

February 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 - Dog Creek Growers' shishito peppers

wholemeal *puri*

mains to share

Otways pork cutlet, *satini brinjelle*

OR Tasmanian blue eye, plum, *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

dessert

peach 'alouda'

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. 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

February 2026

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

pescetarian menu



snacks

cucumber, mango & chilli vinegar

Portarlington mussels & *ananas confit*

cabbage, Manzé *masala* & *achard limon*

entrée (*full menu only*)

Port Lincoln sardine, tomato & ginger *rougaille*

satini coco - coconut chutney

pima cari - Dog Creek Growers' shishito peppers

wholemeal *puri*

mains to share

Wattlebank Farm oyster mushroom, salted chilli & *satini brinjelle*

OR Tasmanian blue eye, plum, *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

dessert

peach '*alouda*'

parfait, jelly, basil seed & fresh peach

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February 2026

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

vegetarian menu



snacks

cucumber, mango & chilli vinegar

Five Tales Farm tropea onion & *ananas confit*

cabbage, Manzé masala & achard limon

entrée (full menu only)

Dog Creek Growers' squash, tomato & ginger *rougaille*

satini coco - coconut chutney

pima cari - Dog Creek Growers' shishito peppers

wholemeal *puri*

mains to share

Wattlebank Farm oyster mushroom, salted chilli & *satini brinjelle*

Dog Creek Growers' *salade*

steamed basmati rice

dessert

peach 'alouda'

parfait, jelly, basil seed & fresh peach

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February 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 - Dog Creek Growers' shishito peppers
wholemeal *puri*

mains to share

Otways pork cutlet, *satini brinjelle*

OR Tasmanian blue eye, plum, *rasson* (+ \$20)

Dog Creek Growers' *salade*

steamed basmati rice

add pavlova, *rhum crème* & stone fruit (+\$16)

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February 2026

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

vegetarian



snacks

cucumber, mango & chilli vinegar

Five Tales Farm tropea onion & *ananas confit*

entrée (full menu only)

cabbage, Manzé *masala* & *achard limon*

Dog Creek Growers' squash, tomato & ginger *rougaille*
satini coco - coconut chutney

pima cari - Dog Creek Growers' shishito peppers
wholemeal *puri*

mains to share

Wattlebank Farm oyster mushroom, salted chilli & *satini brinjelle*
basmati rice

Dog Creek Growers' *salade*

add pavlova, *rhum crème* & stone fruit (+\$16)

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