November 2026 - *Buath Gurru, Grass Flowering Season*
dinner menu - $95 | *dietaries catered for*

add ons
- + Sydney Rock oyster, mango & coriander| $7ea
- + *gato arouille* - taro fritter & Manzé hot sauce | $5ea
- + Goolwa pippies & feijoa hot sauce | $18

snacks
sweet pickled cucumber & macadamia chutney
Port Arlington mussels & *zanana confit*
Lakes Entrance Arrow squid & tamarind *rasson*

entrée
ti puri - fried wholemeal bread
dal - chana dhal & Manzé masala
Corner Inlet baby snapper, capsicum & habanero + *bredes songes*
Dog Creek Growers' broad beans & *pima crazé*

mains to share
Paroo kangaroo *briani* - kangaroo tail, yoghurt, spices & basmati

or market fish, *cari banane* & broth (+$20)

Dog Creek Growers' *salade*

dessert
poudine mais -
fresh corn pudding, coconut, strawberry & sorrel granita

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.

November 2026 - *Buath Gurru, Grass Flowering Season*
dinner menu - $95 | *pescetarian menu*

add ons
+ Sydney Rock oyster, mango & coriander | $7ea
+ *gato arouille* - taro fritter & Manzé hot sauce | $5ea
+ Goolwa pippies & feijoa hot sauce | $18

snacks
sweet pickled cucumber & macadamia chutney
Port Arlington mussels & *zanana confit*
Lakes Entrance Arrow squid & tamarind *rasson*

entrée
ti puri - fried wholemeal bread
dal - chana dhal & Manzé masala
Corner Inlet baby snapper, capsicum & habanero + *bredes songes*
Dog Creek Growers' broad beans & *pima crazé*

mains to share

Wattlebank Farm mushroom *briani*, yoghurt, spices & basmati

or market fish, *cari banane* & broth (+$20)

Dog Creek Growers' *salade*

dessert
poudine mais -
fresh corn pudding, coconut, strawberry & sorrel granita

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November 2026 - *Buath Gurru, Grass Flowering Season*
dinner menu - $95 | *vegetarian menu*

add ons
+ *gato arouille* - taro fritter & Manzé hot sauce | $5ea

snacks

sweet pickled cucumber & macadamia chutney
eggplant & *zanana confit*
okra & tamarind *rasson*

entrée

ti puri - fried wholemeal bread
dal - chana dhal & Manzé masala
Dog Creek Growers' kohlrabi , capsicum & habanero + *bredes songes*
spring vegetables & *pima crazé*

mains to share

Wattlebank Farm mushroom *briani*, yoghurt, spices & basmati
Dog Creek Growers' *salade*

dessert

poudine mais -
fresh corn pudding, coconut, strawberry & sorrel granita

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November 2026 - *Buath Gurru, Grass Flowering Season*
lunch menu - $85 | *dietaries catered for*

add ons

+ Sydney Rock oyster, mango & coriander| $7ea
+ *gato arouille* - taro fritter & Manzé hot sauce | $5ea
+ Goolwa pippies & feijoa hot sauce | $18

snacks

sweet pickled cucumber & macadamia chutney
Portarlington mussels & *zanana confit*
Lakes Entrance Arrow squid & tamarind *rasson*

entrée

ti puri - fried wholemeal bread
dal - chana dhal & Manzé masala
Corner Inlet baby snapper, capsicum & habanero + *bredes songes*
Dog Creek Growers' broad beans & *pima crazé*

mains to share

Paroo kangaroo *briani* - kangaroo tail, yoghurt, spices & basmati

or market fish, *cari banane* & broth (+$20)

Dog Creek Growers' *salade*

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November 2026 - *Buath Gurru, Grass Flowering Season*
lunch menu - $85 | *vegetarian menu*

add ons
+ *gato arouille* - taro fritter & Manzé hot sauce | $5ea

snacks

sweet pickled cucumber & macadamia chutney
eggplant & *zanana confit*
okra & tamarind *rasson*

entrée

ti puri - fried wholemeal bread
dal - chana dhal & Manzé masala
Dog Creek Growers' kohlrabi , capsicum & habanero + *bredes songes*
spring vegetables & *pima crazé*

mains to share

Wattlebank Farm mushroom *briani*, yoghurt, spices & basmati
Dog Creek Growers' *salade*

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