



Authentic Italian

• MANNY'S •

ON MARSH

INIZIO

Pane Con Stuzzichini

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

Bruschetta Clasica

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

Bruschetta Di Salmone

crispy pane di casa with dill cream cheese, lime marinated salmon crudo topped with chives \$18

ANTIPASTI

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

Carpaccio Di Manzo

beef carpaccio served with roasted grapes, radish, roquette, parmesan flakes with lemon dressing (DF & GF ON REQUEST) \$26

Classic Prosciutto Antipasto

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

PRIMI

Penne Primavera

penne served with a mixture of julienne vegetables, napoletana sauce topped with parmesan and dehydrated sicilian olives

(V, VG, DF & GF 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, slow cooked beef ragù and mozzarella cheese

\$26

Fettuccine All'agnello

house made fettuccine, served with a slow cooked lamb ragù

topped with parmesan (GF & DF ON REQUEST)

\$29

Tortellini Spinaci E Ricotta

green tortellini filled with a ricotta, nutmeg and spinach mixture, served in a pink sauce and topped with ricotta salata (V)

\$30

Spaghetti Al Pesce Spada

spaghetti served with sword fish in a cherry tomato reduction

served with capers, kalamata olives and parsley (GF ON REQUEST)

\$34

SECONDI

Cotolette Di Cavolfiore

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

\$26

Osso Buco Al Limone

osso buco slow cooked in lemon, white wine and vegetable stock, served on a barley pilaf (GF ON REQUEST)

\$38

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

Costata D'agnello

mibrasa cooked lamb rack served with pea purée, greek yoghurt, oven dried cherry tomatoes, lamb croquette and mint salsa verde

\$46

Anatra Affumicata

smoked duck served on potato pancakes, sautéed baby spinach, mango jelly and red wine jus

\$48

Controfiletto Di Manzo

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

\$49

PIATTI PIU GRANDI

Grigliata Mista

mibrasa grilled prawns with salmoriglio butter, lightly floured fried calamari, gratinati slipper lobster, a fillet of salmon, cherry tomato salad, served with charred lemon and house made tartare

(DF & GF ON REQUEST)

\$74

Tagliata Di Carne

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

(DF & GF ON REQUEST)

\$85

1 kg Fiorentina Aged In House

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

\$120

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

Couscous Salad

couscous served chilled, with cherry tomatoes, kalamata olives, parsley with oil and orange dressing (V, VG)

\$9

Rucola E Pera

roquette leaves, pear, parmesan flakes and walnuts served with a balsamic dressing

(V, GF & VG ON REQUEST)

\$9

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 ON REQUEST) \$14

Tiramisu

savoirdi 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

Torta Dolce Al Formaggio

cold set cheesecake on a biscuit base and topped with sweet mango reduction \$14

Manny's Dessert Platter To Share

a selection of deserts to share, including tiramisu, cannoli with pistachio cream and cold set cheesecake \$29

Cheese Platter

chef selection of 3 different cheeses served with strawberries, assorted nuts, capsicum salsa, condiments and crackers \$32

KIDS

Penne Napoletana

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

\$12

Spaghetti Bolognese

house made pappardelle pasta with a slow cooked beef ragù, 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