



*Mother's  
Day*  
AT  
**MANNY'S**

**SUNDAY  
MAY 12TH**

*Special Mother's Day  
Menu Option*

**LUNCH SERVICE  
12PM - 3PM**

**BAR MENU  
3PM - 5PM**

**COMPLIMENTARY**



**GLASS OF PROSECCO  
OR SOFT DRINK FOR  
ALL MOTHERS**

**BOOK ONLINE AT [MANNYSONMARSH.COM](http://MANNYSONMARSH.COM)**





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**COMPLIMENTARY  
TO ALL TABLES:**

**olive  
ascolane  
on arrival**

## **ANTIPASTO**

### **Insalata Di Mare**

warm black mussels, calamari, prawns and baby octopus served in a butter and parsley reduction with cherry tomatoes and pickled chilli

\$22

## **PRIMI**

### **Canelloni Spinaci E Ricotta**

cannelloni filled with spinach and ricotta, layered with besciamella, napoletana sauce and mozzarella cheese, topped with crispy parmesan

\$29

## **SECONDI**

### **Involtini Di Pesce Spada**

thinly sliced swordfish filled with a bread, olives, and capers mixture, pan-fried and served on a celeriac purée with a side of fennel and orange salad

\$39

## **DOLCI**

### **Mini Torta Mimosa**

pan di spagna cake filled with vanilla custard, coated with chantilly cream and topped with a traditional yellow cake crumb coating

\$16





*Authentic Italian*

# • MANNY'S •

ON MARSH

## ANTIPASTI

PANE DI CASA (V, DF & VG ON REQUEST)	\$10
Crunchy pane di casa served with cultured butter and balsamic in extra virgin olive oil	
GNOCCHI FRITTI (V & VG ON REQUEST)	\$18
In-house made gnocchi deep fried & served with caramelised beetroot mayonnaise, Pecorino cheese and crispy pancetta	
CAPELANTE ALLE FRAGOLE (V)	\$22
Pan seared Japanese scallops on a lime and strawberry reduction, topped with a savoury cocoa crumble and candied walnuts	

## PRIMI

CLASSICO ANTIPASTO (DF ON REQUEST)	\$25
In-house made Wagyu bresaola accompanied by Prosciutto di Parma, brie cheese and mixed olives	
PENNE RIGATE ALLA VODKA (V, VG & DF ON REQUEST)	\$22
Penne rigate served in a classic Napoletana sauce with a touch of cream and deglazed with vodka	
GNOCCHI ALLA NORMA (V, VG & DF ON REQUEST)	\$24
In-house made gnocchi served in an eggplant and Napoletana sauce topped with burrata cream	
CASARECCE CON MAIALE ALL'UMIDO (DF ON REQUEST)	\$26
Casarecce pasta with slow-cooked pork scotch fillet topped with lemon pesto	
FETTUCCINE AI GAMBERI (V, DF)	\$28
Fresh fettuccine in a prawn and white wine sauce topped with a Mibrasa grilled king prawn	

## SECONDI

INSALATA D'ANGELO (GF, DF ON REQUEST) Mibrasa-grilled Lamb rump on chargrilled baby cos, baby beetroot, pancetta and parmesan with a lime and Dijon vinaigrette	\$32
POLLO AI FUNGHI (GF, DF) Pan seared chicken supreme served with a mushroom reduction, sweet carrot puree and radicchio garnish	\$34
BISTECCA ALLA MIBRASA (GF, DF ON REQUEST) Black Gully 200g flank steak served with pomme frites, black garlic butter, water cress and beef jus	\$38

## DESSERTS

VANILLA GELATO (GF, V) Home-made vanilla gelato with Amarena Cherries	\$12
AFFOGATO (GF, V) Vanilla gelato, espresso and liqueur	\$14
TIRAMISU (V) Coffee-dipped savoiardi biscuits layered mascarpone cheese and marsala	\$14
CANNOLI (V) Cannoli filled with vanilla custard served with mixed berry compote and strawberry whipped cream	\$14

## KIDS

FETTUCINE WITH PULLED PORK RAGU (DF ON REQUEST) Fresh fettuccine served with slow-cooked pork ragu topped with parmesan cheese	\$16
PENNE WITH CREAMY CHEESE SAUCE (V) Penne served in a creamy cheese sauce topped with parmesan cheese	\$16
CHICKEN SCHNITZEL (DF) Chicken breast crumbed served with shoestring fries and tomato sauce	\$18
KIDS ICE CREAM Single scoop of in-house vanilla gelato served with chocolate sauce	\$9.50