

MANTEIGA NIGHTS

2 courses 55 | 3 courses 65 | 4 courses 75

COLD ENTREE

Sydney Rock Oysters | Lumpfish Caviar and Ponzu + 5 ea

Port Phillip Bay Mussels | Smoked escabeche | Candy Beetroot | Nori-Lime

Burrata | Chorizo XO | Nigella Crumb

Beetroot | Purple Endive | Ruby Grapefruit | Smoked Feta & Blood Plum VEG | GF

HOT ENTREE

Roasted Sardinahs | Shellfish Manteiga | Puffed Wild Grains

Grilled Berrima Baby Octopus | Garlic Espuma | Wild Chives

Feijoada Soup | Winter Crisps | Burnt Allium VEG | GF

MAINS

Mulloway | Romesco | Whey Beurre | Wakame & Popcorn Shoot

MBS4+ Portoro Flank | Salsa Verde | Crispy Onions

Charcoal Bannockburn Chicken | Piri Piri

Braised Chambao Pappardelle | Molho Verde | Parmesan Pangratto

Seasonal Leaf Salad | Yuzu +8 VEGAN

Batatas Bravas | Pimenta Manteiga | Garlic Yoghurt +14 VEG | GF

DESSERT

Pasteis De Nata | Cinnamon Ice Cream | Fig leaf

Bombe Alaska | Gingerbread | Madeira | Genois

Arroz doce | Hazelnut Praline | Caramel Rice Crispies

BREAKFAST

★ The Manteiga Muffin.....18

Your choice of double smoked bacon or beef sausage patty, American cheese, Manteiga burger sauce & fluffy eggs served on a house baked Portuguese muffin

Add two hashbrowns +5

Sonoma Sourdough Toast....10

With Pepe Saya cultured butter & your choice of condiments

Nonie's Gluten Free Toast....10

Lightly golden / charcoal / seeded brown with Pepe Saya cultured butter and your choice of condiments

Wild Mushroom Omelette.....26

Wild mushrooms in a rolled omelette with chive and baked ricotta, finished with Madeirense mushroom sauce and Sonoma sourdough

Zucchini Fritters.....26

Mint and pea hand rolled fritters served atop smashed avocado with green goddess, sumac and yuzu dressed herb salad

Add egg +5

Iberian Baked Eggs.....24

Two poached eggs, salsa verde, golden capsicum, herb salad

Add Portuguese chorizo +8

Eggs Benedict.....24

Two poached eggs, seasonal greens and whipped verde hollandaise on a fluffy croissant bun

Add smoked salmon +9

Eggs Your Way.....16

Choice of two scrambled, poached or fried eggs on Sonoma sourdough with Pepe Saya cultured butter

On Portuguese muffin +2

Zhoug Chilli Eggs.....20

Yemeni chilli paste served onside of two scrambled eggs on Sonoma sourdough

Smashed Avocado.....24

Served on two slices of Sonoma sourdough toast, finished with smoked feta and verde oil

Add egg of your choice +5

Manteiga Brekky Burger.....24

Beef patty, American cheese, caramelised onions and a house seasoned hashbrown with fermented chilli aioli on a toasted milk bun

Darlo Toast.....26

Yuzu-dressed heirloom tomatoes with avo atop salsa verde with golden capsicum, baked ricotta and za'atar

Add egg of your choice +5

Portuguese Rice Porridge.....22

Traditional citrus-infused rice porridge finished with house made granola, vanilla and cinnamon

Hong Kong Fried Toast.....26

Biscoff stuffed shokupan, fresh banana, crystalised chocolate and black sesame, served with miso dulce de leche

Fluffy Ricotta Pancake.....28

With spiced blueberry compote, puffed wild grains, honeycomb and Madeira maple

SIDES

Egg/Spinach/Feta.....	5
Roast Tomato.....	5
Avocado/Hashbrowns.....	6
Haloumi/Wild Mushrooms.....	7
Bacon/Beef Patty.....	8
Portuguese chorizo.....	8
Smoked Salmon.....	9
Poached Chicken.....	9
Crispy Chicken.....	12

COFFEE

White.....	5
Black.....	5
Hot chocolate.....	5
Chai/Matcha.....	5.5
Filter.....	5.5
Iced.....	6.5
Cold Brew.....	6.5
Large.....	1
Alt Milk/Syrup/Extra Shot.....	0.5

SIGNATURES

Madeirense Oasis.....	8
Vietnamese Coffee.....	7.5
Manteiga Iced Tea.....	7.5
Hibiscus with Matcha Cloud.....	9.5
Classic Mont Blanc.....	8

FROM 11:30AM

LUNCH

BURGERS / SANDWICHES

All burgers and sandwiches come with a side of chips

The Ronaldo Reuben.....28

House smoked brisket, Manteiga made sauerkraut, Swiss cheese and Russian dressing on dark rye sourdough

Piri Piri Chicken burger.....26

Piri piri and buttermilk fried chicken with piri piri mayo, shaved lettuce and tomato on a toasted milk bun

Signature Steak Sando.....32

MBS2+ Riverina flank steak, dijonnaise, winter greens and tomato on toasted garlic sourdough

BOWLS / SALADS / MAINS

Winter Beetroot Salad.....22

Seasonal beetroot, winter citrus, purple endive, smoked feta and walnuts tossed in a blood plum dressing

Poached Chicken Salad.....26

Soft poached chicken with green goddess, crispy lettuce, avocado, wild greens, soft boiled egg and shaved sourdough

Beef Shin Pappardelle.....34

Slow cooked beef shin tossed with pappardelle, finished with herb salsa, pangrattato and parmesan

Add crispy chicken +12

300gm Riverina Angus

MBS2+ Flank Steak.....42

Served with salsa verde and house seasoned chips

Add egg +5

FRESH JUICES 9

Watermelon, Mint, Lime.....9

Orange, Carrot, Caraway.....9

Apple, Cucumber, Spinach.....9

SMOOTHIES 10

Banana, Honey, Cinnamon.....10

Berries, Coconut & Oats.....10

Mango, Honey, Coconut Milk...10

KIDS MENU 12

Pancakes.....12

Eggs on Toast.....12

B&E Roll.....12

Cheeseburger.....12

Nuggets & Chips.....12

For children 12 and under