

March 2026

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

dietaries catered for



snacks

crudités & tamarind *takkar*

raw Rocky Point cobia & peach *confit*

entrée (full menu only)

Meredith ex dairy goat *paté*

Coorong Mullet *salade*, Dog Creek Growers' shishito peppers
satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Paroo Kangaroo rump *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

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

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

March 2026

short or full menu - \$75/\$95

dietaries catered for



snacks

crudités & tamarind *takkar*

raw Rocky Point cobia & peach *confit*

Meredith ex dairy goat *paté*

entrée (full menu only)

Coorong Mulloway *salade*, Dog Creek Growers' shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Paroo Kangaroo rump *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, plum, salted coconut sorbet

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March 2026

short or full menu - \$75/\$95

pescetarian



snacks

crudités & tamarind *takkar*

raw Rocky Point cobia & peach *confit*

eggplant *paté*

entrée (full menu only)

Coorong Mulloway *salade*, Dog Creek Growers' shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Wattlebank Farm oyster mushroom *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, plum, salted coconut sorbet

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March 2026

short or full menu - \$75/\$95

vegetarian



snacks

crudités & tamarind *takkar*

Dog Creek Growers' tropea onion & peach *confit*

eggplant *paté*

entrée (full menu only)

okra *salade*, Dog Creek Growers' shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Wattlebank Farm oyster mushroom *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, plum, salted coconut sorbet

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