

Mano Mano

HANDMADE PASTA



ANTIPASTO 前菜

We suggest 3 dishes to share between two
建議兩位客人共享三款菜式

Focaccia (V) 50

Olives & oil
意大利香草麵包 配橄欖及橄欖油

Bruschetta (V) 90

Tomato & garlic on sourdough
意式烤麵包、番茄及大蒜配酸種麵包

Bruschetta Australia (V) 100

Smashed avocado & Dukkah
澳式烤麵包 配牛油果蓉及杜卡香料

Arancini

(3 pieces) (每份三粒) 90
Squid ink & mozzarella
意式燉飯球、墨魚汁、意大利水牛芝士

Meatballs

(3 pieces) (每份三粒) 90
Beef & spicy Nduja, tomato, parmesan & basil
香烤牛肉丸、香辣肉醬、番茄及羅勒

Prosciutto Grissini 70

Bread sticks wrapped in San Daniele ham
意式火腿麵包棒、意大利聖丹尼爾火腿

Crocchetta (V)

(3 pieces) (每份三件) 90
Mushroom croquettes & truffled mayo
蘑菇炸丸子及黑松露蛋黃醬

SIGNATURE ANTIPASTO 特色前菜

Tartaro 135

Beef tartare, egg yolk & crisps
牛肉他他 配蛋黃及脆片

Prosciutto

Parma ham, 100g, 24 month, Antica Corte
Pallavicina 160
24個月意大利巴馬火腿 100克
or
San Daniele ham, 100g, 14 month 100
14個月聖丹尼爾火腿 100克

Carpaccio 130

Pumpkin, hazelnuts & ricotta
意式生牛肉薄片 配南瓜、榛子及ricotta芝士

Burrata (V) 130

Roast zucchini, olive & macadamia
水牛芝士、烤意大利青瓜、橄欖及夏威夷果仁

HANDMADE FRESH PASTA 意粉

Caserecce 135

Puttanesca – capers, anchovies, onion, roast garlic, parsley & oregano
番茄橄欖煙斗粉、鯷魚番茄醬、酸豆、烤大蒜、番茜及牛至

Gnocchi Roma 160

Semolina flour gnocchi baked with red wine pork trotter & 'Cotechino' sausage
意式薯仔丸子、紅酒豬手及意大利肉腸

Spaghetti Carbonara 145

Guanciale, parmesan, garlic, cracked pepper & yolk
卡邦尼意粉、意大利火腿、巴馬臣芝士、大蒜、胡椒碎及蛋黃

Gnudi Gnocchi (V) 150

Ricotta dumplings, macadamia pesto & smoked ricotta
Ricotta芝士丸子、堅果醬及煙薰ricotta芝士

Maccheroni 155

Lamb shoulder gremolata & hazelnuts
羊肩通心粉配意式香草醬及榛子

Orecchiette (V) 130

Arrabiata – tomatoes, chilli, onion, basil, garlic & olio
香辣茄醬貓耳朵意粉、番茄、辣椒、洋蔥、羅勒、大蒜及橄欖油



CHEF'S FAVOURITE PASTA 主廚推薦

Pappardelle 170

Rich ox cheek ragu
牛面頰肉醬闊條麵

Tortellini 180

Prawn mousse, mustard, parsnip chips & crustacean oil
意大利小雲吞 配大蝦慕斯、芥末歐洲蘿蔔脆片及甲殼類油

Linguine Vongole 165

Clams, chilli, garlic & parsley
蜆肉扁意粉、蜆、辣椒、大蒜及番茜

Risotto 220

Saffron, fennel & Italian red prawns
意大利燉飯 配番紅花、茴香及西班牙紅蝦

INSALATA & LA ZUPPA

沙律及湯

Verde (V) 110

Green beans, leaves & olive dressing
青豆雜菜沙律 配橄欖醬

Panzanella (V) 120

Chopped salad of onions, tomato, cucumbers, basil, black pepper & bread
意式麵包沙律、洋蔥、番茄、青瓜、羅勒、黑胡椒及麵包

Stracciatella 90

“Egg drop soup” chicken, parmesan, parsley, spinach & egg
雞肉蛋湯、巴馬臣芝士、番茜、菠菜及雞蛋



PRINCIPALE 精選主菜

Tagliata Di Manzo 390

Australian 2GR grade 7 full blood Wagyu rump steak, arugula, rosemary & parmesan
澳洲和牛後腿肉牛扒、火箭菜、迷迭香及巴馬臣芝士

Whole Roasted Chicken (allow 35 minutes) 320

Brined and roasted chicken served whole with herbs
鹽漬烤全雞 配香草 (製作需時35分鐘)

Lamb Caponata 260

Slow roasted lamb leg, eggplant, peppers, olives & capers
慢烤小羊腿 配茄子、燈籠椒、橄欖及酸豆

Veal Parmigiana 250

Breaded loin of veal, tomato sauce & grilled mozzarella
香烤小牛肉、番茄醬及烤水牛芝士

Suckling Pig (allow 35 minutes) 300

Crisp skin with Mostarda di Frutta dressing & pistachio's
脆皮乳豬、芥末糖漬水果醬、開心果 (製作需時35分鐘)

Add hand cut fat chips to any principale +45

任何主菜加配厚切薯條



DOLCE 甜品

Tiramisu 75

Lady finger, espresso, mascarpone & chocolate
提拉米蘇 | 手指餅乾、濃縮咖啡、意式軟芝士及朱古力

Panna Cotta 75

Strawberry, vanilla cream & candied nuts
意式奶凍 | 配士多啤梨、雲尼拿忌廉及糖漬果仁

Arborio Pudding 75

Vanilla rice, cherry curd & macadamia cracker
意式米布甸配雲尼拿 | 車厘子凝乳及夏威夷果仁脆餅

Cannoli 75

Salted caramel cream and lemon mascarpone (2 pieces)
奶油煎餅捲 | 配海鹽焦糖忌廉及檸檬意式軟芝士 (每份兩件)

Cannoncini 65

“Italian cream horn” puff pastry & pistachio cream
忌廉牛角捲 | 意式酥皮及開心果忌廉

WINE 葡萄酒



Prosecco 意大利氣泡酒		
Alpha Zeta, NV, Prosecco Extra Dry, Veneto, Italy	70	350
Rosé 粉紅酒		
Tenuta di Corte Giacobbe, Pinot Grigio Ramato, Veneto, Italy	75	360
White 白酒		
Larry Cherubino Nitty Gritty, Pinot Grigio, Pemberton, Western AUS	75	360
Cantina San Paolo, Fiano, Campania, Italy	70	350
Brancaia Il Bianco, Sauvignon Blanc, Tuscany, Italy		500
Unico Zelo Slate Farm, Fiano, Adelaide Hills, Australia		500
Red 紅酒		
Alpha Zeta, Valpolicella, Veneto, Italy	75	360
G.D. Vajra Langhe Rosso, Piedmont, Italy	75	360
Unico Zelo "Truffle Hound", Barbera, Nebbiolo, Adelaide Hills, AUS	80	380
G.D. Vajra Dolcetto d'Alba, Piedmont, Italy		500
Brancaia Chianti Classico, Sangiovese, Tuscany, Italy		500
Unico Zelo Pastafarian, Nebbiolo, Adelaide Hills, Australia		500
Unico Zelo Pipe Dream, Nero D'avolo, Adelaide Hills, Australia		500
Dessert 甜酒		
G.D. Vajra, Moscato d'Asti (375ml) Piedmont, Italy		300

DRINKS 飲料

FRUIT TEA 果茶

Nitro Fruit Tea 氮氣果茶 all 60

Cold Brewed Persimmon Peach Tea 冷泡林柿蜜桃茶
Organic Lemon Ginger 有機檸檬薑茶

JUICE 果汁

Orange, Apple, Pineapple, Watermelon all 60

香橙、蘋果、菠蘿、西瓜

SOFT DRINKS 汽水 all 45

Soda, Sprite, Coke, Coke Zero, Ginger Ale, Yuzu

蘇打水、雪碧、可口可樂、零系可口可樂、薑汁汽水、柚子汽水

HOT TEA 熱茶 all 45

English Breakfast, Chamomile, Jasmine Green, Lemongrass & Ginger, Tie Guan Yin

英式早餐茶、洋甘菊、茉莉綠茶、香茅姜茶、鐵觀音

COFFEE 咖啡

Espresso 特濃咖啡 35

Latte 牛奶咖啡, Cappuccino 泡沫咖啡 45

Any Iced Milk Coffee 任何凍牛奶咖啡 48

Americano 黑咖啡, Double Espresso 雙份濃縮咖啡 40

Mocha 摩卡, Hot Chocolate 熱朱古力 48

Soy 轉豆奶 +5

Decaf 低因咖啡 +5



MOCKTAILS

手搖果茶 all 70

Tea Garden | Oolong Kombucha, Lavender, Lime & Capi Soda
烏龍康普茶、薰衣草、青檸及Capi蘇打水

"P.L.A.Y" | Persimmon Peach Tea, Lychee, Apple & Yuzu
林柿蜜桃茶、荔枝、蘋果及柚子

Italia Green | Green Tea, Lemon, Matcha, Cucumber & Mint
綠茶、檸檬、抹茶、青瓜及薄荷

COCKTAILS 雞尾酒 all 75

Bellini | Peach & Prosecco
水蜜桃、意大利氣泡酒

Mimosa | Fresh Orange & Prosecco
鮮橙、意大利氣泡酒

Negroni | Gin, Campari, Sweet Vermouth
軒酒、金巴利苦艾酒、甜苦艾酒

Aperol Spritz | Prosecco, Aperol, Capi Soda
意大利氣泡酒、阿佩羅利口酒、Capi蘇打水

B E E R 啤酒 all 70

Green Coast Lager 綠海岸拉格啤酒
4.5%, Byron Bay, Australia
來自澳洲拜倫灣

Stone & Wood Pale Ale 艾爾淡啤酒
4.4%, Byron Bay, Australia
來自澳洲拜倫灣

Peroni Nastro Azzurro Lager 沛羅尼拉格啤酒
5.1%, Italy 來自意大利

WATER 雞尾酒 25

Filtered Water by BELU

filtered with BRITA (100% BELU profits go to WaterAid)
BELU飲用水 (以BRITA濾芯淨化)
所有收益全數撥捐WaterAid、以協助發展中國家獲取乾淨且安全的飲用水。
Still | Sparkling Water Per Bottle
純水 | 氣泡水 每瓶

