

November 2025

short or long lunch - \$50/\$75

dietaries catered for



snacks

pineapple & cucumber *confit*

raw Tasmanian blue eye, tamarind & mustard *merveille*

entrée (*full menu only*)

fried Breadclub baguette & avocado chutney

salade poisson & mangoze - Goulburn River trout salad & bittermelon

bouillon bredes - Dog Creek Growers' broad bean leaves & ginger broth

steamed basmati rice

mains to share

Otways lamb leg *salmi*, thyme & cinnamon

or S.A calamari *satini pomme d'amour grillée* (+\$20)

pomme de terre étouffé

Dog Creek Growers' *salade*

add *flan*, rum caramel & orange (+\$12)

In the spirit of reconciliation, Manzé acknowledges the Traditional Custodians of Country throughout Australia and their connections to land, sea and community.

We acknowledge that we are cooking and dining here today on the unceded land of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past and present and extend that respect to all Aboriginal and Torres Strait Islander peoples today.

All card transactions will incur a 1.6% surcharge

November 2025
short or full menu - \$75/\$90
dietaries catered for



snacks

pineapple & cucumber *confit*

raw Tasmanian blue eye, tamarind & mustard *merveille*

fried Breadclub baguette & avocado chutney

entrée (full menu only)

salade poisson & mangoze - Goulburn River trout salad & bittermelon

bouillon bredes - Dog Creek Growers' broad bean leaves & ginger broth

steamed basmati rice

mains to share

Otways lamb leg *salmi*, thyme & cinnamon

or S.A Calamari & Dog Creek Growers' broad bean chutney (+\$20)

pomme de terre étouffé

Dog Creek Growers' *salade*

dessert

tarte banane - Green Island spiced rum & banana tart

+ nip of Green Island spiced rum (\$14)

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November 2025

short or full menu - \$75/\$90

vegetarian menu



snacks

pineapple & cucumber *confit*

Dog Creek Growers' sprouting broccoli, tamarind & mustard *merveille*

fried Breadclub baguette & avocado chutney

entrée (full menu only)

salade brinzel & mangoze - eggplant salad & bittermelon

bouillon bredes - Dog Creek Growers' broad bean leaves & ginger broth

steamed basmati rice

mains to share

Wattlebank Farm oyster mushroom *salmi*, thyme & cinnamon

pomme de terre étouffé

Dog Creek Growers' *salade*

dessert

tarte banane - Green Island spiced rum & banana tart

+ nip of Green Island spiced rum (\$14)

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