

August 2026 - Guling, Orchid Season

short or full menu - \$80/\$105

dietaries catered for



snacks

raw Bermagui bluefin tuna & *satini pomme d'amour*

moolkoo, curry leaf & Dog Creek Growers' daikon

wild QLD tiger prawn & sorrel *paté*

entrée (full menu only)

soupe lentilles - Mt Zero lentil soup

salade calamar - S.A calamari salad, fresh & pickled citrus

pima cari

steamed basmati rice

mains to share

Otways lamb rump, potato & thyme *daube*

or market fish, pippies & persimmon (+\$25)

Dog Creek Growers' *salade*

du pain maison - house bread roll

dessert

gato manioc - cassava cake, rhubarb & cream

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, present and emerging.

Always was, always will be.

August 2026 - *Guling, Orchid Season*

short or full menu - \$80/\$105

vegetarian



snacks

Dog Creek Growers' leek & *satini pomme d'amour*

moolkoo, curry leaf & Dog Creek Growers' daikon

Dog Creek Growers' beetroot & sorrel *paté*

entrée (full menu only)

soupe lentilles - Mt Zero lentil soup

salade champagne -

Wattlebank Farm mushroom salad, fresh & pickled citrus
pima cari

steamed basmati rice

mains to share

Dog Creek Growers' king brussel sprout, potato & thyme *daube*

Dog Creek Growers' *salade*

du pain maison - house bread rolls

dessert

gato manioc - cassava cake, rhubarb & cream

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August 2026 - Guling, Orchid Season

short or long lunch - \$60/\$75

dietaries catered for



snacks

raw Bermagui bluefin tuna & *satini pomme d'amour*

moolkoo, curry leaf & Dog Creek Growers' daikon

wild QLD tiger prawn & sorrel *paté*

entrée (long lunch only)

soupe lentilles - Mt Zero lentil soup

salade calamar - S.A calamari salad, fresh & pickled citrus

pima cari

steamed basmati rice

mains to share

Otways lamb rump, potato & thyme *daube*

or market fish, pippies & persimmon (+\$25)

Dog Creek Growers' *salade*

du pain maison - house bread rolls

All card transactions will incur a 1.6% surcharge

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