

# LUNCH

## MANNY'S

### ANTIPASTI

#### Pane Di Casa

crispy pane di casa with pepe saya cultured butter and mixed olives  
(DF ON REQUEST) \$12

#### Bruschetta Peperonata

bruschetta with burrata cream, peperonata and toasted pine nuts  
(VG, V & DF ON REQUEST) \$15

#### Antipasto Classico

house made wagyu bresaola accompanied by prosciutto di parma,  
brie cheese, mixed olives and toasted pane di casa  
(DF ON REQUEST) \$24

### PRIMI

#### Penne Alla Vodka

penne rigate served in a classic napoletana sauce with a touch of cream  
and deglazed with vodka  
(VG, V, GF & DF ON REQUEST) \$22

#### Pappardelle Con Ragù

fresh pappardelle with a traditional tomato and beef ragù  
(GF & DF ON REQUEST) \$24

#### Gnocchi Maiale E Funghi

potato gnocchi served with a butter and pork mince sauce topped  
with crispy mixed mushrooms  
(DF ON REQUEST) \$26

#### Lasagna

traditional lasagna layered with besciamella, slow cooked beef ragù  
and mozzarella cheese \$29

#### Risotto Al Salmone

candaroli risotto with house smoked hickory salmon, cream and lump fish caviar  
(GF ON REQUEST) \$30

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### SECONDI

#### Cotoletta Di Maiale

twice cooked pork cutlet served with a barley and caramelised prune risotto, cavolo nero and jus

\$33

#### Pesce Del Giorno

ask our friendly staff for details on our fish of the day

#### Groppa D'agnello

mibrasa cooked lamb rump served on a smokey eggplant puree with mixed winter vegetables and jus

\$35

(DF & GF)

#### Bavetta Di Manzo

black gully flank steak served with shoestring fries, carrot puree and a mixed mushroom jus

\$38

### CONTORNI

#### Pane Di Casa

crispy pane di casa served with pepe saye cultured

\$9

(DF ON REQUEST)

#### Patate Arrosto

twice cooked chat potatoes served with rosemary salt and parmesan cheese

\$12

(DF ON REQUEST)

#### Vegetali Misti

dutch carrots, butternut pumpkin, beetroot and cavolo nero served with a dijon vinaigrette

\$12

(GF, VG, V, DF)

#### Rucola E Pera

roquette leaf, pear and walnuts served with a balsamic dressing

\$12

(GF, VG, V, DF)

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### DOLCI

#### Gelato

house made vanilla gelato with butterscotch sauce and caramelized almonds \$14  
(DF & VG ON REQUEST)

#### Affogato

house made vanilla gelato with frangelico liquor and a shot of espresso \$14

#### Tiramisu

savoiardis biscuits layered with mascarpone, marsala and coffee \$14

#### Cannoli

chocolate cannoli filled with hazelnut mousse and a chantilly cream garnish \$14

#### Dessert Special

ask our friendly staff about today's dessert special

### KIDS

#### Penne Napoletana

penne pasta served with tomato passata and basil reduction topped with parmesan \$14  
(DF, VG & GF ON REQUEST)

#### Pappardelle With Lamb Ragù

house made pappardelle pasta with a slow cooked lamb ragù \$16  
topped with parmesan  
(DF & GF ON REQUEST)

#### Chicken Schnitzel

crumbed chicken breast served with shoestring fries and tomato \$18

#### Kids Gelato With Butterscotch Sauce

two scoops of house made vanilla gelato served with \$10.5  
a side of butterscotch sauce