

# LUNCH

## MANNY'S

### ANTIPASTI

#### **Pane Con Aglio**

house-made crispy pane di casa served with a sea salt and garlic compound butter (GF ON REQUEST)

\$10

#### **Bruschetta Classica**

house-made pane di casa with cherry tomatoes and basil, topped with goat cheese and a balsamic reduction (GF & DF ON REQUEST)

\$15

#### **Calamari E Gamberi**

lightly floured and fried calamari with prawn tails, served with a side of mayonnaise and a lemon wedge (DF)

\$20

#### **Burrata**

burrata cheese with cherry tomato and basil salad, balsamic dressing, and toasted pane di casa (GF ON REQUEST)

\$26

### PRIMI

#### **Gnocchi Alla Vodka**

potato gnocchi served in a vodka pink sauce, topped with burrata cream and parmigiano reggiano (GF & DF ON REQUEST)

\$22

#### **Ravioli Alla Zucca**

house-made pumpkin ravioli in a burnt butter and sage sauce, topped with pickled beetroot, goat cheese, and pistachio crumb

\$23

#### **Fettuccine Pancetta**

house-made beetroot fettuccine with a creamy pancetta and leek sauce, topped with pecorino sardo (GF ON REQUEST)

\$24

#### **Lasagna**

traditional lasagna layered with slow-cooked beef ragù, besciamella sauce, and mozzarella

\$26

#### **Rigatoni Al Manzo**

rigatoni served in a slow-cooked beef brisket ragù, topped with olive tapenade and pecorino sardo (DF & GF ON REQUEST)

\$28

# LUNCH

## MANNY'S

### SECONDI

#### Zucca

Hickory-smoked roast pumpkin served on hummus with a cherry tomato and eschalot salad, garnished with toasted almonds (V, VG, GF & DF)

\$26

#### Maiale

pork scotch fillet crumbed and fried, served with a side of house-made coleslaw, fried smashed potatoes, a lemon wedge and aioli (DF)

\$32

#### Pollo

chilli and lime marinated chicken supreme, sous vide and finished in the mibrasa, served on a carrot purée with a side of broccolini and beans (GF)

\$35

#### Manzo

300g flank steak served with sautéed broccolini, twice cooked chat potatoes and beef jus (GF & DF ON REQUEST)

\$39

#### Salmone

dill and milk poached salmon served on a cherry tomato, eschalot and basil salad, topped with garlic compound butter

\$44

### CONTORNI

#### Pane

crispy pane di casa served with pepe saye cultured butter

\$9

#### Patatine

7mm shoestring fries served with a side of tomato sauce (DF & V ON REQUEST)

\$9

#### Patate Arrosto

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

\$9

#### Rucola E Pera

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

\$9

#### Broccolini

broccolini and green beans sautéed in garlic butter (GF & DF ON REQUEST)

\$9

# LUNCH

## MANNY'S

### DOLCI

#### Gelato

house-made vanilla gelato topped with a peach compote (GF) \$9

#### Sorbetto

house-made blood orange sorbet topped with dark chocolate shards \$12  
(DF ON REQUEST)

#### Tiramisu

savoiardi biscuits layered with a mascarpone cream, marsala and espresso \$12

#### Banana Split

caramelised cinnamon banana served with vanilla gelato, chantilly cream, chocolate fudge sauce and toasted almonds (GF) \$14

### KIDS

#### Rigatoni Napoletana

rigatoni pasta served with tomato passata and basil reduction, topped with parmesan (DF & GF ON REQUEST) \$9

#### Spaghetti Bolognese

spaghetti with slow cooked beef ragù, topped with parmesan \$12  
(DF & GF ON REQUEST)

#### Pork Schnitzel

crumbed pork scotch served with shoestring fries and tomato sauce \$16

#### Kids Gelato

two scoops of house-made vanilla gelato with dark chocolate shards (GF) \$6

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