

January 2026

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

*dietaries catered for*

## snacks

cucumber, mango & chilli vinegar

Portarlington mussels & *ananas confit*

## entrée (*full menu only*)

Meredith ex Dairy goat, Manzé *masala* & *achard limon*

Port Lincoln sardine, tomato & ginger *rougaille*  
*satini coco* - coconut chutney

*pima cari*

wholemeal *puri*

## mains to share

Otways pork cutlet, *satini brinjelle*

OR Tassie Blue Eye cod, plum, turmeric & mustard *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

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*

January 2026

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

*vegetarian*

## snacks

cucumber, mango & chilli vinegar

Five Tales Farm tropea onion & *ananas confit*

## *entrée (full menu only)*

Dog Creek Growers' zucchini, Manzé *masala* & *achard limon*

Wattlebank Farm oyster mushroom, tomato & ginger *rougaille*

*satini coco* - coconut chutney

*pima cari*

wholemeal *puri*

## mains to share

cabbage, salted chilli & *satini brinjelle*

basmati rice

Dog Creek Growers' *salade*

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

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January 2026

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

dietaries catered for



## snacks

cucumber, mango & chilli vinegar

Portarlington mussels & *ananas confit*

Meredith ex Dairy goat, Manzé *masala* & *achard limon*

## entrée (full menu only)

Port Lincoln sardine, tomato & ginger *rougaille*

*satini coco* - coconut chutney

*pima cari*

wholemeal *puri*

## mains to share

Otways pork cutlet, *satini brinjelle*

OR Tassie Blue Eye cod, plum, turmeric & mustard *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

## dessert

*peach 'alouda'*

vanilla parfait, jelly, basil seed & fresh peach

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January 2026

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

*pescetarian menu*



### snacks

cucumber, mango & chilli vinegar

Portarlington mussels & *ananas confit*

Dog Creek Growers' zucchini, Manzé *masala* & *achard limon*

### entrée (full menu only)

Port Lincoln sardine, tomato & ginger *rougaille*

*satini coco* - coconut chutney

*pima cari*

wholemeal *puri*

### mains to share

cabbage, salted chilli & *satini brinjelle*

OR Tassie Blue Eye cod, plum, turmeric & mustard *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

### dessert

*peach 'alouda'*

vanilla parfait, jelly, basil seed & fresh peach

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January 2026

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

vegetarian menu



### snacks

cucumber, mango & chilli vinegar

Five Tales Farm tropea onion & *ananas confit*

Dog Creek Growers' zucchini, Manzé *masala* & *achard limon*

### entrée (full menu only)

Wattlebank Farm oyster mushroom, tomato & ginger *rougaille*  
*satini coco* - coconut chutney

*pima cari*

wholemeal *puri*

### mains to share

cabbage, salted chilli & *satini brinjelle*

Dog Creek Growers' *salade*

steamed basmati rice

### dessert

*peach 'alouda'*

vanilla parfait, jelly, basil seed & fresh peach

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

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