



Authentic Italian

• MANNY'S •

ON MARSH

INIZIO

Bruschetta Classica

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

Bruschetta Di Manzo

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

Antipasto Piccolo

pane di casa served with prosciutto di parma, bertocchi mild salami,
and brie cheese (DF ON REQUEST) \$18

ANTIPASTI

Arancini Di Prosciutto Cotto

arancini filled with a ham, pea and bésciamella mixture served on
a chilli and napoletana reduction, topped with parmesan \$16

Calamari E Gamberi Fritti

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

Classico Prosciutto Antipasto

classic antipasto with prosciutto di parma, selection of cold meats,
brie cheese, goats cheese, toasted pane di casa and condiments \$26
(DF ON REQUEST)

Antipasto Da Condividere

a selection of our favourite entrées including tomato bruschetta,
slow-cooked brisket bruschetta, arancini, and fried calamari \$32

PRIMI

Gnocchi Di Manzo

potato gnocchi served with a 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 and 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

(DF, GF & 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

Mezzelune Di Salmone

house-made mezzelune filled with a hickory-smoked salmon and dill mixture, served on a lemon cream, topped with herb oil and

crispy salmon skin

\$32

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

SECONDI

Ratatouille

mixture of vegetables, sliced, layered and baked with napoletana sauce, served on a potato purée and fried polenta chips \$26
(VG & GF)

Pollo Alla Cordon Bleu

crumbed chicken breast stuffed with ham and fontina cheese, served on a creamy corn purée with sautéed baby spinach and twice-cooked chat potatoes \$36

Porchetta Smontata

pork belly filled with walnut, cranberry, and fennel rolled and sous-vide, served on a potato purée and topped with pork crackling \$38
(GF)

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 \$39
(GF ON REQUEST)

Lamb Shank

slow-cooked lamb shank with a dark chocolate jus reduction, swede purée, roasted butternut, and toasted walnuts \$44
(GF ON REQUEST)

Anatra Affumicata

manny's smoked duck fillet served on puff pastry with pickled onions, butternut mousse, toasted almond flakes and a sweet orange reduction \$46

Controfiletto Di Manzo

200g new york cut beef served with paris mash, sautéed baby spinach, caramelised beetroot and topped with a mushroom reduction \$52
(GF)

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PIATTI PIU GRANDI

Grigliata Mista

mibrasa-grilled king prawns topped with salsa verde, lightly floured fried calamari, slipper lobster and crusted barramundi served with charred lemon and house-made tartare sauce (GF ON REQUEST)

\$74

Tagliata Di Carne

mibrasa twice-cooked lamb rump, new york cut beef, and porchetta served with chat potatoes and jus (GF ON REQUEST)

\$88

1 kg Fiorentina Aged In House

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

\$124

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

Millefoglie

house-made puff pastry with milk chocolate crèmeux, cinnamon and wine-poached pear and candied walnuts \$14

Tiramisu

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

Rum Baba

sweet sponge cake soaked and served on a rum syrup with vanilla custard \$14

Crostata Di Mele

house-made short crust pastry filled with cinnamon and apples, served with a side of chantilly cream \$14

Manny's Dessert Platter To Share

a selection of manny's desserts to share including tiramisu, warm apple pie, and chocolate millefoglie \$29

Cheese Platter

chef's selection of 3 cheeses served with assorted nuts, honey, condiments, and crackers \$32

KIDS

Penne Napoletana

penne pasta served with tomato passata and basil reduction, topped with parmesan (VG, DF & GF ON REQUEST) \$10

Spaghetti Bolognese

spaghetti with a slow-cooked beef ragù, 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 \$8