

May 2026

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

dietaries catered for



snacks

fruits confit & tamarind takkar

raw Corner Inlet snapper, fermented peach & chilli

Meredith ex-dairy goat skewer, pineapple hot sauce

entrée (full menu only)

salade poisson - barramundi, Dog Creek Growers' shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains to share

Paroo kangaroo rump *salmi*, thyme & cinnamon

OR Lakes Entrance octopus & Dog Creek Growers' tomatoes
(+ \$15)

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, melon, salted coconut sorbet

All card transactions will incur a 1.6% surcharge

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 on the unceded lands of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past and present. Always was, always will be.

May 2026

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

pescetarian



snacks

fruits confit & tamarind takkar

raw Corner Inlet snapper & fermented peach & chilli

Dog Creek Growers' cabbage skewer, pineapple hot sauce

entrée (full menu only)

salade poisson - barramundi, Dog Creek Growers' shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Dog Creek Growers' pumpkin *salmi*, thyme & cinnamon

OR Lakes Entrance octopus & Dog Creek Growers' tomatoes
(+ \$15)

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, melon, salted coconut sorbet

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May 2026

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

vegetarian



snacks

fruits confit & tamarind takkar

Dog Creek Growers' tropea onion & fermented peach & chilli

Dog Creek Growers' cabbage skewer, pineapple hot sauce

entrée (full menu only)

Wattlebank Farm oyster mushroom *salade*, shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Dog Creek Growers' pumpkin *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

dessert

poudine maïs

corn pudding, melon, salted coconut sorbet

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May 2026

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

dietaries catered for



snacks

fruits confit & tamarind takkar

raw Corner Inlet snapper, fermented peach & chilli

entrée (long lunch only)

Meredith ex-dairy goat skewer, pineapple hot sauce

salade poisson - barramundi, 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

OR Lakes Entrance octopus & Dog Creek Growers' tomatoes
(+ \$15)

Dog Creek Growers' *salade*

pain maison

dessert

banana tart & *rhum crème* (+\$14)

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May 2026

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

vegetarian



snacks

fruits confit & tamarind takkar

Dog Creek Growers' tropea onion & fermented peach & chilli

entrée (long lunch only)

Dog Creek Growers' cabbage skewer, pineapple hot sauce

Wattlebank Farm oyster mushroom *salade*, shishito peppers

satini pomme de terre - potato & smoked chilli chutney

bouillon, Dog Creek Growers' *bredes*

steamed basmati rice

mains

Dog Creek Growers' pumpkin *salmi*, thyme & cinnamon

Dog Creek Growers' *salade*

pain maison

dessert

banana tart & *rhum crème* (+\$14)

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