

LUNCH

MANNY'S

ANTIPASTI

Bruschetta Clasica

crispy pane di casa with a cherry tomato and basil mix, topped with goats cheese and dressed with a balsamic reduction (DF & V ON REQUEST) \$14

Bruschetta Di Manzo

12 hour slow-cooked brisket in a napoletana reduction served on pane di casa and topped with pecorino sardo (DF ON REQUEST) \$16

Calamari E Gamberi Fritti

lightly floured & fried calamari and prawn tails served with a side of mayonnaise and a lemon wedge \$20

PRIMI

Gnocchi Di Manzo

potato gnocchi served with 12-hour slow-cooked brisket, napoletana sauce and parmesan cheese (DF ON REQUEST) \$25

Fettuccine Tricolore

three coloured house-made fettuccine with a slow-cooked white wine rosemary lamb ragù, topped with pecorino sardo (GF & DF ON REQUEST) \$26

Lasagna

traditional lasagna layered with bésciamella sauce, slow-cooked beef ragù and mozzarella cheese \$27

Risotto Ai Funghi

candelori rice with mixed mushrooms, porcini stock and truffle oil, topped with goats cheese and walnut crumble (GF, DF & VG ON REQUEST) \$28

Spaghetti Ai Gamberi

spaghetti with sous-vide prawn tails, lobster broth and a dash of napoletana, topped with a rustic salsa verde (GF ON REQUEST) \$30

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SECONDI

Pollo Alla Cordon Bleu

chicken breast stuffed with ham and fontina cheese, crumbed and fried, served on a creamy corn purée, with sautéed baby spinach and twice-cooked chat potatoes

\$36

Barramundi in Crosta

bread and parsley-crust 200g barramundi fillet, pan-seared and finished in the mibrasa, served on a parsnip purée, sautéed tuscan kale, crispy pancetta garnish and a wedge of charred lemon
(GF ON REQUEST)

\$39

Lamb Shank

slow cooked lamb shank with a dark chocolate and jus reduction, swede purée, roasted butternut and toasted walnuts (GF ON REQUEST)

\$44

CONTORNI

Pane Di Casa

crispy pane di casa served with pepe saye cultured butter (DF ON REQUEST) \$9

Bowl Of Chips

7mm 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 (VG ON REQUEST) \$9

Caponata Alla Paesana

chunky capsicum, zucchini and eggplant sautéed in a basil napoletana sauce (VG) \$9

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DOLCI

Stracciatella Gelato

house-made vanilla and dark chocolate gelato topped with honeycomb crumble

\$10

Tiramisu

savoardi biscuits layered with mascarpone, marsala and espresso

\$14

Crostata Di Mele

house-made shortcrust pastry filled with cinnamon and apples, served with a side of chantilly cream

\$14

KIDS

Penne Napoletana

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

\$10

Spaghetti Bolognese

spaghetti with a slow-cooked beef ragu topped with parmesan (DF & GF ON REQUEST)

\$12

Chicken Schnitzel

crumbed chicken breast served with shoestring fries and tomato sauce

\$14

Kids Gelato

two scoops of house-made stracciatella gelato with honeycomb crumble

\$8

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES, NUTS SHELLFISH AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

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