

October 2026 - *Poorneet, Tadpole Season*

lunch menu - \$85

dietaries catered for



snacks

sapo melon, fermented chilli & salted fish

raw Tasmanian kingfish, tamarind & mustard *achard*

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

entrée

cari gros pois - butterbeans & Manzé *masala*

Bass Strait scallops, garlic chive & chilli butter

Dog Creek Growers' radishes & *satini cotomili*

housemade *farata*

mains to share

Western Victoria pork neck & green mango *kucha*

or bouillon poisson (+\$25)

market fish, mussels & green tomato broth

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.

October 2026 - *Poorneet, Tadpole Season*

lunch menu - \$85

vegetarian



snacks

sapo melon & chilli vinegar

fresh Koo Wee Rup asparagus, tamarind & mustard *achard*

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

entrée

cari gros pois - butterbeans, Manzé *masala* & sorrel

Wattlebank Farm oyster mushroom, garlic chive & chilli butter

Dog Creek Growers' radishes & *satini cotomili*

housemade *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.

October 2026 - *Poorneet, Tadpole Season*

dinner menu - \$95

dietaries catered for



snacks

sapo melon, chilli vinegar & salted fish

raw Tasmanian kingfish, tamarind & mustard *achard*

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

entrée

cari gros pois - butterbeans, Manzé *masala* & sorrel

Bass Strait scallops, garlic chive & chilli butter

Dog Creek Growers' radishes & *satini cotomili*

housemade *farata*

mains to share

Western Victoria pork neck & green mango *kucha*

or bouillon poisson (+\$25)

market fish, mussels & green tomato broth

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin - sponge cake, vanilla tea & 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.

October 2026 - *Poorneet, Tadpole Season*

dinner menu - \$95

pescatarian



snacks

sapo melon, chilli vinegar & salted fish

raw Tasmanian kingfish, tamarind & mustard *achard*

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

entrée

cari gros pois - butterbeans, Manzé *masala* & sorrel

Bass Strait scallops, garlic chive & chilli butter

Dog Creek Growers' radishes & *satini cotomili*

housemade *farata*

mains to share

smoked celeriac & green mango *kucha*

or bouillon poisson (+\$25)

market fish, mussels & green tomato broth

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin - sponge cake, vanilla tea & 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.

October 2026 - *Poorneet, Tadpole Season*
dinner menu - \$95
vegetarian



snacks

sapo melon & chilli vinegar

fresh Koo Wee Rup asparagus, tamarind & mustard *achard*

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

entrée

cari gros pois - butterbeans, Manzé *masala* & sorrel

Wattlebank Farm oyster mushroom, garlic chive & chilli butter

Dog Creek Growers' radishes & *satini cotomili*

housemade *farata*

mains to share

smoked celeriac & green mango *kucha*

Dog Creek Growers' *salade*

steamed basmati rice

dessert

maspin - sponge cake, vanilla tea & 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.

October 2026 - *Porneet, Tadpole Season*

full menu for 12+ guests - \$115

dietaries catered for

snacks

sapo melon, fermented chilli & salted fish

raw S.A. snapper, tamarind & mustard *achard*

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

Dog Creek Growers' radishes & *satini cotomili*

housemade *farata*

mains to share

Western Victoria pork neck & green mango *kucha*

bouillon poisson -

market fish, Portarlington mussels & green tomato broth

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