shaved parmesan cheese

White bean and lentil curry 23

Mild spiced bean curry with garam masala served the fluffy basmati rice and a poppadum (GF, Vegan)

Fisherman's basket 28

Beer battered flat head, salt and pepper squid, prawns and scallops served with chips and salad with house made tartare sauce

Naked Vegetable Lasagne 27

Fresh vegetables layered with a tomato and herbs salsa topped with mozzarella (GF, V)

Dessert

Chocolate Brownie 15

Warm chocolate brownie served with chocolate ganache and vanilla bean ice cream

Strawberry Panna Cotta 12

House made strawberry panna cotta served in a glass topped with "chocolate soil" coconut macaron ice cream (GF)

Sticky Date pudding 15

Warm sticky date pudding made from Chef Glens Grandmothers recipe with a house made butterscotch sauce and vanilla bean ice cream

Affogato 8.5

Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream (GF)

Add Liqueur Baileys, Butterscotch or Frangelico 3

Mr Black Coffee Liqueur 8

Vegan Dessert of the day 7

Served with soy vanilla ice cream (GF) (V)

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