

September 2026 - *Porneet, Tadpole Season*

lunch menu - \$85

dietaries catered for



snacks

sapo melon, fermented chilli & salted fish

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

chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*

Bass Strait scallops, garlic chive & chilli butter

kohlrabi & pickled chilli *achard*

farata

mains to share

Western Victoria pork neck & green mango *kucha*

or Murray Cod, Portarlington mussels & pineapple (+\$25)

Dog Creek Growers' *salade*

steamed basmati rice

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.

All card transactions will incur a 1.6% surcharge

September 2026 - *Porneet, Tadpole Season*

lunch menu - \$85

vegetarian



snacks

sapo melon & fermented chilli salt

grilled leek & *satini pomme d'amour*

chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*

okra & spring vegetables, garlic chive & chilli butter

kohlrabi & pickled chilli *achard*

farata

mains to share

smoked celeriac & green mango *kucha*

Dog Creek Growers' *salade*

steamed basmati rice

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.

All card transactions will incur a 1.6% surcharge

September 2026 - *Porneet, Tadpole Season*

dinner menu - \$95

dietaries catered for



snacks

sapo melon, fermented chilli & salted fish

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

chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*

Bass Strait scallops, garlic chive & chilli butter

kohlrabi & pickled chilli *achard*

farata

mains to share

Western Victoria pork neck & green mango *kucha*

or Murray Cod, Portarlinton mussels & pineapple (+\$25)

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin, thé vanille & rhubarb

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.

All card transactions will incur a 1.6% surcharge

September 2026 - *Porneet, Tadpole Season*

dinner menu - \$95

pescetarian



snacks

sapo melon, fermented chilli & salted fish

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

chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*

Bass Strait scallops, garlic chive & chilli butter

kohlrabi & pickled chilli *achard*

farata

mains to share

smoked celeriac & green mango *kucha*

or Murray Cod, Portarlington mussels & pineapple (+\$25)

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin, thé vanille & rhubarb

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.

All card transactions will incur a 1.6% surcharge

September 2026 - *Porneet, Tadpole Season*
dinner menu - \$95
vegetarian



snacks

sapo melon & fermented chilli salt

grilled leek & *satini pomme d'amour*

chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*

okra & spring vegetables, garlic chive & chilli butter

kohlrabi & pickled chilli *achard*

farata

mains to share

smoked celeriac & green mango *kucha*

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin, thé vanille & rhubarb

*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.

All card transactions will incur a 1.6% surcharge

September 2026 - *Porneet, Tadpole Season*
full menu for 12+ guests - \$115
dietaries catered for



snacks

sapo melon, fermented chilli & salted fish
raw Bermagui bluefin tuna & *satini pomme d'amour*
chana puri - Mt Zero lentil & potato fritter, feijoa hot sauce
gato arouille - taro fritter, Manzé hot sauce

entrée

cari gros pois - butterbeans & Manzé *masala*
Bass Strait scallops, garlic chive & chilli butter
kohlrabi & pickled chilli *achard*
farata

mains to share

Western Victoria pork neck & green mango *kucha*
Murray Cod, Portarlington mussels & pineapple
Dog Creek Growers' *salade*
steamed basmati rice

dessert

maspin, thé vanille & rhubarb

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.

All card transactions will incur a 1.6% surcharge