

## Pasta

|  |      |
|--|------|
| choice of spaghetti, fettuccine, linguini or penne rigate<br>gluten free spiral pasta \$4  | 32.0 |
| Chicken Pumpkin Avo<br>diced chicken breast, pumpkin, spanish onion, sundried tomatoes, baby<br>spinach, avocado served in a creamy garlic sauce       | 22.9 |
| Aglie e Olio<br>garlic, extra virgin olive oil, parsley & chilli   | 27.5 |
| Al' Amatriciana<br>bacon, tomato, spring onions, chilli, garlic, parsley<br>& italian parmesan cheese  | 27.5 |
| Carbonara<br>egg, bacon, spring onions, parsley, cream, italian<br>parmesan cheese & cracked pepper  | 32.0 |
| Chilli Crab<br>sautéed blue swimmer crab meat, chilli, rocket, garlic, shallots,<br>parsley, olive oil, cherry tomatoes & homemade napoli sauce        | 32.5 |
| Creamy King Prawn<br>avocado, smoked salmon, pine nuts, king prawns, parsley<br>& spring onion tossed in white wine & cream                            | 27.0 |
| Gnocchi Bolognese<br>homemade gnocchi with beef ragu, red wine,<br>napoli sauce & italian parmesan cheese  | 25.0 |
| Gnocchi Napoli<br>homemade gnocchi with our homemade napoli sauce<br>& parmesan  | 28.0 |
| Gnocchi Quattro Formaggio<br>homemade gnocchi in a creamy four cheese sauce<br>featuring blue vein, parmesan, mozzarella & provolone                   | 32.0 |
| Mano's Signature Dish<br>chilli prawns, cherry tomatoes, fresh basil, garlic & brandy<br>tossed in a rosé sauce  | 33.0 |
| Marinara<br>tossed with fresh prawns, fish, mussels, calamari, garlic, shallots,<br>white wine & extra virgin olive oil with our homemade napoli sauce | 22.9 |
| Napoli<br>our delicious homemade napoli sauce with fresh basil & parmesan  | 29.0 |
| Pollo<br>chicken, avocado, spring onions & basil pesto tossed in a rosé sauce  | 27.0 |
| Ragu Bolognese<br>with beef ragu, red wine, homemade napoli sauce<br>& italian parmesan cheese   | 28.0 |
| Ravioli<br>spinach & ricotta cheese ravioli, homemade napoli sauce<br>with fresh basil & parmesan  | 32.0 |
| Salmon e Vodka<br>smoked salmon, vodka, spring onions tossed in a rosé sauce<br>& italian parmesan cheese  | 33.0 |
| Vegetariano<br>olives, porcini mushrooms, cherry tomatoes, spanish onion,<br>spinach, white wine & homemade napoli sauce                               | 31.0 |
| Cannelloni<br>homemade pasta sheets filled with spinach & ricotta cheese<br>topped with our homemade napoli sauce & mozzarella                         | 32.0 |
| Lasagna<br>traditional homemade pasta sheets layered with a beef<br>ragu bolognese sauce, mozzarella & parmesan  |      |

## Dessert - Dolce

|  |      |
|--|------|
| Gianduitto<br>a blend of hazelnut gelato surrounded by a rich chocolate gelato,<br>rolled in grated chocolate & sprinkled with hazelnuts | 14.0 |
| Sticky Date Pudding<br>served hot with a butterscotch sauce & ice cream  | 14.0 |
| Classic Vanilla Bean Pannacotta<br>served with mixed berry compote   | 14.0 |
| After Dinner Mint<br>creamy mint flavoured ice cream dipped in chocolate & topped<br>with chocolate                                      | 14.0 |
| Tiramisu<br>liqueur soaked sponge fingers layered with coffee, marscapone<br>& chocolate served with cream                               | 14.0 |
| Chocolate Pudding<br>served warm smothered with a rich chocolate sauce & ice cream   | 14.0 |
| Crème Brulee<br>vanilla bean crème brulee, caramelized & served with ice cream   | 14.0 |
| Carrot Cake<br>a slice of sweet and moist cake full of cut carrots and toasted nuts,<br>and covered in cream cheese frosting             | 14.0 |

Address  
40 The Esplanade  
Paradise Point  
Queensland 4216

Phone  
Make a Reservation  
Tel | 07 5577 1818

Email  
management@manosrestaurant.com

---

A 10% SURCHARGE APPLIES ON SUNDAYS  
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS  
A 1.5% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS

---

Please advise your waiter of any allergies or dietary requirements.  
We do not accept responsibility for unfavourable outcomes when  
modifying dishes.



**Mano's**  
Paradise Point  
Italian Restaurant  
& Bar

**MAIN MENU**

## Bread - Pane e Intingoli

|  |      |
|--|------|
| Ciabatta Italian Bread<br>toasted (4 slices) served with extra virgin olive oil, butter & balsamic vinegar | 6.0  |
| Garlic Bread<br>toasted french stick (4 slices) coated in garlic butter                                    | 7.0  |
| Bruschetta<br>italian ciabatta bread toasted (2 slices) with tomato, basil & garlic                        | 9.0  |
| Trio of Dips<br>with pita bread  | 16.0 |

## Soup - Minestre

|   |      |
|---|------|
| Minestrone<br>chef's speciality vegetable soup served with 2 slices of toasted italian ciabatta bread | 13.5 |
|---|------|

## Salads - Insalate

|   |      |
|---|------|
| Warm Chicken Salad<br>mixed salad greens, grilled chicken, cucumber, peaches, avocado & balsamic dressing   | 26.0 |
| Caesar Salad<br>crisp cos lettuce, bacon, croutons, soft poached egg, anchovies, shaved parmesan & homemade dressing<br>Available With Chicken Or Calamari +5.95<br>Prawns Or Smoked Salmon +9.95 | 22.0 |
| Rocket Salad<br>wild rocket, pine nuts, sundried tomatoes, balsamic vinegar & shaved italian parmesan cheese  | 18.0 |
| Italian Salad<br>mixed salad greens, tomatoes, spanish onion, mixed olives & our homemade dressing<br>Available With Chicken Or Calamari +5.95<br>Prawns Or Smoked Salmon +9.95                   | 18.0 |
| Beef Salad<br>warm eye fillet with asparagus, roast sweet potato, sun dried tomatoes, red onion jam & feta cheese   | 28.0 |

## Oysters

|                      |         |       |
|----------------------|---------|-------|
|                      | 1/2 doz | 1 doz |
| Natural              | 23      | 35.0  |
| Kilpatrick or Mornay | 25      | 39.0  |

## Risotto e Al Forno

|   |      |
|---|------|
| Risotto Al Granchio<br>sautéed blue swimmer crab meat in garlic cream, homemade napoli sauce, arborio rice, parsley & shallots  | 32.0 |
| Risotto Funghi<br>classic creamy porcini mushroom & baby spinach risotto & parmesan   | 28.0 |
| Risotto Marinara<br>arborio rice tossed with fresh prawns, fish, mussels, calamari, garlic, shallots, parsley, white wine & extra virgin olive oil with our homemade napoli sauce | 33.0 |

## Side Dishes - Contorni

|   |     |     |
|---|-----|-----|
| Bowl of Chips   | 6.0 | 8.5 |
| Vegetables<br>vegetables / garden salad / asparagus & broccolini<br>fried italian rosemary potatoes |     | 8.0 |
| Mash Potatoes   |     | 5.0 |
| Rice  |     | 5.0 |

## Entrée

|   |      |
|---|------|
| Meatballs<br>housemade veal meatballs (3) served in our homemade napoli sauce topped with parmesan & a piece of toasted ciabatta      | 16.0 |
| Arancini Di Zucca<br>pumpkin & mozzarella arancini (3) served with homemade napoli sauce & shaved parmesan                            | 15.5 |
| Olive Misto<br>warm mixed marinated olives served with toasted ciabatta   | 13.0 |
| Melenzane Parmigiana<br>baked crumbed eggplant layered with mozzarella cheese, fresh basil, italian parmesan & homemade napoli sauce  | 19.0 |
| Chilli Prawns<br>served with shallots, chilli, garlic & homemade napoli sauce on a bed of rice  | 24.5 |
| Garlic Prawns<br>cooked in the classic style with virgin olive oil, garlic, parsley, shallots, brandy & cream served on a bed of rice | 24.5 |
| Carpaccio<br>raw thin eye fillet, topped with rocket, shaved parmesan with lemon & extra virgin olive oil                             | 25.0 |
| Calamari Fritti<br>lightly floured & fried calamari strips served on a bed of rocket with aioli sauce                                 | 24.0 |
| Caprese<br>ripe tomatoes, bocconcini, basil, dressed with extra virgin olive oil & sticky balsamic                                    | 20.9 |

## Seafood - Piatto di Pesce

|  |       |
|--|-------|
| Calamari Fritti<br>lightly floured & fried calamari strips served on a bed of rocket with aioli sauce & served with chips, mixed leaf, cherry tomatoes, mixed olives & bocconcini salad                        | 32.0  |
| Chilli Prawns<br>cooked with shallots, garlic, chilli & napoli sauce served on a bed of rice with mixed leaf, cherry tomatoes, mixed olives & bocconcini salad   | 33.0  |
| Garlic Prawns<br>cooked in a classic style with extra virgin olive oil, garlic, parsley, shallots brandy cream sauce served on a bed of rice with mixed leaf, cherry tomatoes, mixed olives & bocconcini salad | 33.0  |
| Barramundi Fillet<br>barramundi fillet served with lemon butter burre blanc, potatoes & a mixed leaf, cherry tomatoes, mixed olives & bocconcini salad   | 35.0  |
| Seafood Trio Grill<br>fresh fish, prawns & moreton bay bugs with aioli sauce served with mixed leaf, cherry tomatoes, mixed olives, bocconcini salad & fat chips   | 58.0  |
| Seafood Platter for two<br>fresh fish fillet, oysters natural & kilpatrick, grilled prawns, moreton bay bugs, smoked salmon, fried calamari & chilli mussels served with chips & salad                         | 150.0 |
| Coral Trout<br>trout fillet served with avocado & a king prawn finished with hollandaise sauce on top with broccolini & roasted potatoes   | 42.0  |
| Seafood Ravioli<br>mixture of prawns, mussels, fish, & calamari in a creamy white wine & garlic sauce in an open ravioli   | 42.0  |
| Moreton bugs<br>six marinated grilled bugs served with salad and chip  | 40.0  |

## Meat Dishes - Piatti di Carne

(all dishes served with seasonal vegetables & italian rosemary potatoes)

### Scaloppine

crumbed tender veal medallions served with your choice of;

|  |      |
|--|------|
| Funghi<br>mushroom, shallot, cream & white wine sauce  | 35.0 |
| Saltimbocca<br>prosciutto & sage cooked in white wine  | 37.0 |
| Gamberi<br>in a brandy cream sauce with prawns, garlic & shallots  | 44.0 |
| Veal Parmigiana<br>crumbed tender veal topped with ham, tasty cheese & homemade napoli sauce   | 35.0 |
| Chicken Parmigiana<br>crumbed breast of chicken topped with ham, tasty cheese & homemade napoli sauce  | 32.0 |
| Chicken Breast<br>prosciutto wrapped chicken breast stuffed with provolone cheese & herbs served with a creamy garlic, shallots & white wine sauce | 36.0 |

## Meat Dishes - Piatti di Carne

(all dishes served with seasonal vegetables & italian rosemary potatoes)

### Black Angus Rump 350g

grilled to your liking with your choice of;

|  |      |
|--|------|
| Funghi<br>mushroom, shallot, cream & white wine sauce  | 35.0 |
| Steak al Pepe Verde<br>with green peppercorns, cream & cognac sauce  | 35.0 |
| Steak Diane<br>with onions, garlic & worcestershire sauce brandy & cream   | 35.0 |
| Steak Gamberi<br>brandy cream sauce with prawns  | 41.0 |
| Reef & Beef<br>with prawns, moreton bay bug, & brandy in a creamy shallot & garlic sauce   | 45.5 |
| Ribs & Rump<br>200 gram rump steak with half a pork ribs served with sweet potatoes & onion rings with choices of your own steak sauce | 42.0 |

## Meat Dishes - Piatti di Carn

(all dishes served with seasonal vegetables & italian rosemary potatoes)

### Eye Fillet Steak 250g

grilled to your liking with your choice of;

|  |      |
|--|------|
| Fillet Mignon<br>wrapped in bacon & crowned with mushroom sauce                          | 42.0 |
| Funghi<br>mushroom, shallot, cream & white wine sauce                                    | 42.0 |
| Steak al Pepe Verde<br>with green peppercorns, cream & cognac sauce                      | 42.0 |
| Steak Diane<br>with onions, garlic & Worcestershire sauce brandy & cream                 | 42.0 |
| Steak Gamberi<br>brandy cream sauce with prawns  | 48.0 |
| Reef & Beef<br>with prawns, moreton bay bug, & brandy in a creamy shallot & garlic sauce | 54.0 |