

December 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**

Loddon Valley lamb rump *salmi*, thyme & cinnamon

or S.A calamari & Dog Creek Growers' zucchini chutney (+\$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*

December 2025

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

*vegetarian menu*



### **snacks**

pineapple & cucumber *confit*

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

### **entrée (full menu only)**

fried Breadclub baguette & avocado chutney

*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*

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

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December 2025

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

*dietaries catered for*



### **snacks**

mango & 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**

Loddon Valley lamb leg *salmi*, thyme & cinnamon

or S.A Calamari & Dog Creek Growers' zucchini 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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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

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