



Please Join us for

MANNY'S

CHRISTMAS IN JULY

TRADITIONAL MILANO STYLE CUISINE

CHOOSE TO DINE OUR:

4 COURSE SET MENU \$86 PP

OR

MANNY'S FAVOURITES MENU

JULY 26TH
& 27TH

5:00 PM
TIL LATE



EXCLUSIVE CHRISTMAS COCKTAILS



BOOK ONLINE AT MANNYSONMARSH.COM

MANNY'S

CHRISTMAS IN JULY



ANTIPASTO

Bollito

slow poached beef silverside served with a salsa verde, pickled tomatoes and chilli with a side of pane di casa

PRIMO

Risotto ai Funghi e Salsicia

candelori rice with saffron and mixed mushrooms topped with pork and fennel mince

SECONDI

Cotoletta D'agnello

lamb cutlet crumbed in a milano style mixture served with fried polenta, honey glazed dutch carrots and cavolo nero, topped with sage butter

DOLCE

Panettone

house made mini panettone served with a side of rum custard cream



\$86
PER PERSON





Authentic Italian

• **MANNY'S** •

ON MARSH

MANNY'S

F A V O U R I T E S

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Inizio

PANE CON STUZZICHINI

pane di casa served with house made bresaola and brie cheese \$14

BRUSCHETTA DI MAIALE

crispy pane di casa with oven cooked pork mince, melted provolone and cavolo nero \$16

TALEGGIO ARANCINI

arancini with pumpkin and taleggio cheese on a bed of roquette and a side of parmesan cream \$18

CLASSIC PROSCIUTTO ANTIPASTO

classic antipasto with prosciutto di parma, selection of cold meats, brie cheese, blue cheese, toasted pane di casa and condiments (DF & GF ON REQUEST) \$32

Primi

PENNE ALL'AMATRICIANA

penne served in a crispy pancetta napoletana sauce topped with pecorino sardo (GF ON REQUEST) \$24

RISOTTO ASPARAGI E ZAFFERANO

gin deglazed risotto with saffron and asparagus topped with pickled beetroot (GF, V & DF ON REQUEST) \$26

LASAGNA

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

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Secondi

POMODORI RIPIENI

truss tomatoes filled with paprika and mixed vegetable flavoured rice, smokey eggplant puree, peperonata and toasted pine nuts
(V, VG, GF & DF)

\$28

OSSO BUCO

slow cooked osso buco with risotto alla milanese topped with caramelised balsamic onions
(GF, DF ON REQUEST)

\$46

ANATRA AFFUMICATA

manny's smoked duck on creamy polenta with a raspberry reduction, caramelised prunes and jus
(GF)

\$48

FILLETTO DI MANZO

mibrasa cooked eye fillet with a mixed mushroom mignon pie, carrot puree and bordelaise sauce

\$59

Piatti Piu Grandi

TAGLIATA DI CARNE

mibrasa cooked flank steak, herb crusted lamb rump, and sous vide pork cutlet, served with twice cooked chat potatoes and bordelaise sauce

\$85

1KG FIORENTINA AGED IN HOUSE

house aged 1kg black gully fiorentina steak served with charred lemon and bordelaise sauce
(GF)

\$120

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Contorni

PANE DI CASA

crispy pane di casa served with pepe saye cultured butter
(DF ON REQUEST)

\$9

PATATE ARROSTO

twice cooked chat potatoes served with rosemary salt and parmesan cheese
(DF ON REQUEST)

\$12

VERDURE MISTE

rocket, pear and walnut salad with a balsamic and olive oil dressing
(GF, VG, V, DF)

\$12

RUCOLA E PERA

roquette leaves, pear and walnuts served with a balsamic dressing
(GF, VG, V, DF)

\$12

Dolci

GELATO

house made vanilla gelato with butterscotch sauce and caramelised almonds
(DF, VG ON REQUEST)

\$12

TIRAMISU

savoirdi biscuits layered with mascarpone, marsala and espresso

\$14

CANNOLI

chocolate cannoli filled with hazelnut mousse and a chantilly cream garnish

\$14

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

MANNY'S

F A V O U R I T E S

Kids

PENNE NAPOLETANA

penne pasta served with tomato passata and basil reduction, topped with parmesan
(VG or DF or GF ON REQUEST)

\$14

PAPPARDELLE WITH LAMB RAGU

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

\$16

CHICKEN SCHNITZEL

crumbed chicken breast served with shoestring fries and tomato sauce

\$18

KIDS GELATO WITH BUTTERSCOTCH SAUCE

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

\$10.5