

LUNCH**Thursday, Friday & Saturday 12pm - 2pm**

\$30/\$60 Express & Long Lunch

DINNER**Tuesday to Saturday, 5:30pm - 11pm**

A La Carte Menu or \$75 Set Menu

dinner set menu

75

express lunch or long lunch

30/60

sydney rock oyster, cara cara vinegar

6/33/66

Plenty Valley peppers & *satini pistache* - peanut chutney

9

idli - rice cake, coconut chutney & pickled Dog Creek Growers' kohlrabi

10

gato arouille - taro fritter, Manzé hot sauce

4.5 ea

chana puri - potato & Dog Creek Growers' romanesco fritter, curry leaf chutney

6 ea

paté poisson - Goulburn River trout pastry, fermented green tomato

10 ea

fish head & wing, fermented tomato glaze

16

Mt Zero chickpeas, coriander seed & Dog Creek Growers' sorrel w/ rice

10pp

Lakes Entrance octopus, Dog Creek Growers' peppers, *mazavaroo*

28

Dog Creek Growers' honeynut pumpkin, *'brede songes'* & mustard

24

whole Blue Swimmer crab, green chilli & sorrel butter

MP

chicken liver, Dog Creek Growers' radish & wild garlic vinegar

20

Wattle Bank Farm oyster mushrooms, tamarind *takkar*, fioretto

26

eggplant, Black Russian tomato *rougaille*

32

lamb rump & house yoghurt *kalia*

44

briani poisson - Rocky Point cobia & King prawn biryani (30 min)

65

steamed basmati rice

5

Dog Creek Growers' *salade*

8

Dog Creek Growers' cabbage, fresh turmeric, dried chilli

12

poudine mais - sweetcorn pudding, coconut & fig

16

*All card transactions will incur a 1.6% surcharge**We acknowledge the Wurundjeri people of the Kulin Nation as the Traditional Custodians and Owners of the land and pay our respects to their Elders past, present and emerging.*

Manzé
April 2024

set menu \$75pp
dietaries catered for

+ *sydney rock oyster, cara cara vinegar* \$6/33/66

idli, coconut chutney & Dog Creek Growers' kohlrabi
chana puri - potato & romanesco fritter, curry leaf chutney
Clarence River school prawns, achard limon

+ *gato arouille - taro fritter, Manzé hot sauce* \$4.5 ea

+ *whole Blue Swimmer Crab, green chilli & sorrel butter* \$MP

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, peppers, mazavaroo
steamed basmati rice

lamb rump & house yoghurt kalia

or

Rocky Point cobia & King prawn biryani + \$20

Dog Creek Growers' salade

poudine mais - sweetcorn pudding, coconut & fig

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Manzé
April 2024

pescatarian set menu \$75pp

+ sydney rock oyster, cara cara vinegar \$6/33/66

idli, coconut chutney & Dog Creek Growers' kohlrabi
chana puri - potato & romanesco fritter, curry leaf chutney
Clarence River school prawns, *achard limon*

+ *gato arouille* - taro fritter, Manzé hot sauce \$4.5 ea
+ whole Blue Swimmer Crab, green chilli & sorrel butter \$MP

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, peppers, *mazavaroo*
steamed basmati rice

eggplant, Black Russian tomato *rougaille*

or

Rocky Point cobia & King prawn biryani + \$20

Dog Creek Growers' salade

poudine mais - sweetcorn pudding, coconut & fig

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Manzé
April 2024

vegetarian set menu \$75pp

idli, coconut chutney & Dog Creek Growers' kohlrabi
chana puri - potato & romanesco fritter, curry leaf chutney
okra, *achard limon*

+ *gato arouille* - taro fritter, Manzé hot sauce \$4.5 ea
+ Plenty Valley peppers & peanut chutney \$9

Mt Zero chickpeas, coriander seed & sorrel
Wattle Bank Farm oyster mushrooms, *rasson*
steamed basmati rice

+ Dog Creek Growers' honeynut pumpkin, 'brede songes' \$ 24

eggplant, Black Russian tomato *rougaille*
Dog Creek Growers' *salade*

poudine mais - sweetcorn pudding, coconut & fig

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Manzé
April 2024

lunch menu
express \$30pp / long \$60pp
dietaries catered for

idli, coconut chutney & Dog Creek Growers' kohlrabi
Clarence River school prawns, *achard limon*

chana puri - potato & romanesco fritter, curry leaf chutney

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, Dog Creek Growers' peppers
steamed basmati rice

lamb rump, house yoghurt & kalia
or Rocky Point cobia & King prawn biryani + \$20
Dog Creek Growers' salade

Add ons

+ *sydney rock oyster, pineapple chilli vinegar* \$6/33/66
+ *gato arouille - taro fritter, Manzé hot sauce* \$ 4.5ea
+ *fish head & wing, fermented tomato glaze* \$16
+ *whole Blue Swimmer crab, green chilli & sorrel butter* \$MP

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