

MANNY'S

VALENTINE'S DINNER



14 February 2024

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Cocktail Specials
2 great menus to choose from

BOOK YOUR SPOT TO AVOID DISAPPOINTMENT
From 5pm - 9pm Drinks til 9:45pm



Authentic Italian

• MANNY'S •

ON MARSH

Valentine's Day Menu

Entrée

TARTARE DI SALMONE

Salmon Tartare, with a Lemon and Orange Reduction, Parsley and Chives served with Crispy Sea Salt Focaccia and Caramelised Orange Segments

\$21

POLIPETTI AFFOGATI

Warm Baby Octopus, served in a Seafood Sugo with Kalamata Olives, Cherry Tomatoes and Crispy Pane Di Casa

\$22

Pasta

GNOCCHI AL RAGU

In house made Gnocchi served in a slow cooked Beef Ragù topped with Crispy Mushrooms and Parmesan Cheese

\$26

RAVIOLI DI GAMBERI

Red Ravioli filled with a Prawns and Lemon mix in a Saffron Butter Sauce, topped with Crispy Capers, Prawn Oil and Pangrattato

\$29

Mains

PESCE SPADA ALLA GRIGLIA

200g medium Mibrasa Grilled Sword Fish served on a White Wine, Mussels and Butter Couscous Risotto, topped with a Mint and Parsley Salsa Verde

\$38

BISTECCA ALLA MIBRASA

250g Black Gully Scotch Fillet served with Potato Duchess, Beetroot Puree, Honey Glazed Dutch Carrots and Bordelaise Sauce

\$49

Desserts

TORTA AL FRUTTO DELLA PASSIONE

Crispy Biscuit base with a Creamy Cheesecake centre topped with a Passionfruit Reduction served with a Pea Flower and Coconut Gelato

\$15

BUDINO AL CIOCCOLATO

Budino mould set Dark Chocolate, Butter and Cream served with a Raspberry Coulis and Chantilly Cream

\$15



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Inizio

OLIVE MISTE

Crunchy Pane Di Casa served with Mixed Olives and Tomato Relish
(V, DF & VG) \$10

ARANCINI AL RAGÙ

Traditional Beef Ragù Arancini served with Tomato Relish and Parmesan Cheese \$16

FRITTO MISTO

Lightly Floured and Salted Calamari, Scallops, Soft Shell Crab
and King Prawn served with Crispy Parsley and Lemon Mayonnaise
(DF) \$30

ANTIPASTO CLASSICO

Classic Antipasto with Prosciutto Di Parma, Selection of Cold
Meats, Brie Cheese, Blue Cheese and Toasted Pane Di Casa
(DF & GF ON REQUEST) \$34

Primi

PENNE ARRABBIATA

Penne Rigate with a Basil, Chilli and Napoletana Reduction, infused Chilli Oil
and Half Burrata
(V, VG, DF & GF ON REQUEST) \$24

CASARECCE CON SPEZZATINO

Casarecce Pasta with a White Wine and buttered Lamb
Spezzatino, Herb Oil and Parmesan Cheese
(GF & DF ON REQUEST) \$32

MEZZELUNE AL MAIALE

Fresh Mezzelune Pasta filled with slow-cooked Pork Scotch Fillet in a charred
Capsicum Sugo, topped with Crispy Pancetta, Chilli Oil and Parmesan Foam
(DF ON REQUEST) \$34

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (NF) NUT FREE, (DF) DAIRY FREE

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F A V O U R I T E S

Secondi

FRITELLE DI LENTICCHIE

Potato and Lentils Fritters served with an Oil and Basil Caponata, Sweet Carrot Puree, Crispy Eggplant and Tomato Relish
(V, VG, GF ON REQUEST)

\$26

POLLO ALLA DIAVOLA

Chilli, Parsley and Garlic-Marinated Half Chicken Sous Vide, finished on the mibrasa served with a Lime and Capsicum Puree, Cherry Tomato Salad and Burrata Cream
(GF, DF ON REQUEST)

\$43

ANATRA AFFUMICATA

Manny's Classic Smoked Duck served with a Potato Rosti, Plum Puree, Orange Reduction and Pickled Cherries
(GF, DF)

\$46

PETIT EYE FILLET

200g Petit Eye Fillet served with Bordelaise Sauce and Charred Lemon
(DF & GF)

\$49

Carne Frollata

CONTROFILETTO

200g MB8+ Wagyu Striploin served with Bordelaise Sauce and Charred Lemon
(GF)

\$84

BISTECCA FIORENTINA FROLLATA

1Kg Black Gully MB+ 6 days house aged Bistecca Fiorentina served with Bordelaise Sauce and Charred Lemon
(GF)

\$150

MANNY'S

FAVOURITES

Contorni

PANE DI CASA

Toasted Pane Di Casa served with Pepe Saya Cultured Butter
(V)

\$9

VERDURA ARROSTO

Broccolini and Beans cooked in the Mibrasa and dressed with
a Dijon Vinaigrette
(GF, V)

\$12

RUCOLA E PERA

Rocket, Pear and Walnut Salad with a Balsamic and Olive Oil Dressing
(V)

\$12

PATATE ARROSTO

Twice cooked deep fried Chat Potatoes topped with Parmesan
(V)

\$12

Dolci

VANILLA GELATO

Home-Made Vanilla Gelato
(GF, V)

\$12

CANNOLI

Cannoli Filled with Vanilla Custard served with Mixed Berry Compote
and Strawberry Whipped Cream
(V)

\$14

TIRAMISU

Coffee Dipped Savoiardi Biscuits, layered with Mascarpone Cheese and Marsala
(V)

\$14

MANNY'S

F A V O U R I T E S

Kids

FETTUCCINE WITH PULLED PORK RAGÙ

Fresh fettuccine served with slow cooked Pork Ragù topped with Parmesan Cheese
(DF ON REQUEST)

\$16

PENNE WITH CREAMY CHEESE SAUCE

Penne served in a Creamy Cheese Sauce topped with Parmesan Cheese
(V)

\$16

CHICKEN SCHNITZEL

Crumbed Chicken Breast served with Shoestring Fries and Tomato Sauce
(DF)

\$18

KIDS ICE CREAM

Single scoop of In-House Vanilla Gelato served with Chocolate Sauce
or Mixed Berry Compote
(GF)

\$9.5