

MANNA LOFT

ANTIPASTI

STONE BAKED FOCACCIA (ve) 14

Garlic + sundried tomatoes

PUFF BREAD (ve) 9

Pink salt

MIXED OLIVES (ve) 12

House marinated

ROASTED BEETROOT (v) 9

Goats cheese + thyme

TARAMASALATA 11

Salmon caviar + pink salt

BURRATA (v) 16

Black salt

NDUJA 14

PROSCIUTTO 12

CAPOCOLLO 12

MILANO SALAMI 12

SARDINES 16

Garlic, lemon + chilli

GRILLED BABY OCTOPUS 16

Romesco + chimichurri

YUSHENG 24

Kingfish sashimi, kaffir lime + white soy

YUKHOE 26

Beef tartare, quail egg + sesame rice crackers

SALADS

NICOISE SALAD (v) 22

Kipfler potatoes, green beans, soft egg + herb vinaigrette

BURRATA CAPRESE (v) 22

Arugula, baby tomatoes, basil + balsamic

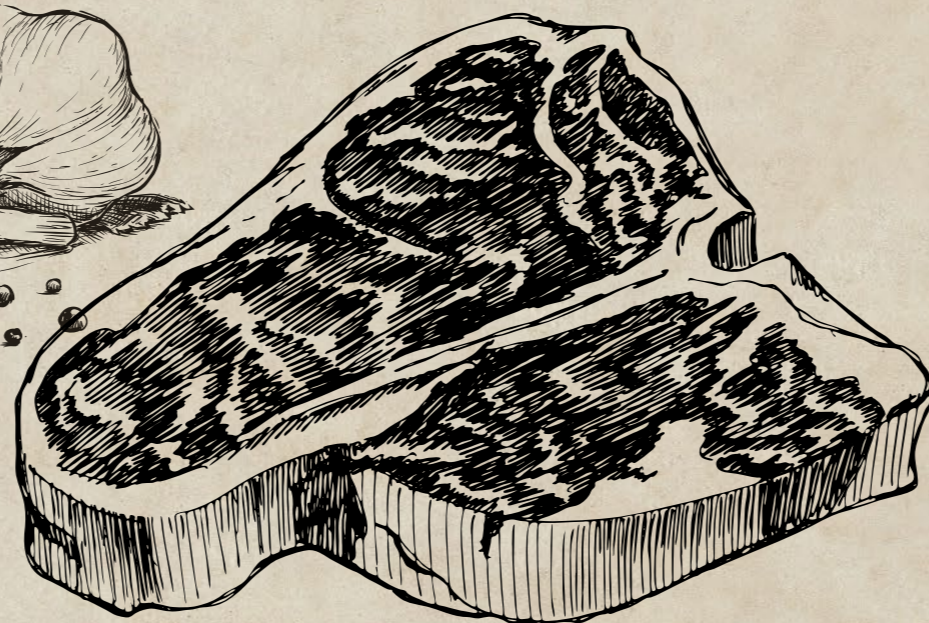
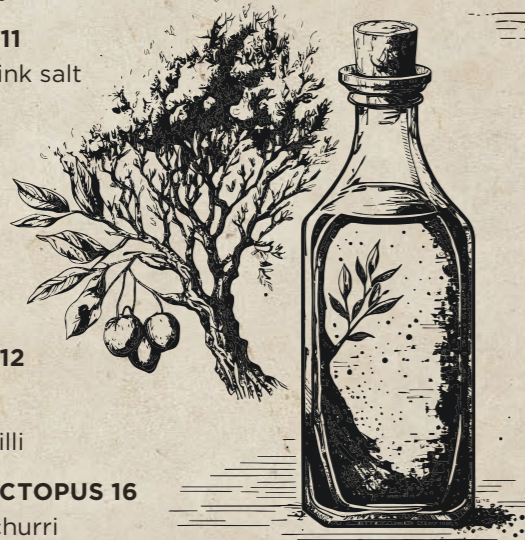
ROAST BEETROOT SALAD (v) 22

Spinach, quinoa, orange, goats cheese, walnut + red wine vinaigrette

ADD TOFU \$6

ADD GRILLED CHICKEN \$8

ADD SMOKED SALMON \$10



SHARES

CRISPY SKIN RED SNAPPER 39

Charred fioretto + pineapple salsa

SQUID INK 38

Tagliolini alle vongole

SLOW BRAISED LAMB RAGU 34

Papperdelle

CAULIFLOWER STEAK (ve) 32

Vegan pesto, green beans, currant + almond salsa

500GM RIVERINE T -BONE 59

Chimichurri + pink salt

WOOD FIRE PIZZAS

ROSSO

MARGHERITA (v) 25

San marzano, fior di latte + basil

GARLIC PRAWN 29

San marzano, chimichurri, fior di latte + arugula

SAN DANIELLE PIZZA 27

San marzano, fior di latte, basil, prosciutto, fig + arugula

PEPPERONI + HOT HONEY 27

San marzano + fior di latte

PESTO POLLO 27

San marzano, fior di latte, basil, chicken, fire roasted peppers, arugula + pesto mayo

ITALIAN PORK, SAGE + CARMELISED ONION 27

San marzano + fior di latte

BIANCO

TRUFFLE HONEY (v) 27

Roasted garlic, fior di latte, basil + pistachio

QUATRO FORMAGGI (v) 29

Roasted garlic, fior di latte, basil, gorgonzola, camembert + manchego

CARMELISED PEAR + GORGONZOLA (v) 28

Roasted garlic, fior di latte, basil + arugula

Gluten Free base available

1 METRE PIZZA 80

Upsize any pizza to 1 metre

SIDES

FRIES (v) 15

Parmesan + truffle aioli

INSALATA (ve) 14

Arugula, pine nut + raisin

GRILLED CORN COB (ve) 14

Cheddar + ranch

ROASTED KIPFLER POTATOES (v) 14

Parmesan + thyme crust

GREEN BEANS (v) 14

Lemon dill sauce

SOMETHING SWEET

LYCHEE + RASPBERRY LAYERED CAKE (v) 18

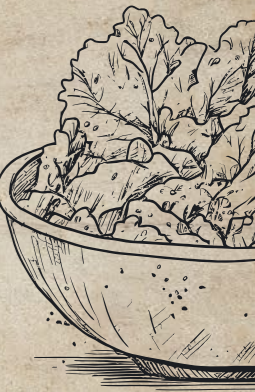
Pistachios + rosewater syrup

MOUSSE (v) 18

Chocolate + raspberry coconut pebble

FORMAGGI PLATTER (v) 26

Gorgonzola, brie, truffle pecorino, mixed nuts, honey, muscatels + lavosh



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(v) Vegetarian (ve) Vegan

MANNA LOFT

FROM THE TAP

Rotating Sydney Brewery beers and ciders on tap. Please ask us what we have pouring

FROM THE FRIDGE

SYDNEY BREWERY

CORE RANGE/SYDNEY CIDER	10
LIMITED EDITION RANGE/ AGAVE CIDER	12
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Heineken Zero	8.5
James Boags Premium Light	9.5
Great Northern Super Crisp	10
Hahn Super Dry	11
Pure Blonde	11
Peroni	12
Corona	12
Asahi	12
Balter Cerveza	12



CLASSIC COCKTAILS 21

- Espresso Martini
- Mojito
- Margarita
- Cosmo
- Old fashioned
- Lychee Martini

@mannaloft mannaloft.com.au

Manna Loft practices the responsible service of alcohol



150ml 250ml Bottle

ROSE

Dalfarras Rosato Rosé			50
<i>Central VIC</i>			
Turkey Flat Rosé	14	24	67
<i>Barossa Valley, SA</i>			
Domaine Royal de Jarras	16	26	73
Pink Flamingo BIO Rosé			
<i>Languedoc, FR</i>			

RED

Zilzie BTW Shiraz	10	18	46
<i>Murray Darling, SE Australia</i>			
Woodstock Deep Hands Shiraz			48
<i>McLaren Vale, SA</i>			
Torbreck Woodcutter's Shiraz	16	27	78
<i>Barossa Valley, SA</i>			
Sons of Eden Kennedy GSM	14	23	65
<i>Barossa, SA</i>			
Rymill The Yearling Cabernet Sauvignon			46
<i>Coonawarra, SA</i>			
Wynns The Gables Cabernet Sauvignon	13	22	62
<i>Coonawarra, SA</i>			
Pikes Rising Ground Cabernet Franc			70
<i>Clare Valley, SA</i>			
Underground Pinot Noir			58
<i>Mornington Peninsula, VIC</i>			
Luna Estate Pinot Noir	15	25	70
<i>Martinborough, NZ</i>			
Castello di Corbara	12	20	54
Campo della Fiera Sangiovese			
<i>Umbria, IT</i>			
Elvarado Tempranillo	11	19	55
<i>McLaren Vale, SA</i>			
Santa Ana Homage Malbec			45
<i>Mendoza, ARG</i>			



150ml 250ml Bottle

BUBBLES

NV Zilzie BTW Sparkling	10		48
<i>Murray Darling, SE Australia</i>			
NV Dal Zotto Pucino Prosecco	12		58
<i>King Valley, VIC</i>			
NV The Lane Lois Blanc de Blanc	15		72
<i>Adelaide Hills, SA</i>			
NV Mumm, Marlborough Sparkling			80
<i>Marlborough, NZ</i>			
NV De Saint Gall Premier Cru Champagne			148
<i>Champagne, FR</i>			
Perrier Jouet Grand Brut			175
<i>Champagne, FR</i>			

WHITE

Zilzie BTW Sauvignon Blanc	10	18	46
<i>Murray Darling, SE Australia</i>			
Yealands Petal & Stem Sauvignon Blanc	11	19	52
<i>Marlborough, NZ</i>			
Pertaringa Scarecrow Sauvignon Blanc			58
<i>Adelaide Hills, SA</i>			
Shaw + Smith Sauvignon Blanc			84
<i>Adelaide Hills, SA</i>			
Laneway Chardonnay			48
<i>Central Victoria</i>			
Ross Hill Maya Chardonnay	14	24	67
<i>Orange, NSW</i>			
Mount Langi Ghiran Billi Billi Pinot Gris	12	20	56
<i>Grampians, VIC</i>			
Nick Spencer Hilltops Pinot Gris			70
<i>Gundagai, NSW</i>			
Casa Lunardi Pinot Grigio			50
<i>Veneto, IT</i>			
Dal Zotto Pinot Grigio	13	21	62
<i>King Valley, VIC</i>			
Sons of Eden Freya Riesling	14	22	66
<i>Eden Valley, SA</i>			
Torbreck Woodcutter's Semillon			68
<i>Barossa Valley, SA</i>			
NV Fiore Moscato	12	20	56
<i>SE Australia</i>			