

LUNCH

MANNY'S

ANTIPASTI

Pane Con Stuzzichini

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

Bruschetta Clasica

crispy pane di casa with a cherry tomato and basil mix, topped with goat's cheese and dressed with a balsamic reduction (V & VG ON REQUEST) \$16

Arancini Di Manzo

arancini with 12 hour slow cooked black gully brisket, on a bed of roquette and a side of capsicum salsa \$18

Calamari Fritti

lightly floured and fried calamari served with a side of mayonnaise and a lemon wedge \$22

PRIMI

Penne Primavera

penne served with a mixture of julienne vegetables, napoletana sauce topped with parmesan and dehydrated sicilian olives (V, VG, GF & DF ON REQUEST) \$22

Gnocchi Di Barbabietola

beetroot gnocchi served in a parmesan and gorgonzola cream topped with crispy sage (V) \$24

Lasagna

traditional lasagna, layered with béchamel sauce, slow cooked beef ragu and mozzarella cheese \$26

Fettuccine All'agnello

house made fettuccine, served with a slow cooked lamb ragu and topped with parmesan (GF & DF ON REQUEST) \$29

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SECONDI

Cotolette Di Cavolfiore

poached, crumbed and fried cauliflower steak, served on pea puree, with a parsley and couscous salad topped with a balsamic reduction and a side of capsicum salsa (V, VG, DF)

\$26

Salmone In Padella

poached and pan seared 200g lime marinated salmon fillet served on a cherry tomato, spring onion and fennel salad, dressed with an orange reduction and garnished with crispy salmon skin (GF, DF)

\$39

Costata Di Maiale

sous vide pork cutlet, finished in the mibrasa served on an apple reduction, with a pear, radish and grilled baby cos salad, maple vinaigrette topped with toasted almonds (GF, DF)

\$42

Controfiletto Di Manzo

200g black angus new york cut, served with a green lentil, pickled onion and tomato salad, twice cooked chat potatoes and red wine jus (DF)

\$49

CONTORNI

Pane Di Casa

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

\$9

Bowl Of Chips

shoestring fries served with a side of tomato sauce (DF)

\$9

Patate Arrosto

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

\$9

Rucola E Pera

roquette leaves, pear, parmesan flakes, and walnuts served with a balsamic dressing (GF, V & VG ON REQUEST)

\$9

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DOLCI

Gelato

house made vanilla gelato with a mixed berry coulis and toasted almonds (GF) \$14

Granita Di Fragole

sweetened fresh strawberry and lime puree, iced and served with chantilly cream and toasted oats (GF, DF) \$14

Tiramisu

savoardi biscuits layered with a mascarpone cream, marsala and espresso \$14

Cannoli Al Pistacchio

chocolate crusted cannoli filled with a sweet pistachio ricotta, candied oranges and chantilly cream \$14

KIDS

Penne Napoletana

penne pasta served with tomato passata and basil reduction, topped with parmesan (DF, VG & GF ON REQUEST) \$12

Spaghetti Bolognese

house made pappardelle pasta with a slow cooked beef ragu, topped with parmesan (DF & GF ON REQUEST) \$14

Chicken Schnitzel

crumbed chicken breast served with shoestring fries and tomato sauce \$16

Kids Gelato

two scoops of house made vanilla gelato served with a side of mixed berry coulis (GF) \$9