

## 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

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

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