

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		Mixed Olives	8
Natural with lemon	6		
Caviar	16	House-baked Schiacciata	
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	26	Mortadella Skewers	22
Pickled carrots, cherry vinegar gel, brioche		Chargrilled mortadella, hot honey, pistachio, lemon	
Beef Carpaccio	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	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	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		65
24-hour Montepulciano braised, potato purée pickled daikon, chives		

DOUBLE MANZO SANDWICH

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
Victoria

62

Bone-in Sirloin 350g

Dry aged Wagyu MBS 3
Queensland

78

Rib Eye 400g

Black Onyx 300-day grain fed
Central Tablelands NSW

95

Striploin 200g

Sher Wagyu MBS 9
Central Victoria

85

Bistecca Fiorentina (min 1kg)

Grass fed dry aged 30-days
Southern NSW

23
Per 100g

Chuck Flap 200g

Wagyu Stone Axe Pastoral MBS 9
Margaret River

70

Cube Roll 250g

A5 Wagyu
Kagoshima Japan

190

Fire Roasted Cauliflower Steak

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

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

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	19
Seasonal leaf salad	15
Charred cos Caesar with nduja crumbs	17

Vegetables

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