
Hugos
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.





$110pp Pizza Menu

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

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 (M)

Fried calamari with chilli sea salt & house-made tartare sauce (I)

***Vegetarian option on request**

Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney, pickled carrot salad, toasted nuts (VE, GF)

PIZZA

(to share)

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

Prawn - marinated chilli prawns with roasted capsicum, Roma tomato & salsa verde, tomato base (I)

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

Rocket & radicchio salad, Parmesan, red wine vinaigrette (V, GF)

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

(A) seafood is from Australia, (I) seafood is imported, (M) seafood is of mixed origin

$140pp Menu

Start with our tasting plate designed to share,
followed by a main course & dessert, served alternately

TASTING PLATE

(to share)

Fried calamari with chilli sea salt & house-made tartare sauce (I)
Italian meatballs baked with tomato sauce & shaved parmesan
Burrata, capsicum & walnut dip, radicchio, green oil, toasted pumpkin seeds, toasted ciabatta (V)
Fresh fig salad with prosciutto, buffalo mozzarella DOC, rocket & apple balsamic dressing

***Vegetarian entrée on request**
Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney, pickled carrot salad, toasted nuts (VE, GF)

MAINS

(served alternately)

Crispy skin barramundi, sweet potato & ginger mash with coconut, chilli & lime sauce (A)
Roast chicken breast, onion puree, braised lentils, kale, chicken dashi butter, pickled kohlrabi, green oil

***Vegetarian main course on request**
Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach, saba vinegar glaze, artichoke chips (V, GF)

SIDES

Rocket & radicchio salad, Parmesan, red wine vinaigrette (V, GF)
Chips with Hugos tomato relish & truffle aioli

DESSERT

(served alternately)

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

(A) seafood is from Australia, (I) seafood is imported, (M) seafood is of mixed origin

$160pp Menu

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

SEAFOOD TASTING PLATE

(to share)

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

***Vegetarian entrée on request**
Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney, pickled carrot salad, toasted nuts (VE, GF)

MAINS

(served alternately)

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

***Vegetarian main course on request**
Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach, saba vinegar glaze, artichoke chips (V, GF)

SIDES

Rocket & radicchio salad, Parmesan, red wine vinaigrette (V, GF)
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

(A) seafood is from Australia, (I) seafood is imported, (M) seafood is of mixed origin

Standard Beverage Package

$100PP | 3HR DURATION

Beverage package must be taken by all guests

SPARKLING

NV Villa Fresco Prosecco

ROSÉ

2023 Rameau D'or Petit Amour Rosé

WHITE

2024 Babo Pinot Grigio

2024 Voyager Estate 'Coastal' Chardonnay

RED

2024 Airlie Bank Pinot Noir

BEER + CIDER

Felons Crisp Lager (4.2%)

Felons Japanese Rice Lager (4.2%)

Felons Australian Pale Ale (5%)

Asahi Super Dry (5%)

Peroni Nastro Azzurro (5%)

Brookvale Union Ginger Beer (4%)

Bilpin Apple Cider (4.7%)

NON ALC.

PERONI (0.0%)

SELECTION OF JUICE, SOFT DRINK

Premium Beverage Package

$130 | 3HR DURATION

Beverage package must be taken by all guests

SPARKLING

NV Domaine Chandon Brut

ROSÉ

2024 Maison Saint AIX Rosé

WHITE

2023 Peregrine Pinot Gris

2023 Christophe Patrice Chardonnay

RED

2024 Craggy Range Pinot Noir

2021 Warramate Cabernet Merlot Malbec

BEER + CIDER

Felons Crisp Lager (4.2%)

Felons Japanese Rice Lager (4.2%)

Felons Australian Pale Ale (5%)

Asahi Super Dry (5%)

Peroni Nastro Azzurro (5%)

Brookvale Union Ginger Beer (4%)

Bilpin Apple Cider (4.7%)

NON ALC.

PERONI (0.0%)

SELECTION OF JUICE, SOFT DRINK

Beverage packages are available for groups of 20 guests or more.


NO SMOKING






Oliver





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

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.

Children

$35 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 & Beverage Details

Set menus are required for groups of 10 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.

Menus are subject to seasonal changes.

BYO food and beverages are not permitted.

Cakes

You are welcome to bring a celebration cake. Please notify us in advance so we can store it appropriately.

Cakeage fees are as follows:
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.



Hugos
MANLY

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EAST ESPLANADE
MANLY NSW 2095

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EMAIL

manly.reception@hugosmanly.com.au

OPEN 7 DAYS

Monday - Friday
12pm - late

Saturday - Sunday
11:30am - late