

DOUBLE MANZO SANDWICH

A rich and unapologetically over-the-top Manzo signature (designed for 2 ppl)

210

Homemade schiacciata layered with 30-day dry aged Sirloin MBS 3 and Kagoshima A5 Wagyu, truffle butter, provolone cheese, charred onion, baby cos, ox-heart tomato, house pickled beetroot, kewpie mayo, rocket, parmigiano crisp & 100-year old balsamic vinegar

STEAK FLIGHT

A guided tasting of cuts showcasing breed, marbling & ageing differences.

With your choice of sides	179
120g Bone-in Sirloin, Dry Aged Wagyu MBS 3, Queensland	
120g Striploin, Sher Wagyu MBS 9, Central Victoria	
120g Cube roll, A5 Wagyu, Kagoshima Japan	
❖ Pair with one of our curated wine flights (wine flight priced separately)	

RARE & LIMITED RELEASE MANZO

MP

A rotating showcase of exclusive rare breeds from exceptional **producers**. Seasonal cuts sourced in limited quantities for the true beef enthusiast. Dry-aged for 30 days and finished over charcoal. Served tableside with Manzo's signature sauces and finishing salts.

Ask your host what is now being served and what is the next release!

THE MANZO PROGRAM

A curated collection of exceptional beef, sourced from artisan producers & cooked over open flame.

Eye Fillet 220g Grass fed Victoria	62	Bone-in Sirloin 220g Dry aged Wagyu MBS 3 Queensland	75
Rib Eye 400g Black Onyx 300-day grain fed Central Tablelands NSW	95	Striploin 200g Sher Wagyu MBS 9 Central Victoria	110
Bistecca Fiorentina (per 100g) Grass fed dry aged 30-days Southern NSW	23	Chuck Flap 200g Wagyu Stone Axe Pastoral MBS 9 Margaret River	85
Cube Roll A5 Wagyu Kagoshima Japan	190	Fire Roasted Cauliflower Steak Paprika, salmoriglio & chickpea cream, lemon cheek (vegan)	45

SIGNATURE SAUCES

House-made sauces designed to complement & enhance the character of each cut.

**Green Peppercorn | Cognac | Aged Barolo Jus | Roasted Mushroom ragù
Trio of Salts (herbed, pink, paprika) | Selection of Mustards.**

PASTA & RISOTTO

Handcrafted pasta & comforting Italian classics elevated through premium ingredients & technique.

Risotto allo Zafferano Saffron risotto, roasted bone marrow, aged parmigiano	35	Pumpkin Caramelle Lolly shaped pasta, filled with pumpkin, brown butter, sage chips, hazelnuts, amaretti crumble	37
Maccheroni Osso Buco Chablis braised beef, tomato, pecorino	39	Spaghetti al Granchio Spanner crab, cherry tomatoes, chilli, lemon, parsley	42

MILLEFOGLIE WAGYU LASAGNA

82

Fresh handmade pasta sheets, layers of Wagyu MBS 5 striploin, Wagyu ragù, aged parmigiano, slow cooked, crumbed, deep fried, served with rosemary béchamel

SECONDI

Generous main courses inspired by traditional Italian cooking & Italian hospitality.

Herb-crumbed Pork Cotoletta Semi-dried cherry tomatoes, truffle pecorino, miso mayo	55
Butterflied Baby Chicken Flame grilled chicken, house spices, cucumber sauce, grilled lime	59
Seafood allo Scoglio Market seafood, cherry tomato bisque, basil oil, fresh herbs	MP
Eggplant Parmigiana Layered eggplant, tomato, basil, smoked scamorza & parmigiano cream	32

CONTORNI

Seasonal sides & classic accompaniments, designed for sharing around the table.

Potatoes	
Roasted rosemary	16
Truffle mash	17
Sweet potato & truffle terrine	17
Shoestring fries	14
Salads	
Panzanella salad with buttermilk dressing	19
Seasonal leaf salad	15
Charred cos Caesar with nduja crumbs	17
Vegetables	
Parmigiano polenta chips	15
Broccolini pangrattato	17
Roasted brussel sprouts with aged balsamic	14

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À LA CARTE **MENU**

Steak. Fire. Wine. Italian Soul

SPUNTINI

Small bites & opening dishes inspired by the Italian aperitivo tradition.

Freshly Shucked Oysters		Mixed Olives	8
Natural with lemon	6		
Caviar	16	House-baked Schiacciata	
Fennel seed vinaigrette	6	Rosemary, sea salt, oil	9
Lemon sorbet	10	Truffle butter	12

THE BURRATA BAR

A celebration of Italy's most indulgent cheese, designed for sharing at the table.

Fresh Burrata House Crostini with your choice of accompaniment	27
Trapanese Pesto – Roasted almonds, semi-dried tomatoes, olive oil, garlic	
Zia Pina's homemade nduja & honey	
Chargrilled mortadella, pistachio crumb	
Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate	

PIATTINI

Refined small plates & entrée's showcasing premium produce, smoke, texture & classic Italian influence

Roasted Bone Marrow	26	Mortadella Skewers	22
Pickled carrots, cherry vinegar gel, brioche		Chargrilled mortadella, hot honey, lemon	
Beef Carpaccio	29	Tuna Cannolo	28
30-day dry aged beef, black garlic mayo, frisée salad, mushrooms, rosemary, rice cracker		Crispy cannolo shell, hand-cut yellowfin tuna tartare, whipped stracciatella, lemon gel, chives	
Antipasto	17 ^{pp}	Wagyu Bolognese Arancini	26
Chef's selection of salumi & cheese, seasonal grilled vegetables		Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo	
Chargrilled King Prawns	32		
Zia Pina's nduja butter, smoked paprika, lemon			

BRAISED MANZO

Slow-cooked dishes celebrating patience, smoke & deep Italian flavour.

Thor's Hammer			120
Super Tuscan-brined beef shank, slow-cooked until falling apart, rosemary, smoked, service with truffle potato mash & roasted jus (2 ppl)			
Beef Ribs			65
24-hour Montepulciano braised, potato purée pickled daikon, chives			

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Maccheroni Osso Bucco Chablis braised beef, tomato, pecorino	39	Spaghetti al Granchio Lemon, parsley, chilli, spanner crab, cherry tomatoes	42

CONTORNI

Seasonal sides and classic accompaniments designed for sharing around the table.

Polenta Chips with parmigiano	15
Shoestring Fries	14
Seasonal Leaf Salad	15

DOLCI

Classic Italian desserts & house-made sweets to finish the Manzo experience.

Pistachio Tiramisu Coffee-layered savoiardi biscuits, mascarpone & pistachio cream	19
Berry Tart Shortcrust, valpolicella, berry compote & custard	18
Deconstructed Cannolo Ricotta, chocolate, orange gel	15
Chocolate Fondant Soft center chocolate cake, vanilla mascarpone, hazelnut cream	17

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EXPRESS MENU

Steak. Fire. Wine. Italian Soul

QUICK BITES

AVAILABLE MON-FRI 12pm to 6pm

Freshly Shucked Oysters		Mixed Olives	8
Natural with lemon	6		
Caviar	16	House-baked Schiacciata	
Fennel seed vinaigrette	6	Rosemary, sea salt, oil	9
Lemon sorbet	10	Truffle butter	12

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Zia Pina's homemade nduja & honey	
Chargrilled mortadella, pistachio crumb	
Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate	

Mini Cheese Plate	21	Wagyu Bolognese Arancini	26
Gorgonzola dolce, Reggiano parmigiano, provolone, crostini		Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo	
Antipasto	17 ^{pp}	Mortadella Skewers	22
Chef's selection of salumi, cheese, seasonal grilled vegetables		Chargrilled mortadella, hot honey & lemon	

PANINI *(all served with shoestring fries)*

Pork Cotoletta	26	Brined Chicken	25
With frisee lettuce, semi-dried tomatoes, scamorza		Tomato, pickle, mayo, provolone	
Wagyu Cheeseburger	27	Parmigiana	25
30-day aged wagyu, ox heart tomato, onion jam, pickled beetroot, provolone		Layers of eggplant, tomato, scamorza, parmigiano cheese	

TAKE AWAY MENU

Steak. Fire. Wine. Italian Soul

PANINI *(all served with shoestring fries)*

Pork Cotoletta With frisee lettuce, semi-dried tomatoes, scamorza	26	Brined Chicken Tomato, pickle, mayo, provolone	25
Wagyu Cheeseburger 30-day aged wagyu, ox heart tomato, onion jam, pickled beetroot, provolone	27	Parmigiana Layers of eggplant, tomato, scamorza, parmigiano cheese	25

PASTA & RISOTTO *Handcrafted pasta and comforting Italian classics*

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CONTORNI

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