

manzo

b i s t e c c h e r i a

MENU

Steak. Fire. Wine .Italian soul

SPUNTINI

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

Mixed Olives	8	House-baked Schiacciata	
Freshly Shucked Oysters		<i>Rosemary, sea salt, oil</i>	9
▪ <i>Natural with lemon</i>	6	<i>Black garlic & pecorino</i>	14
▪ <i>Caviar</i>	16	<i>Truffle butter</i>	12
▪ <i>Fennel seed vinaigrette</i>	8		
▪ <i>Lemon sorbet</i>	10		

PIATTINI

Refined small plates & entrées showcasing premium produce, smoke, texture and classic Italian influence.

Roasted Bone Marrow	26	Wagyu Bolognese Arancini	26
<i>Pickled carrots, cherry vinegar gel, brioche</i>		<i>Truffle mayo, pecorini</i>	
Chargrilled King Prawns (2 pieces)	32	Tuna Cannolo	28
<i>Zia Pina's nduja butter, smoked paprika, lemon</i>		<i>Stracciatella, chives, lemon gel</i>	
Antipasto	17pp	Beef Carpaccio	29
<i>Chef's selection of salumi & cheese, seasonal grilled vegetables</i>		<i>30-day aged beef, Ferrari balsamic, parmigiano foam, beef fat crumble</i>	
Mortadella Skewers	22		
<i>Chargrilled mortadella, hot honey, lemon</i>			

THE MANZO PROGRAM

A curated collection of exceptional beef, sourced from artisan producers and cooked over open flame.

Eye Fillet 220g	62	Sirloin Bone in 200g	75
<i>Grass Fed, Victoria</i>		<i>Dry Aged Wagyu, MBS 3, Queensland</i>	
Rib Eye 400g	95	Striploin 200g	110
<i>Black Onyx, 300-Day Grain Fed, Central Tablelands, NSW</i>		<i>Sher Wagyu, MBS 9, Central Victoria</i>	
Bistecca Fiorentina 1.5kg	230	Chuck Flap 200g	85
<i>Grass Fed, Dry Aged 30 days, Southern NSW</i>		<i>Wagyu, Stone Axe Pastoral, MBS 9, Margaret River, WA</i>	
Cube Roll 200g	190	Fire Roasted Cauliflower Steak	45
<i>A5 Wagyu, Kagoshima, Japan</i>		<i>(Vegan) Paprika, Salmoriglio and Chickpea Cream, Lemon Cheek</i>	

SIGNATURE SAUCES

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

Green Peppercorn & Cognac | Aged Barolo Jus | Roasted Mushroom Ragù
Trio of Salts - smoked, pink, black | Selection of Mustards

MANZO SIGNATURES

A curated collection of exceptional beef, sourced from artisan producers and cooked over open flame.

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 tomato, olive oil, garlic*
- **Zia Pina's homemade nduja & honey**
- **Chargrilled mortadella, pistacchio crumb**
- **Sicilian caponata eggplant, zucchini, tomato, basil & dark chocolate**

DOUBLE MANZO SANDWICH

A rich and unapologetically over-the-top Manzo signature designed for two. 210

Homemade schiacciata layered with 30-day dry aged Sirloin MBS3 and Kagoshima A5 Wagyu, truffle butter, provolone cheese, charred onion, baby cos, ox-heart tomato, house pickled beetroot, kewpie mayo, rocket, parmesan crisp & 100 year old balsamic vinegar

RARE & LIMITED RELEASE MANZO

MP

A rotating showcase of exclusive rare breeds and exceptional producers. Seasonal cuts sourced in limited quantities for the true beef enthusiast. Dry-aged for 30 days and finished over charcoal. Served tableside with Manzo's signature sauces and finishing salts. Ask your host what is now being served and what is the next release.

MILLEFOGLIE WAGYU LASAGNA

82

Freshly made pasta sheets, ragù of Wagyu, layers of MB5 striploin, aged parmigiano, slow cooked, crumbed, deep fried, served with rosemary béchamel,

STEAK FLIGHT *A guided tasting of cuts showcasing breed, marbling and ageing differences, with your choice of side.*

120g Sirloin Bone in, Dry Aged Wagyu, MBS3, Queensland

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

120g Cube Roll, A5 Wagyu, Kagoshima, Japan

179

Pair with one of our curated wine flights *

PASTA & RISOTTO

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

Risotto allo Zafferano **35**
Saffron risotto, roasted bone marrow, aged parmigiano

Maccherino Osso Buco **39**
Braised beef, tomato, chablis, pecorino

Pumpkin & Ricotta Rotolo **37**
Brown butter, sage chips, hazelnuts, amaretti crumble

Spaghetti alle Vongole **42**
Lemon, parsley, cherry tomato

BRAISED MANZO

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

Thor's Hammer **120**
Super Tuscan-brined beef shank, slow-cooked until falling apart, rosemary smoked, served with truffle potato mash and roasted jus | **to share**

Beef Ribs **65**
24-Hour Montepulciano braised, potato purée, pickled daikon, chives

SECONDI

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

Herb-Crumbed Pork Cutlet **55**
Semi-dried cherry tomato, truffle pecorino, miso mayo

Butterflied Baby Chicken **59**
House spices, cucumber sauce, grilled lime

Seafood allo Scoglio **MP**
Market Fish, vongole, cherry tomato bisque, basil oil, fresh herbs

Eggplant Parmigiana **32**
Layered eggplant, tomato, basil, smoked scamorza & parmesan cream

CONTORNI

Seasonal sides and classic accompaniments designed for sharing around the table.

Potatoes | Rosemary potatoes **16** | Sweet potato terrine **17**
| Truffle potato mash **17** | Shoestring fries **14**

Salads | Panzanella salad **19** | Seasonal leaf salad **15** | Charred cos caesar **17**

Vegetables |

| Roasted brussel sprouts with aged balsamic **14**

| Chargrilled corn, parmesan butter, smoked paprika **14** | Broccolini pangrattato **17**

| Buttered mushrooms, lemon, thyme **16** | Purple cauliflower & pecorino gratin **15**

| Parmesan & lemon polenta chips **15** | Oyster mushrooms garlic chili chardonnay **17**