

DINNER**'Chez Manzé' - Tuesday, from 5:30pm**

\$30 Meals - check our Instagram for weekly details

Wednesday to Saturday, 5:30pm - 11pm

A La Carte or \$75 Set Menu

LUNCH**Friday & Saturday 12pm - 2pm**

A La Carte Menu or \$30/\$60 Express & Long Lunch

dinner set menu

75

express lunch or long lunch

30/60

sydney rock oyster, grape & chilli vinaigrette	5/27/54
Timbarra Farm watermelon radish, salted feijoa	6
<i>gato arouille</i> - taro fritter, rhubarb hot sauce	4.5 ea
Jones' Farm potato cake, fermented apple hot sauce	4 ea
Portarlington mussels, <i>satini pipengaille</i>	8
wholemeal <i>puri</i>	5 ea
almond chutney, celeriac, green chilli & ghee	16
Port Lincoln sardines, Dog Creek Growers' sprouting broccoli & curry leaf chutney	20
<i>giraumon fricassée</i> - Cafresco Organics pumpkin & brown mustard	18
<i>cari bari</i> - Mt Zero lentil fritters, yoghurt & masala	26
cauliflower fioretto, winter greens <i>brede songes</i>	32
market fish, Dog Creek Growers' fennel, mustard & turmeric <i>vindaye</i>	38
Barongarook pork neck, coriander seed & pepper	42
Dog Creek Growers <i>salade</i>	8
steamed basmati rice	4
Mt Zero <i>besan greo</i> , salted coconut sorbet & citrus	15

All card transactions will incur a 1.6% surcharge

We acknowledge the Wurundjeri people of the Kulin Nation as the Traditional Custodians and Owners of the land and pay our respects to their Elders past, present and emerging.

Manzé
August 2023

set menu \$75pp
dietaries catered for

Day's Walk Farm purple daikon, feijoa chutney
gato pomme de tere - potato cake, fermented hot sauce
Dog Creek Growers' broccoli, *satini pipengaille*

puri & condiments
giraumon fricassée - pumpkin & mustard
cari bari - Mt Zero lentil fritters, yoghurt & masala
pickles

Barongarook pork neck, coriander seed & pepper
basmati rice
Dog Creek Growers' *salade*

Mt Zero *besan greo*, salted coconut sorbet & citrus

Our artwork, Lost, is on loan from Matthew Harris and FUTURES Gallery

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