



# Hugoboss

MANLY

GROUP BOOKINGS & EVENTS



# About

Hugos Manly has been the go-to destination for locals and a favourite for interstate and overseas visitors for over 15 years.

Extraordinary views, great food, playful cocktails and friendly service blends seamlessly with timeless décor to create an atmosphere that is quintessentially Hugos.

Step off the sand and into the bar or settle in on the deck for a beautiful sunset dinner.



# \$90pp Pizza Menu

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Hugos classic tasting plates, followed by a selection of our award winning pizzas & sides with dessert to finish.

Menus are subject to seasonal changes

## TASTING PLATES

(to share)

Fresh fig salad with prosciutto, buffalo mozzarella DOC,  
rocket & apple balsamic dressing  
Italian meatballs baked with tomato sauce & shaved parmesan  
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing  
Fried calamari with rocket, chilli sea salt & house-made tartare sauce

### **\*Vegetarian option on request**

Roasted cauliflower with harissa marinade, pickled carrots, radish, raisins,  
miso dressing, carrot purée, nut & seed mix (VE, GF)

## PIZZA

(to share)

**Lamb** - slow roasted lamb with feta, Sicilian olives, capsicum,  
rocket, red onion, garlic & chilli, tomato base

**Fig** - fresh figs with pancetta, gorgonzola, Roma tomato, basil, rocket  
& apple balsamic dressing, tomato base

**Prawn** - marinated chilli prawns with roasted capsicum, Roma tomato  
& salsa verde, tomato base

**Mushroom** - garlic roasted field mushrooms, taleggio, caramelised onions  
& basil, goat's curd & mascarpone base (V)

**Pepperoni** - La Boqueria pepperoni with Roma tomato, mint  
& bocconcini mozzarella, tomato base

\*All pizzas are available gluten free & vegetarian options on request

## SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette  
Chips with Hugos tomato relish & truffle aioli

## DESSERT

(served alternately)

Tiramisu - Layers of coffee soaked lady finger biscuits, mascarpone cream  
Chocolate mousse cake - Raspberry sauce, hazelnut praline, raspberry sorbet

# \$120pp Menu

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A selection of our favourite dishes, served to share.

Menus are subject to seasonal changes

## ENTRÉE

(to share)

Garlic pizza – sea salt, rosemary, extra virgin olive oil, buffalo mozzarella  
Burrata with eggplant caponata, pine nuts, fresh herbs, pane carasau, green oil  
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing  
Fried calamari with rocket, chilli sea salt & house-made tartare sauce

### **\*Vegetarian entrée on request**

Roasted cauliflower with harissa marinade, pickled carrots, radish, raisins, miso dressing, carrot purée, nut & seed mix (VE, GF)

## MAINS

(to share)

Tuna ceviche with a warm salad of rocket, snow peas, broccolini, chilli, capers, garlic, parmesan, lemon, black olive (GF)  
Spaghettini pasta, Queensland Spanner crab, sun-dried tomatoes, chilli, garlic, coriander & eschalot  
Sirloin steak 240gm marble score 5+ served with red wine jus

## SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette  
Chips with Hugos tomato relish & truffle aioli

## DESSERT

(served alternately)

Tiramisu - Layers of coffee soaked lady finger biscuits, mascarpone cream  
Chocolate mousse cake – Raspberry sauce, hazelnut praline, raspberry sorbet

# \$140pp Menu

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Enjoy our renowned seafood tasting plate designed to share, followed by a main course & dessert, served alternatively.

Menus are subject to seasonal changes

## SEAFOOD TASTING PLATE

(to share)

Sydney rock oysters with vermouth & eschalot vinaigrette  
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing  
King prawns butterflied & grilled with chilli & garlic butter (GF)  
Fried calamari with rocket, chilli sea salt & house-made tartare sauce

### **\*Vegetarian Entrée on Request**

Roasted cauliflower with harissa marinade, pickled carrots, radish, raisins, miso dressing, carrot purée, nut & seed mix (VE, GF)

## MAINS

(served alternately)

Crispy skin barramundi, sweet potato & ginger mash  
with coconut, chilli & lime sauce  
Sirloin steak 240gm marble score 5+ served with red wine jus

### **\*Vegetarian main course on request**

Potato gnocchi with cashew nut purée, mixed mushrooms, rainbow chard, marinated feta, Jerusalem artichoke chips (V, GF)

## SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette  
Chips with Hugos tomato relish & truffle aioli

## DESSERT

(served alternately)

Tiramisu – Layers of coffee soaked lady finger biscuits, mascarpone cream  
Chocolate mousse cake – Raspberry sauce, hazelnut praline, raspberry sorbet







# Terms & Conditions

## Payment & Confirmation

To secure your booking, valid credit card details must be provided at the time of confirmation. No charges will be made unless specified; this serves as a security hold.

Final guest numbers and event details must be confirmed 48 hours before the event.

Hugo's Manly reserves the right to charge for the final confirmed guest count unless adequate notice is given for reductions.

Cancellation policy: 50% of the total cost may be charged if cancellation occurs within one week of the event.

## Surcharges

10% gratuity for groups of 8+ Monday–Friday  
10% surcharge on Saturdays and Sundays  
15% surcharge on public holidays

## Credit Card Fees

MasterCard, Visa & Amex Credit – 1.30%

MasterCard Debit & Visa Debit – 1.0%

Diners – 1.7%

UnionPay Credit – 1.8% | UnionPay Debit – 0.8%

All prices include GST.

## Booking Information

Please note, 2:30pm bookings may be delayed due to overlap with earlier sittings.

While we will make every effort to honour seating preferences, management reserves the right to reallocate seating as needed without notice.

## Menu & Beverage Details

Set menus are required for groups of 9 or more.

Our menus & kitchens contain food allergens & handle ingredients including all known allergens.

Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.

## Children

\$55 kids set menu available for ages 5–10

Small meal options available for younger children (please advise in advance)

High chairs and baby change facilities are available—please request as needed

Menu changes: Our set menus are subject to seasonal updates.

BYO food and beverages are not permitted.

## Cakes & Decorations

You are welcome to bring a celebration cake.

Please notify us in advance so we can store it appropriately.

## Cakeage Fees

Cake: \$5.00 per person

Cupcakes: \$2.50 per person

Ice cream is available at no additional charge

## Decorations

Please inform us of any decorative plans.

Confetti, glitter, and party poppers are not allowed.

## Event Conduct

Guests aged 18 to 21 must carry valid photo ID at all times.

Dress Code: Smart casual attire. Shoes must be worn. No singlets permitted.

All events must comply with venue policies and state regulations.

Smoking is prohibited inside the restaurant.

Clients are liable for the conduct of their guests and any resulting damage. Any costs incurred will be invoiced directly.

## Venue Rights & Responsibilities

Hugo's Manly is not liable for loss or damage to personal property belonging to clients or guests.

We reserve the right to remove any individuals deemed disruptive or inappropriate.

The venue may cancel your event if:

The venue or part of it becomes unavailable due to unforeseen circumstances

The client becomes insolvent or enters legal proceedings

The nature of the event risks the venue's reputation

Deposits or payments are not received by the agreed deadlines

## Responsible Service of Alcohol

Hugo's Management and staff strictly adhere to State Licensing Laws and the Responsible Service of Alcohol policy. Service will be refused to any guest deemed intoxicated or underage.



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## OPEN 6 DAYS

Lunch: Tuesday - Friday  
from 12pm

Lunch: Saturday - Sunday  
from 11:30am

Dinner: Tuesday - Sunday  
until late