

Bread - Pane e Intingoli

Ciabatta Italian Bread 6.0

Toasted (4 slices)

Garlic Bread 6.5

Toasted French Stick (4 slices) coated in garlic butter

Bruschetta 9.0

Italian ciabatta bread toasted (2 slices) with tomato, basil, garlic

Trio of Dips 14.5

With pita bread

Soup - Minestre

Minestrone 13.5

Chef's specialty vegetable soup served with 2 slices of toasted Italian ciabatta bread

Salads - Insalate

Warm Chicken Salad 25.5

Mixed salad greens, grilled chicken, cucumber, peaches, avocado and balsamic dressing

Caesar Salad 20.5

Crisp cos lettuce, bacon, croutons, soft poached egg, anchovies, shaved parmesan and homemade dressing

Available with Chicken or Calamari +5.95

Prawns or Smoked Salmon +9.95

Rocket Salad 17.5

Wild rocket, pine nuts, sundried tomatoes, balsamic vinegar and shaved Italian parmesan cheese

Italian Salad 17.5

Mixed salad greens, tomatoes, Spanish onion, mixed olives and our homemade dressing

Available with Chicken or Calamari +5.95

Prawns or Smoked Salmon +9.95

Beef Salad 26.5

Warm eye fillet with asparagus, roast sweet potato, sun dried tomatoes, red onion jam and feta cheese

Oysters

Natural	1/2 doz	22	1 doz	34
Kilpatrick or Mornay	1/2 doz	24	1 doz	38

Entrée

Meatballs				15.5
Housemade veal meatballs (3) served in a Napoli sauce topped with parmesan with a piece of toasted ciabatta				
Aracini Di Zucca				15.5
Pumpkin and mozzarella arancini (3) served with napoli sauce and shaved parmesan				
Olive Misto				12.5
Warm mixed marinated olives served with toasted ciabatta				
Melenzane Parmigiana				18.9
Baked crumbed eggplant layered with mozzarella cheese, fresh basil, Italian parmesan and Napoli sauce				
Chilli Prawns				23.5
Served with shallots, chilli, garlic and Napoli sauce on a bed of rice				
Garlic Prawns				23.5
Cooked in the classic style with virgin olive oil, garlic, parsley, shallots, brandy and cream served on a bed of rice				
Carpaccio				23.5
Raw thin eye fillet, topped with rocket, shaved parmesan with lemon and extra virgin olive oil				
Calamari Fritti				23.5
Lightly floured and fried calamari strips served on a bed of rocket with aioli sauce				
Antipasto Della Casa				24.5
(Approx 2 people) Selection of pickled and marinated vegetables, pickled octopus, house made delicacies, provolone cheese and prosciutto				
Caprese				20.9
Ripe tomatoes, bocconcini, basil, dressed with extra virgin olive oil and sticky balsamic				

Pasta

Choice of Spaghetti, Fettuccine, Linguini or Penne Rigate

Gluten Free Penne Pasta available - Add \$4

Aglione

Garlic, extra virgin olive oil, parsley and chilli

22.9

Al' Amatriciana

Bacon, tomato, spring onions, chilli, garlic, parsley and Italian parmesan cheese

26.9

Carbonara

Egg, bacon, spring onions, parsley, cream and Italian parmesan cheese and cracked pepper

25.9

Chilli Crab

Sautéed blue swimmer crab meat, chilli, rocket, garlic, shallots, parsley, olive oil, cherry tomato and a hint of Napoli sauce

30.9

Creamy King Prawn

Avocado, smoked salmon, pine nuts, king prawns, parsley and spring onion tossed in white wine and cream

30.9

Gnocchi Bolognese

Homemade potato dumplings with beef ragu, red wine, Napoli sauce and parmesan cheese

25.9

Gnocchi Napoli

Freshly made potato dumplings with our homemade Napoli sauce and parmesan

24.9

Gnocchi Quattro Formaggio

Homemade gnocchi in a creamy four cheese sauce featuring blue vein, parmesan, mozzarella and provolone

26.9

Mano's Signature Dish

Chilli prawns, cherry tomatoes, fresh basil, garlic and brandy tossed in a rosé sauce

30.9

Marinara

Tossed with fresh prawns, fish, mussels, calamari, garlic, shallots, white wine & extra virgin olive oil with our homemade Napoli sauce

30.9

Napoli	22.9
Our delicious homemade Napoli sauce with fresh basil and parmesan	
Pollo	27.9
Chicken, avocado, spring onions and basil pesto tossed in a rosé sauce	
Ragu Bolognese	24.9
With beef ragu, red wine, homemade Napoli sauce and Italian parmesan cheese	
Ravioli	26.9
Spinach & ricotta cheese ravioli tossed in Napoli sauce with fresh basil and parmesan	
Salmon e Vodka	30.9
Smoked salmon, vodka, spring onions, homemade Napoli sauce, cream & Italian parmesan cheese	
Vegetariano	32.9
Olives, porcini mushrooms, cherry tomatoes, spanish onion, spinach, white wine and napoli sauce	
Cannelloni	31.9
Rolled lasagne pasta filled with spinach and ricotta cheese topped with our homemade Napoli sauce and mozzarella	
Lasagna	28.4
Traditional homemade pasta sheets layered with a beef ragu bolognese sauce, mozzarella and parmesan	
Risotto e Al Forno	
Risotto Al Granchio	30.9
Sautéed blue swimmer crab meat in garlic cream and Napoli sauce, arborio rice, parsley and shallots	
Risotto Funghi	26.9
Classic creamy porcini mushroom and baby spinach risotto and parmesan	
Risotto Marinara	30.9
Arborio rice tossed with fresh prawns, fish, mussels, calamari, garlic, shallots, parsley, white wine and extra virgin olive oil with our homemade Napoli sauce	

Seafood - Piatto di Pesce

Calamari Fritti

31.5

Lightly floured and fried calamari strips served on a bed of rocket with aioli sauce and served with chips, mixed leaves, cherry tomato, mixed olives and boccocini salad

Chilli Prawns

31.5

Cooked with shallots, garlic, chilli and napoli sauce served on a bed of rice with mixed leaves, cherry tomato, mixed olives and boccocini salad

Garlic Prawns

31.5

Cooked in a classic style with extra virgin olive oil, garlic, parsley, shallots brandy and cream sauce served on a bed of rice with mixed leaves, cherry tomato, mixed olives and boccocini salad

Barramundi Fillet

34.5

Barramundi fillet served with lemon butter burre blanc, potatoes and a mixed leaves, cherry tomato, mixed olives and boccocini salad

Seafood Trio Grill

56.95

Fresh fish, prawns and Moreton Bay bugs with aioli sauce served with mixed leaves, cherry tomato, mixed olives, boccocini salad and fat chips

Seafood Platter for two

135.0

Fresh fish fillet, oysters natural and kilpatrick, pickled seafood, grilled prawns, and Moreton Bay bugs, smoked salmon, fried calamari, and chilli mussels, served with chips and salad

Meat Dishes - Piatti di Carne

(all dishes served with seasonal vegetables and Italian rosemary potatoes)

Scaloppine

Tender veal medallions served with your choice of;

Funghi

mushroom, shallot, cream and white wine sauce

34.9

Saltimbocca

prosciutto and sage cooked in white wine

36.9

Gamberi

in a brandy cream sauce with prawns, garlic and shallots

42.9

Veal Parmigiana

Crumbed tender veal topped with ham, tasty cheese and homemade Napoli sauce

34.9

Chicken Parmigiana

Crumbed breast of chicken topped with ham, tasty cheese and homemade Napoli sauce

31.9

Chicken Breast

Prosciutto wrapped chicken breast stuffed with provolone cheese and herbs served with a creamy garlic, shallots and white wine sauce

33.9

Meat Dishes - Piatti di Carn

(all dishes served with seasonal vegetables and Italian rosemary potatoes)

Eye Fillet Steak 250g

Grilled to your liking with your choice of;

Fillet Mignon

wrapped in bacon and crowned with mushroom sauce

39.9

Funghi

mushroom, shallots, cream and white wine sauce

39.9

Steak al Pepe Verde

with green peppercorns, cream and cognac sauce

39.9

Steak Diane

with onions, garlic and Worcestershire sauce brandy and cream

39.9

Steak Gamberi

brandy cream sauce with prawns

45.9

Reef and Beef

with tiger prawns, Moreton Bay bug, and brandy in a creamy garlic sauce

52.9

Meat Dishes - Piatti di Carne

(all dishes served with seasonal vegetables and Italian rosemary potatoes)

Black Angus Rump 350g

Grilled to your liking with your choice of;

Funghi

mushroom, shallots, cream and white wine sauce

34.0

Steak al Pepe Verde

with green peppercorns, cream and cognac sauce

34.0

Steak Diane

with onions, garlic and Worcestershire sauce brandy and cream

34.0

Steak Gamberi

brandy cream sauce with prawns

39.5

Reef and Beef

with prawns, Moreton Bay bug, and brandy in a creamy shallot and garlic sauce

44.0

Side Dishes - Contorni

Bowl of Chips

4.5

7.5

Vegetables

Vegetables, Garden Salad, Asparagus and Broccolini, Fried Italian Rosemary Potatoes

7.5

Dessert - Dolce

Gianduitto

A blend of hazelnut gelato surrounded by a rich chocolate gelato, rolled in grated chocolate and sprinkled with hazelnuts

13.5

Sticky Date Pudding

Served hot with a butterscotch sauce and ice cream

Classic Vanilla Bean Pannacotta

Served with mixed berry compote

Trio of Gelato

ask your wait person for today's flavours.

After Dinner Mint

Creamy mint flavoured ice cream dipped in chocolate and topped with chocolate chips

Tiramisu

liqueur soaked sponge fingers layered with coffee, marscapone and chocolate served with cream

Chocolate Pudding

Served warm smothered with a rich chocolate sauce and ice cream

Crème Brulee

Vanilla Bean crème brulee, caramelized and served with ice cream

Cheese Plate

A selection of Italian and local cheeses

for 1 18.9 for 2 29.9