

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

\$30/\$60 Express & Long Lunch

DINNER**Tuesday to Saturday, 5:30pm - 11pm**

A La Carte Menu or \$75 Set Menu

dinner set menu

75

express lunch or long lunch

30/60

sydney rock oyster, wild garlic vinegar & coriander	6/33/66
Dog Creek Growers' honeynut pumpkin, 'brede songes' & mustard	10
<i>gato arouille</i> - taro fritter, Manzé hot sauce	4.5 ea
<i>chana puri</i> - potato & Dog Creek Growers' romanesco fritter, curry leaf chutney	6 ea
Clarence River school prawns, <i>achard limon</i>	9
<i>paté poisson</i> - Goulburn River trout pastry, fermented chilli & spring onion	10 ea
Mt Zero chickpeas, coriander seed & Dog Creek Growers' sorrel w/ rice	10pp
Dog Creek Growers' cabbage, fresh turmeric, dried chilli	18
whole Blue Swimmer crab, green chilli & sorrel butter	32
fish head & wing, fermented tomato & cumin	20
chicken liver, Dog Creek Growers' white beetroot, wild garlic vinegar	18
Lakes Entrance octopus, Dog Creek Growers' radicchio, <i>mazavaroo</i>	28
Wattle Bank Farm oyster mushrooms & tamarind <i>takkar</i>	38
lamb rump & house yoghurt <i>kalia</i>	44
<i>briani poisson</i> - Rocky Point cobia & king prawn biryani (30 min)	65
steamed basmati rice	5
Dog Creek Growers' <i>salade</i>	8
almond cake, quince & almond sorbet	16
Jason Phu Green Crab T-Shirt (S,M,L, XL, XXL)	55

All card transactions will incur a 1.6% surcharge

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set menu	75pp
sydney rock oyster, wild garlic vinegar & coriander	6/33/66
Dog Creek Growers' honeynut pumpkin, 'brede songes' & mustard	10
<i>gato arouille</i> - taro fritter, Manzé hot sauce	4.5 ea
<i>chana puri</i> - potato & Dog Creek Growers' romanesco fritter, curry leaf chutney	6 ea
Clarence River school prawns, <i>achard limon</i>	9
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Wattle Bank Farm oyster mushrooms & tamarind <i>takkar</i>	38
lamb rump & house yoghurt <i>kalia</i>	44
<i>briani poisson</i> - Rocky Point cobia & king prawn biryani (30 min)	65
steamed basmati rice	5
Dog Creek Growers' <i>salade</i>	8
sorbet <i>amande</i> , quince & cake	16
Jason Phu Green Crab T-Shirt (S,M,L, XL, XXL)	55

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Our artwork "Looking for while hiding from on High St" is by Georgia Morgan

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Manzé
May 2024

set menu \$75pp
dietaries catered for

+ sydney rock oyster, wild garlic vinegar & coriander \$6/33/66

Dog Creek Growers' radish, strawberry guava hot sauce
chana puri - potato & romanesco fritter, curry leaf chutney
Clarence River school prawns, *achard limon*

+ *gato arouille* - taro fritter, Manzé hot sauce \$4.5 ea

+ whole Blue Swimmer Crab, green chilli & sorrel butter \$32

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, radicchio, *mazavaroo*
steamed basmati rice

lamb rump & house yoghurt *kalia*
or - Rocky Point cobia & king prawn biryani + \$20

Dog Creek Growers' *salade*

sorbet *amande*, quince & cake

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Manzé
May 2024

pescatarian set menu \$75pp

+ sydney rock oyster, wild garlic vinegar & coriander \$6/33/66

Dog Creek Growers' radish, strawberry guava hot sauce
chana puri - potato & romanesco fritter, curry leaf chutney
Clarence River school prawns, *achard limon*

+ *gato arouille* - taro fritter, Manzé hot sauce \$4.5 ea
+ whole Blue Swimmer Crab, green chilli & sorrel butter \$32

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, radicchio, *mazavaroo*
steamed basmati rice

Wattle Bank Farm oyster mushrooms & tamarind *takkar*
or - Rocky Point cobia & king prawn biryani + \$20
Dog Creek Growers' salade

sorbet *amande*, quince & cake

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Manzé
May 2024

vegetarian set menu \$75pp

Dog Creek Growers' radish, strawberry guava hot sauce
chana puri - potato & romanesco fritter, curry leaf chutney
okra, *achard limon*

+ *gato arouille* - taro fritter, Manzé hot sauce \$4.5 ea
+ honeynut pumpkin, 'brede songes' & mustard leaves \$10

Mt Zero chickpeas, coriander seed & sorrel
eggplant, Dog Creek Growers' radicchio, green chilli
steamed basmati rice

Wattle Bank Farm oyster mushroom & tamarind *takkar*
Dog Creek Growers' *salade*

sorbet *amande*, quince & cake

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Manzé
May 2024

lunch menu
express \$30pp / long \$60pp
dietaries catered for

Dog Creek Growers' radish & strawberry guava
Clarence River school prawns, *achard limon*

chana puri - potato & romanesco fritter, curry leaf

Mt Zero chickpeas, coriander seed & sorrel
Lakes Entrance octopus, Dog Creek Growers' radicchio
steamed basmati rice

lamb rump, house yoghurt & *kalia*
Dog Creek Growers' salade

Add ons

+ sydney rock oyster, wild garlic vinegar & coriander	\$6/33/66
+ gato arouille - taro fritter, Manzé hot sauce	\$4.5 ea
+ whole Blue Swimmer crab, green chilli & sorrel butter	\$32

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