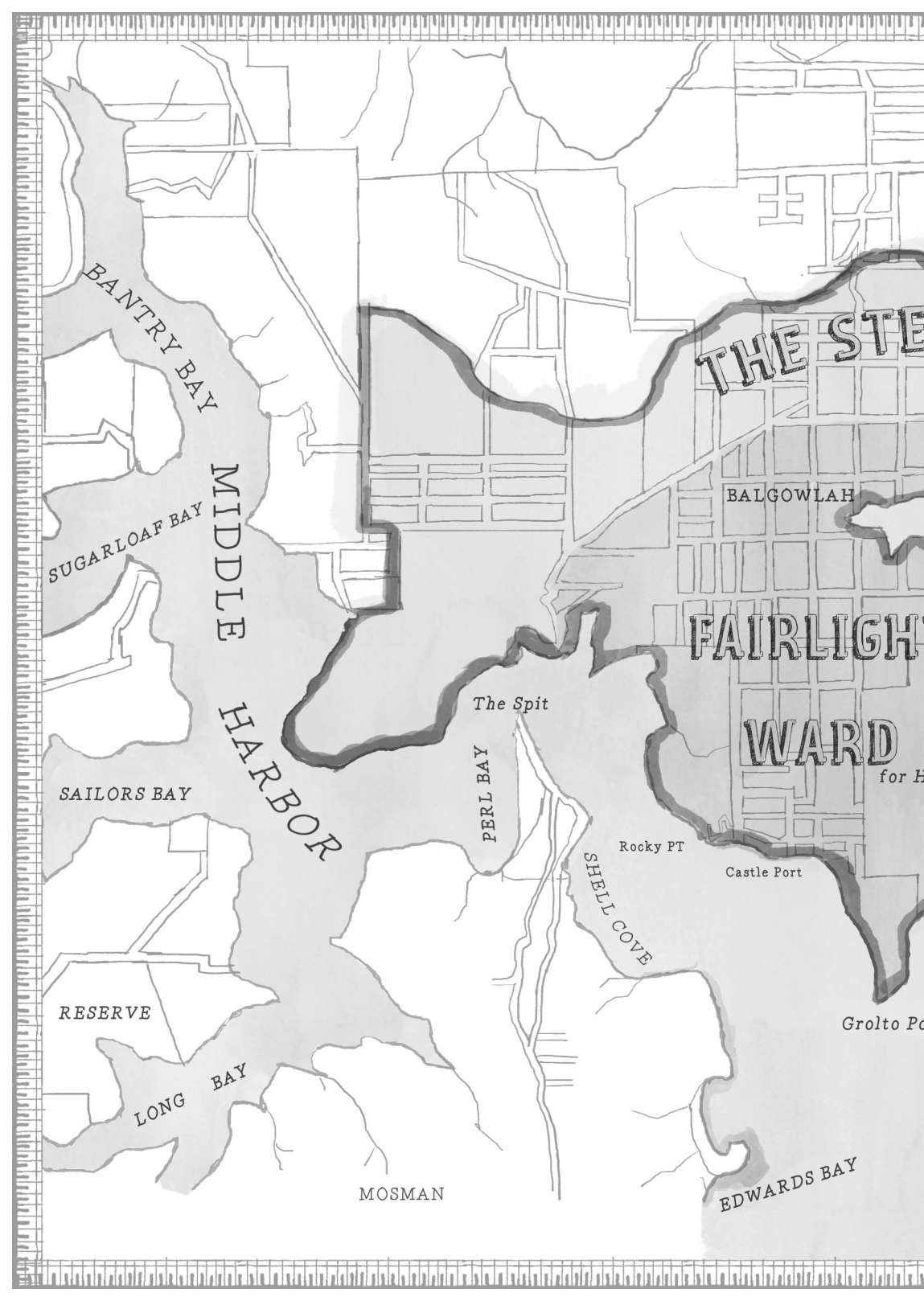
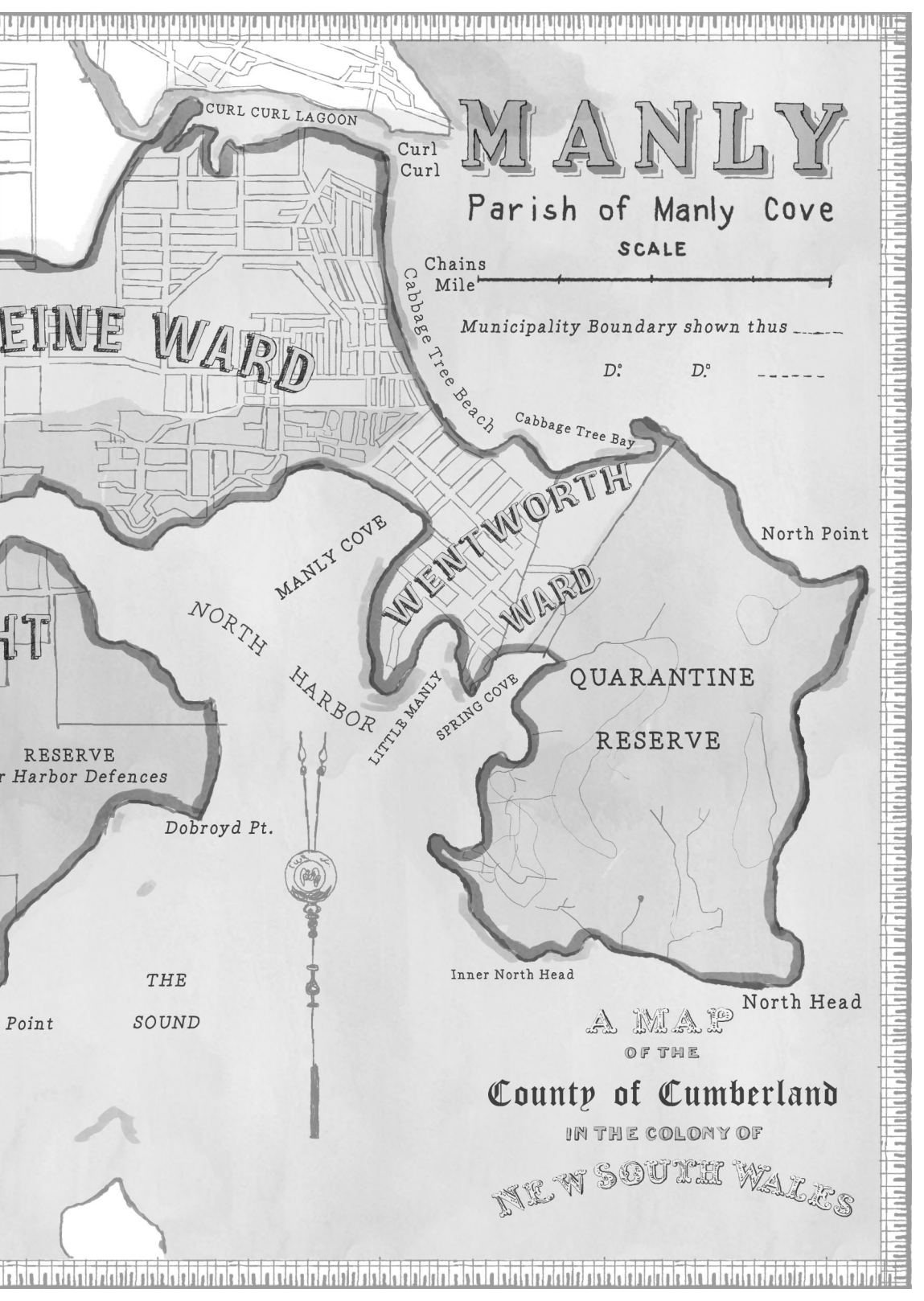

BANTRY BAY
MIDDLE HARBOR
SUGARLOAF BAY
SAILORS BAY
RESERVE
LONG BAY
MOSMAN
The Spit
PERL BAY
SHELL COVE
Rocky PT
Castle Port
BALGOWLAH
EDWARDS BAY
Grolto Po
for H


MANLY
Parish of Manly Cove
SCALE
Chains
Mile
Municipality Boundary shown thus
D.
D.
CURL CURL LAGOON
Curl
Curl
EINE WARD
Cabbage Tree Beach
Cabbage Tree Bay
WENTWORTH
WARD
North Point
MANLY COVE
NORTH
HARBOR
LITTLE MANLY
SPRING COVE
QUARANTINE
RESERVE
RESERVE
r Harbor Defences
Dobroyd Pt.
THE
SOUND
Point
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 available around the Manly Cove region in the County of Cumberland at the turn of the 19th century - and still readily available today.

DANDELION ESPRESSO ~ 19

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

NATIVE PLUM SIDECAR ~ 20

Native plum, organic cognac, curacao, lemon served up

WILD FENNEL CALLING ~ 20

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

LILLY PILLY SOUR ~ 19

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

THISTLE GRASSHOPPER ~ 21

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

LEMON ASPEN FIZZ ≈ 21

Ribery & lemon aspen kombucha, mezcal, grand marnier, lime, jalepeno
served tall over ice

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 au de vie, lemon, burn orange, aqua faba served up

GEORGIANA ~ 21
DAIRY & CORN
clarified corn cereal milk, australian rum, jamaican rum, islay whisky, orange, pineapple, lime, falernum, bitters served tall over ice

WESTMORELAND ~ 19
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

CAMDEN ~ 22
WOOL
sheeps whey vodka, wild olive leaf tincture, virgin olive oil, vermouth served up

CUMBERLAND ~ 23
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 ~ 20

hennessy vs, jim beam rye whiskey, bitters, absinthe
served neat & chilled

WIDOWS KISS ~ 21

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 ~ 19

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

Bandini Prosecco ~ **14/38**
Prosecco
Veneto, IT

Mumm ~ **100/19**
Champagne
Champagne, FR

WHITE

Reverie ~ **12/48**
Chardonnay
Pays D'Oc, FR

La La Land ~ **11/45**
Pinot Gris
Mildura, Victoria

Clarence House Estate ~ **10/45**
Sauvignon Blanc
Tasmania

Cooter & Cooter ~ **13/55**
Riesling
Watervale

REDS

Poggio Anima ~ **12/45**
Primitivo
Tuscany, IT

Penny's Hill Cracking Black ~ **13/48**
Shiraz
McLaren Vale, SA

Storm Bay ~ **13/48**
Pinot Noir

Coal River, TAS

ROSE & ALTERNATIVE WHITES

La Linea Tempranillo ~ **12/45**
Rose
Adelaide Hills, SA

Save Our Souls ~ **15/64**
Vermentino
Yarra Valley, VI

BY THE BOTTLE

CHAMPAGNE & SPARKLING

Dal Zotto Col Fondo ~ **65**
Prosecco
King Valley, VIC

Perrier Jouet ~ **120**
Champagne
Champagne, FR

Duval Leroy Reserve NV~ **135**
Champagne
Champagne, FR

WHITE

Abellio ~ **58**
Albarino
Riax Baixas, SPAIN

Nick Spencer ~ **66**
Fiano
Canberra, NSW

Keith Tulloch 'Epogee' ~ **70**
Marsanne Rousanne Viognier
Hunter Valley, NSW

Cullen 'Field Blend' ~ **75**
Sauv, Sem, Verdelho
Margaret River, WA

Dr Burklin Wolf ~ **85**
Riesling
Germany

Man O' War Valhalla ~ **86**
Chardonnay
Waiheke Is., NZ

BY THE BOTTLE

ROSE & ALTERNATIVE WHITES

Rameau d'Or ~ **67**
Rose
Provence, France

Whistler Back to Basics ~ **68**
Orange Wine
Barossa, SA

REDS

St Hugo - TBC
Cabernet Sauvignon
Coonawarra

Lavau Cote Du Rhone Village ~ **54**
Grenache Syrah
Rhone, FR

Whistler - Thank G*d It's Friday ~ **54**
Shiraz
Barossa, SA

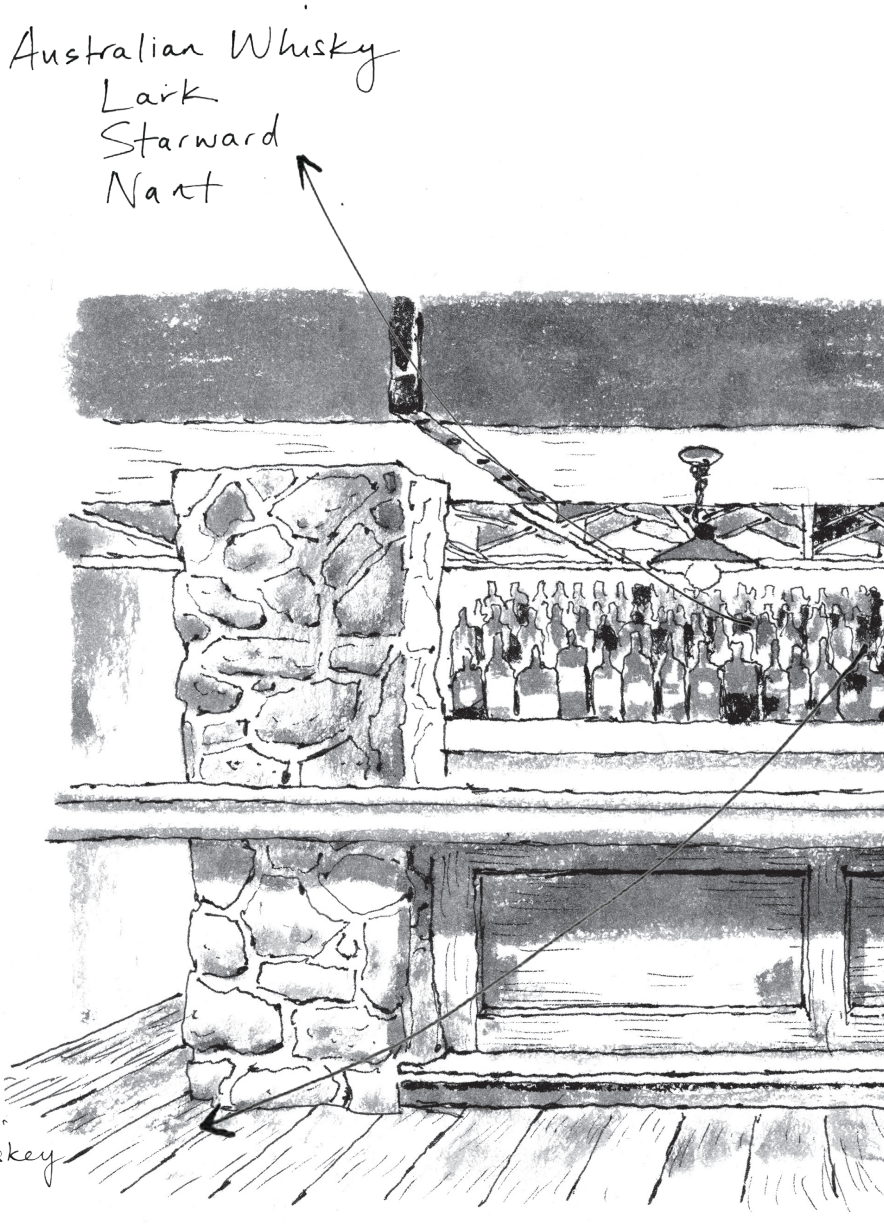
Jc's own ~ **60**
Grenache
Adelaide Hills, SA

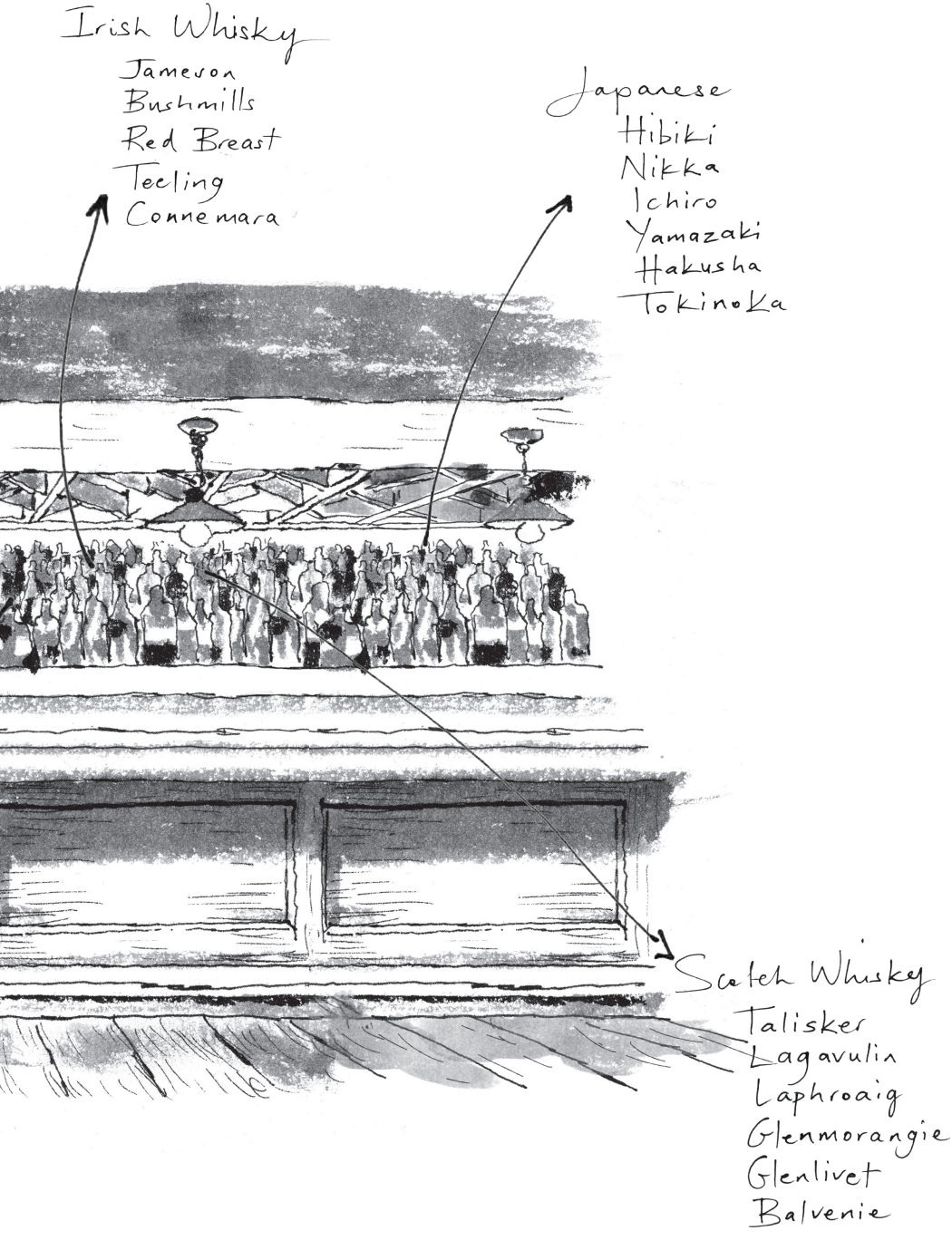
Cake ~ **62**
Barbera
Adelaide Hills, SA

Rising -~ **66**
Gamay
Yarra Valley, VIC

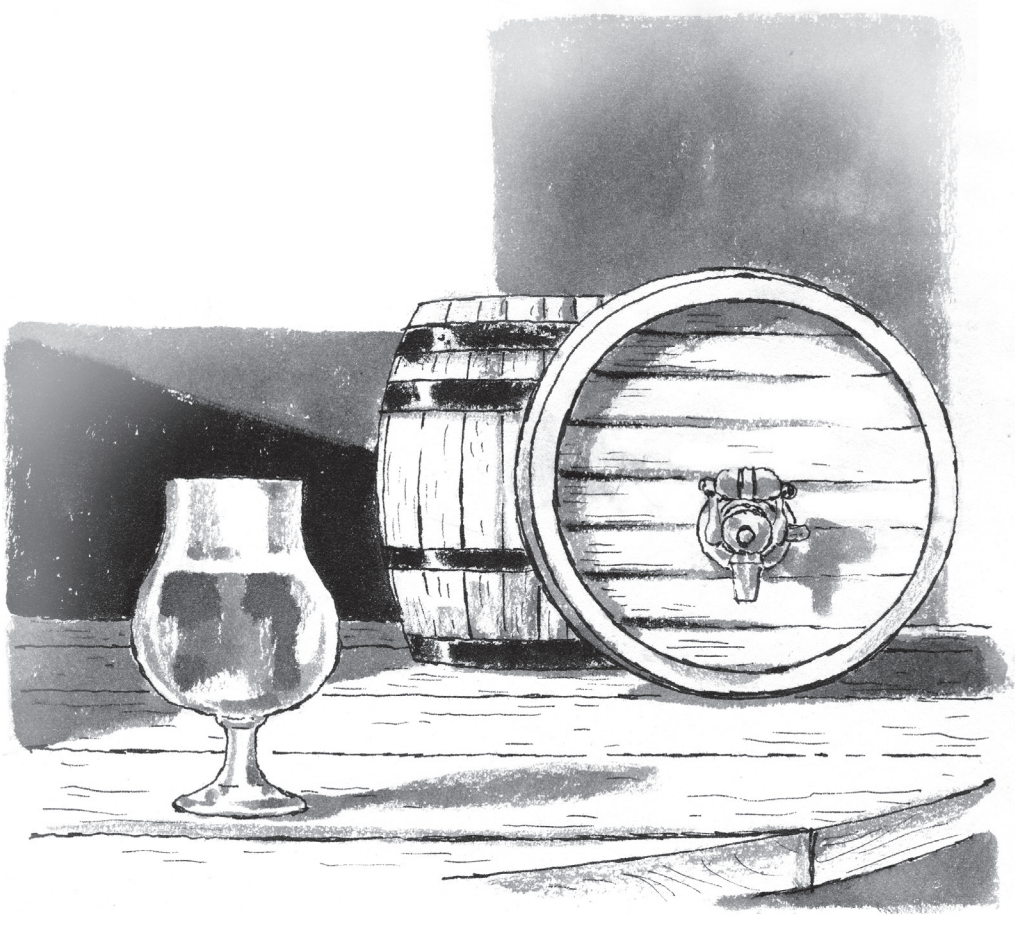
Other Wine Co~ **70**
Cabernet Franc
Kangaroo Island, SA

Campo Viejo – Gran Reserva ~ **80**
Temp, Mazuelo, Gracino
Rioja, SPN


Australian Whisky
Lark
Starward
Nant
American Whiskey
Hudson
Michters
Sazerac
Makers Mark
Elijah Craig


Irish Whisky
Jameson
Bushmills
Red Breast
Teeling
Connemara
Japanese
Hibiki
Nikka
Ichiro
Yamazaki
Hakusha
Tokinoka
Scotch Whisky
Talisker
Lagavulin
Laphroaig
Glenmorangie
Glenlivet
Balvenie

BEER & BOILERMAKERS



BEERS

DRAUGHT

The County Lager ~ 9

Lagunitas IPA ~ 11

BOTTLED

Pilsner Urquell ~ 10

Sample Pale Ale ~ 11

Stab in the Dark Imperial Porter ~ 10

Monteiths Crushed Apple Cider ~ 10

BOILERMAKERS

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

BRINGING THE PICKLEBACK ~ 10

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

THE IRISHMAN ~ 17

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

THE COVE ~ 20

A neat nip of Starwood Two Fold Australian whiskey paired with Lagunitas IPA

THE POMME ~ 23

A neat nip of calvados apple brandy paired with our bottled cider

FOOD MENU

OUR SIGNATURE BOARDS

QUESO $23

A selection of three Spanish cheeses: Cabra, Yarra V. White Savourine, La Fueya Blue, honeycomb, whiskey jam, fresh fruits, toasted nuts, beetroot crackers & sourdough

SALCHICHON $24

A selection of four Spanish cured meat: Cecina, Oscura Grande, Chorizo seco served with pickles, salty cultured butter, preserved chilli, marinated artichokes, grissini & sourdough

VERDE $20

Homemade hummus, labne, green tahini dips, veggie soldiers, spicy olives, pickles, olive oil & dukha, selection of sourdough & crackers.

MIXTA $23

A selection of two Spanish cheeses & cured meats, spicy olives, honeycomb, preserved chilli, fruits, marinated artichokes, beetroot crackers & sourdough

LITTLE SALTY SNACKS

Spanish olives stuffed to choose from $5 each
Anchovies, Peppers, Salmon, Lemon or Jamon

Mexican Nuts – Peanuts & pumpkin seeds roasted with lemon, chilli & garlic
$5

TAPAS TO SHARE OR NOT

RACLETTE PLATE $25 – 200G

Selection of three cured meats from our deli, Anis plana, Ham, Jamon hot jacket potato, melty, stinky, bubbly hot raclette cheese, cornichons and slice of sourdough

PASTRAMI TAPA $17.50

Smoked pastrami NY beef Swiss cheese, mustard, sauerkraut on rye

ALBONDIGUAS $15

Spanish meatballs in tomato sauce, grated cheese w crusty sourdough

EMPANADAS $18 (6 PIECES)

Selection of 3 Empanadas – Chicken/cheese, Argentinian Beef & Spinach/Cheese with Salsa verde.

PORK RILLETTES $16

Slowly cooked for 36H in duck fat, cornichons & crostini.

PATE EN CROUTE $18

French cold sausage roll, salad & pickles

TAPAS TO SHARE OR NOT

DUCK TERRINE SLICE $17
Romeo's terrine slice, pickles & sourdough

SPANISH SARDINES $18
Mini sardines marinated in olive oil with crostini & cultured butter.

MEJILLONES $18
Marinated mussel meat in escabeche & crusty sourdough

CURED & SMOKED SALMON $17
Shaved fennel, dill & capers, lemon dressing

TORTILLA $13
Potato tortilla omelette & garlic aioli

BUFFALO $18
Smashed Buffalo mozzarella, truss tomatoes, basil, croutons & balsamic vinaigrette.

DELI BY PLATE

Each plate comes with olives, pickles & bread.

Served in 2 sizes
50g = $13.90
100g $18.90

SPANISH HAM JAMON SERANO DUROC

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

CHORIZO DE PAMPLONA

Traditional chorizo recipe this is an air-cured salami designed with a coarse grind and paprika driven, to give a strong flavours and dry finish.

LA BOQUERIA MORCON

A classic Spanish Salami, coarse & medium grind pork with a back note of smoke. Flavoured with hot chilli, garlic, sweet paprika, coriander, rum & nutmeg

SALCHI BOSQUE

A unique salami using Spanish Forest mushrooms soaked in dry sherry. The combination of sweet pork & mushroom, give a unique earthy and sweet flavour unlike any other.

COCOA PLANO

With a nod towards our cousins famous Mexican Mole dish, this flat shape salami tantalises the taste buds with hints of molasses from the rum, fruity chilli notes and a slight bitter finish from the cacao.

CHEESES BY PLATE

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

FRENCH CAMEMBERT LE CONQUERANT 120G $19.90

Le Conquerant is a strong aromatic hint of wet straw, brassica and apples are a reminder of why the authentic cheese has become a proud symbol of French cheese making skills.
This Camembert is served baked with rosemary, garlic & white wine.

YARRA VALLEY SAVOURINE BLACK PYRAMID – $19

Based on the traditional French soft curd style,
Its amazing full-bodied interior delivers a fresh creamy citrus flavour when young, intensifying with age and taking on slight nutty notes with more depth of palate.

AMORE BURRATA 125G $19.90

Burrata has a thin mozzarella skin in a moneybag style filled with strings of stretched curd combined with seasoned cream. It's a creamy cheese with a delicate hint of sweetness in its flavour.

L'ARTISAN FERMIER 120G $19.90

A semi-hard, smear-ripened cheese reminiscent of a classical Morbier with an ash layer through its centre. It has a well-rounded nutty flavour with the slightest smoky finish and develops a stronger earthy character as it matures.