

manzo

bisteccheria

À LA CARTE MENU

Steak. Fire. Wine. Italian Soul

SPUNTINI

Small bites & opening dishes inspired by the Italian aperitivo tradition.

Freshly Shucked Oysters A		Mixed Olives	8
Natural with lemon	6		
Caviar	16	House-baked Schiacciata GFO	
Fennel seed vinaigrette	6	Rosemary, sea salt, oil	9
Lemon sorbet	10	Truffle butter	12

THE BURRATA BAR

A celebration of Italy's most indulgent cheese, designed for sharing at the table.

Fresh Burrata House Crostini with your choice of accompaniment:	27
❖ Trapanese Pesto – Roasted almonds, semi-dried tomatoes, olive oil, garlic	
❖ Zia Pina's homemade nduja & honey	
❖ Chargrilled mortadella, pistachio crumb	
❖ Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate	

PIATTINI

Refined small plates & entrée's showcasing premium produce, smoke, texture & classic Italian influence

Roasted Bone Marrow GFO	26	Mortadella Skewers	22
Pickled carrots, cherry vinegar gel, brioche		Chargrilled mortadella, hot honey, pistachio, lemon	
Beef Carpaccio GFO	29	Tuna Cannolo	28
30-day miso dry aged beef, black garlic mayo, frisée salad, mushrooms, rosemary, rice cracker		Crispy cannolo shell, hand-cut yellowfin tuna tartare, whipped stracciatella, lemon gel, chives	
Antipasto GFO, DFO	17_{pp}	Wagyu Bolognese Arancini	26
Chef's selection of salumi & cheese, seasonal grilled vegetables		Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo	
Chargrilled King Prawns DFO	32		
Zia Pina's nduja butter, smoked paprika, lemon			

BRAISED MANZO

Slow-cooked dishes celebrating patience, smoke & deep Italian flavour.

Thor's Hammer	170
Super Tuscan-brined beef shank, slow-cooked until falling apart, rosemary smoked, served with truffle potato mash & roasted jus (2-3 ppl)	
Beef Ribs DFO	65
24-hour Montepulciano braised, potato purée pickled daikon, chives	

DOUBLE MANZO SANDWICH DFO

A rich and unapologetically over-the-top Manzo signature (2-3 ppl)

210

Homemade schiacciata layered with 30-day dry aged Sirloin MBS 3 and Kagoshima A5 Wagyu, truffle butter, provolone cheese, charred onion, baby cos, ox-heart tomato, house pickled beetroot, kewpie mayo, frisée salad, parmigiano crisp & 100-year old balsamic vinegar

STEAK FLIGHT

A guided tasting of cuts showcasing breed, marbling & ageing differences.

With your choice of a side

179

120g Bone-in Sirloin, Dry Aged Wagyu MBS 3, *Queensland*

120g Striploin, Sher Wagyu MBS 9, *Central Victoria*

120g Cube roll, A5 Wagyu, *Kagoshima Japan*

❖ *Pair with one of our curated wine flights (wine flight priced separately)*

RARE & LIMITED RELEASE MANZO (min 1kg)

28

Per 100g

A rotating showcase of exclusive rare breeds from exceptional **producers**. Seasonal cuts are sourced in limited quantities for the true beef enthusiast. Dry-aged for 30 days and finished over Sicilian volcanic rocks. Served with your choice of one of our Manzo signature sauces and finishing salts. (Additional sauces \$8ea).

Ask your host what is currently being served and what is available for the next release!

THE MANZO PROGRAM

A curated collection of exceptional beef, sourced from artisan producers & cooked over flame accompanied by your choice of one of our signature sauces. (Additional sauces \$8ea)

Eye Fillet 220g Grass fed <i>Victoria</i>	62	Bone-in Sirloin 350g Dry aged Wagyu MBS 3 <i>Queensland</i>	78
Rib Eye 400g Black Onyx 300-day grain fed <i>Central Tablelands NSW</i>	95	Striploin 200g Sher Wagyu MBS 9 <i>Central Victoria</i>	85
Bistecca Fiorentina (min 1kg) Grass fed dry aged 30-days <i>Southern NSW</i>	23 Per 100g	Chuck Flap 200g Wagyu Stone Axe Pastoral MBS 9 <i>Margaret River</i>	70
Cube Roll 250g A5 Wagyu <i>Kagoshima Japan</i>	190	Fire Roasted Cauliflower Steak V Paprika, salmoriglio & chickpea cream, lemon cheek (vegan)	45

SIGNATURE SAUCES

House-made sauces designed to complement & enhance the character of each cut.

Green Peppercorn | Cognac | Aged Barolo Jus | Roasted Mushroom ragù
Trio of Salts (herbed, pink, paprika) | Selection of Mustards.

PASTA & RISOTTO

Handcrafted pasta & comforting Italian classics elevated through premium ingredients & technique.

Risotto allo Zafferano	35	Pumpkin Caramelle V	37
Saffron risotto, roasted bone marrow, aged parmigiano		Lolly shaped pasta, filled with pumpkin, brown butter, sage chips, amaretti crumble	
Maccheroni Osso Buco GFO, DFO	39	Spaghetti al Granchio GFO, M	42
Chablis braised beef, tomato, pecorino		Spanner crab, cherry tomatoes, chilli, lemon, parsley	

MILLEFOGLIE WAGYU LASAGNA **82**

Fresh handmade pasta sheets, layers of Wagyu MBS 5 striploin, Wagyu ragù, aged parmigiano, slow cooked, crumbed, deep fried, served with rosemary béchamel

SECONDI

Generous main courses inspired by traditional Italian cooking & Italian hospitality.

Herb-crumbed Pork Cotoletta DFO	55
Semi-dried cherry tomatoes, truffle pecorino, miso mayo	
Butterflied Baby Chicken	59
Flame grilled chicken, house spices, cucumber sauce, grilled lime	
Market Fish allo Scoglio M	MP
Market fish baked with cherry tomatoes, white wine, napolitana & basil oil	
Eggplant Parmigiana V	42
Layered eggplant, tomato, basil, smoked scamorza & parmigiano cream	

CONTORNI

Seasonal sides & classic accompaniments, designed for sharing around the table.

Potatoes

Roasted rosemary	16
Truffle mash	17
Sweet potato & truffle terrine	17
Shoestring fries	14

Salads

Panzanella salad with buttermilk dressing GFO, DFO	19
Seasonal leaf salad DFO	15
Charred cos Caesar with nduja crumbs GFO	17

Vegetables

Parmigiano polenta chips	15
Broccolini pangrattato GFO	17
Crispy brussel sprouts with aged balsamic	14

Our menu items may contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten, and other allergens. While we take every reasonable effort to accommodate dietary requirements, we cannot guarantee that our food will be completely allergen-free.

A service charge of 10% is added to tables of 8 or more.