

manzo
bisteccheria

Private Dining, Functions & Events



Welcome to Manzo Bisteccheria

At Manzo Bisteccheria, tradition meets fire in a modern Italian steakhouse experience shaped by heritage, craftsmanship, and warm Italian hospitality.

Inspired by the timeless Bisteccherie of Florence and reimagined for Sydney dining, Manzo brings together premium beef, handmade pasta, refined antipasti, seasonal produce, and an impressive wine list in an elevated yet welcoming setting.

With Sydney Harbour views, open-fire cooking, rich textures, ambient lighting, and deep tones, Manzo offers an atmosphere that is intimate, confident, and full of character. At the heart of the menu are carefully selected steaks, cooked over flame to honour quality, marbling, and flavour.

More than a steakhouse, Manzo is about the experience – sharing plates, pouring wine, enjoying the harbour outlook, and the theatre of fire and smoke from the grill.



Set Menus

Our menus have been designed to bring the Manzo experience to group dining, corporate events, and special functions with ease and generosity. Our offerings are seasonal and may change based on produce quality and availability

Manzino

\$70 per person (sharing menu)

Not Available Friday & Saturday night

Mixed Antipasto

Antipasto | Chef's selection of salumi & cheese, seasonal grilled vegetables

Wagyu Bolognese Arancini | Truffle mayo, pecorino

Burrata | Burrata with grilled mortadella pistachio and crostini

Pasta

Maccheroni Osso Buco | Chablis braised beef, tomato, pecorino

Contorni

Seasonal leaf salad
Rosemary roasted potatoes

Dolce

Deconstructed Cannolo | Ricotta, pistachio crumbs, orange gel

MEAT Manzo

\$90 per person (sharing menu)

Mixed Antipasto

Antipasto | Chef's selection of salumi & cheese, seasonal grilled vegetables

Wagyu Bolognese Arancini | Truffle mayo, pecorino

Pasta

Maccheroni Osso Buco | Chablis braised beef, tomato, pecorino

Secondi

Eye Fillet | Victorian grass-fed eye fillet cooked medium with aged Barolo jus

Contorni

Seasonal leaf salad
Rosemary roasted potatoes

Dolce

Deconstructed Cannolo | Ricotta, pistachio crumbs, orange gel

Manzo Experience

\$120 per person (sharing menu)

On Arrival

Bread and Olives | rosemary & sea salt, oil

Mixed Antipasto

Mortadella Skewers | Chargrilled mortadella, hot honey, pistachio & lemon

Wagyu Bolognese Arancini | Truffle mayo, pecorino

Tuna Cannolo | Crispy cannolo shell, hand-cut yellowfin tuna tartare, whipped stracciatella, lemon gel, chives

Pasta

Spaghetti al Granchio | Spanner crab, cherry tomatoes, chilli, lemon, parsley

Maccheroni Osso Buco | Chablis braised beef, tomato, pecorino

Secondi

Rib Eye | Central Tablelands NSW Black Onyx 300-day grain fed, aged barolo jus

Seafood allo Scoglio | Market seafood, cherry tomato bisque, basil oil, fresh herbs

Contorni

Rosemary roasted potatoes
Charred cos Caesar salad with nduja crumbs

Dolci

Deconstructed Cannolo | Ricotta, pistachio crumbs, orange gel

Pistachio Tiramisu | Coffee-layered savoiardi biscuits, mascarpone & pistachio cream

Let us know about dietaries **Tea & Coffee is available with each set menu at an additional \$5pp** sets and parties

Let us know about dietaries and we'll look after you - 10% service charge applies to all feasts, sets and parties

Set Menus

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MEATings at Manzo

\$55 per person

Free standing/sitting gatherings of up to 120 people

Choice of 2 cold canapes 2 hot canapes and 1 sweet canape

Extra items can be charged at \$9pp

Cold Canapes

Mushroom Crostino | Pickled mushroom , hummus crostino (Vegan)

Tuna cannolo | hand-cut yellowfin tuna tartare, whipped stracciatella, lemon gel, chives

Prosciutto e melone | 18-month aged Prosciutto & rockmelon

Stracciatella Crostino | Stracciatella, trapanese pesto crostino

Hot Canapes

Wagyu Bolognese Arancini | Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo

Polenta Chips | Fried polenta chips with lemon & Parmesan

Mortadella Skewers | Chargrilled Mortadella with Nduja honey Pistachio

Pumpkin Caramelle | Deep fried Pumpkin filled lollies with Parmesan cream

Sweet Canapes

Mini pistachio tiramisu cups

Ricotta Cannolo

Personlise any of our set menus with additional items

Bread and Olives on table	\$12pp
Freshly shucked oysters	\$8 each
Burrata Bar (shared)	\$14pp
Mortadella Skewers (shared)	\$13 pp
Tuna Cannolo	\$14 pp

Tea & Coffee is available with each set menu at an additional \$5pp

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Drink Packages

Every group has different preferences. Our bar team can design a tailored package based on your input.

Manzo Standard

2 hours - \$55pp

3 hours - \$70pp

Prosecco

Colli Vicentini Carlo V Cuvée
dell'Imperatore, Veneto

White Wine

2024 Caldora, Pinot Grigio, Abruzzo

Rosé Wine

2023 Fetherston 'Peony' Yarra Valley

Red Wine

2024 Lungarotti, Sangiovese, Umbria

Beer on Tap

Moo Brew Lager

Mountain Culture pale ale

Bottled Beer

Peroni full strength

Peroni half strength

Peroni 0%

Non -Alcoholic

Classic soft drinks

Manzo Celebration

2 hours - \$84 pp

3 hours - \$99 pp

Prosecco

Colli Vicentini Carlo V Cuvée dell'Imperatore, Veneto

White Wine

2024 Emmalene, Sauvignon Blanc, Adelaide Hills

2024 Snake + Herring Tough Love, Chardonnay, Margaret River

Rosé Wine

2024 Lou Paraís, Alpes-de-Haute

Red Wine

2024 Cembra, Pinot Nero Trentino

2021 Picardy, Shiraz Pemberton

Beer on Tap

Moo Brew Lager

Mountain Culture pale ale

Moretti

Bottled Beer

Peroni full strength

Peroni half strength

Peroni 0%

Non -Alcoholic

Classic soft drinks

Manzo Upgrades

House Vermouth

Served with fresh orange slice and ice

14

Negroni Classico

Gin, Campari, Carpano Antica Formula

24

Limoncello Spritz

Limoncello, prosecco, soda

21

Mocktails

Mango Pop

Spritzless

Pineapple Passion

16

Celebration Bottles

Franciacorta

Ca' del Bosco Cuvée Prestige Extra Brut [Org](#)

170

Champagne

Billecart Salmon Le Réserve

180

Chianti Classico

2021 Tenuta di Arceno Campolupi

245

Timorasso

2022 Scarpa Monferrato

195

Let us know about allergies and we'll look after you - 10% service charge applies to all feasts, sets and parties

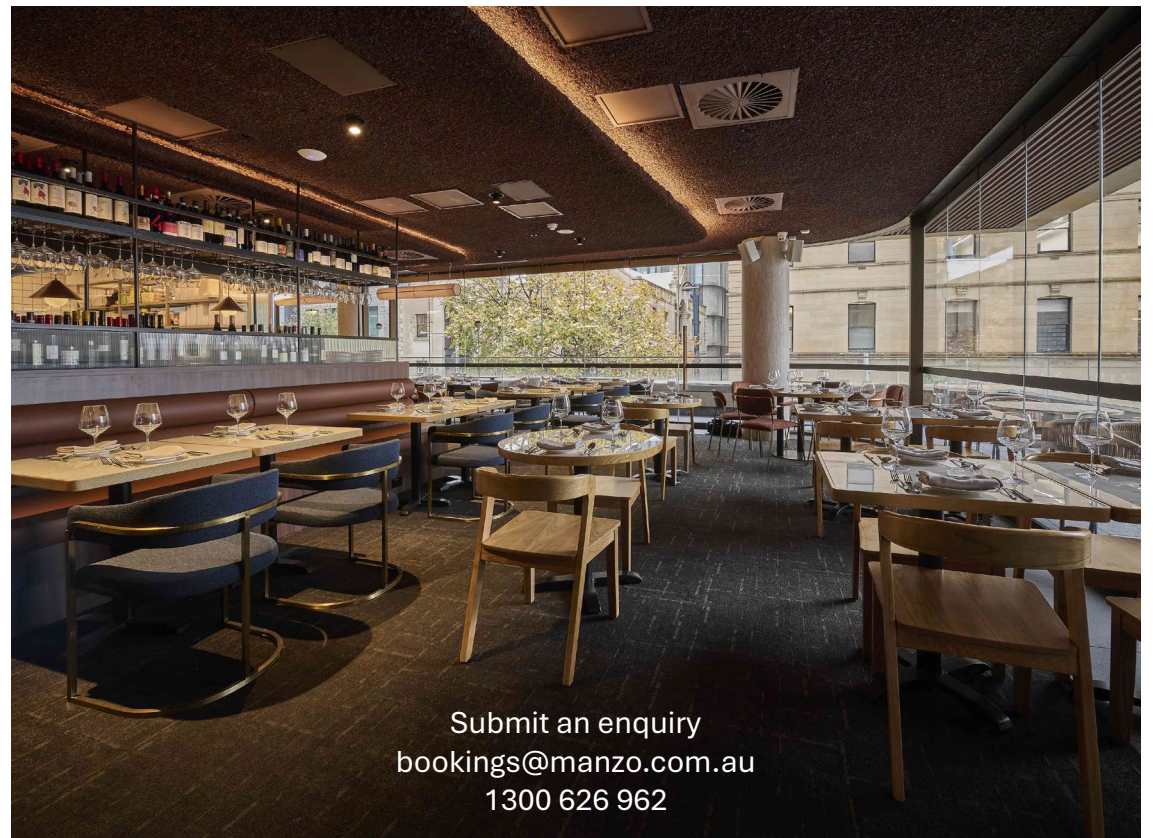
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Venue Spaces

Spaces	Features	Capacity
Exclusive Use	Main dining area, external terrace area, private bar. Panoramic views of heritage buildings and the Harbour Bridge	Up to 120 seated Up to 130 standing
Main Dining (including SPDR)	Panoramic views of heritage buildings and Harbour Bridge	70
SPDR	Semi-private dining area with partial views	18
Bar area	Undercover area with access to the cocktail bar via a private elevator to our venue in Quay Quarter Tower	20 seated 40 standing
Bridgeview Balcony	Outdoor partially undercover with views of Sydney Harbour Bridge	30 seated







Submit an enquiry
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