

Manta function menu 1

\$78.00 per guest

Jan - Oct : Monday – Sunday
Nov - Dec : Monday - Thursday

Organic sourdough & flat bread

Seasoned with black pepper, fennel seed, oregano, sea salt

Served with olives, Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

Entrée

Share plate consisting of:

Iberico Jamon, hand-made grissini

Fried southern calamari, chilli salt, lemon zest, parsley, roasted garlic aioli

House smoked king salmon, horseradish, mâche

Pumpkin, pinenut, goat's cheese arancini, brown butter and roasted almond aioli, sage

Main

King George whiting, pan-fried sourdough crumbed fillets, kipfler potatoes, preserved lemon, aioli and cornichons

Crisp skin 'ora' king salmon, cauliflower, sorrel, pine nuts, tomato, capers, Alaskan king crab meat

Oven roasted barramundi, carrot & cumin purée, green peas, jamon vinaigrette

Char-grilled cape grim sirloin, truffled potato galette, watercress, aged balsamic

Spaghettoni of swiss brown mushrooms, green peas, parmesan, truffle oil

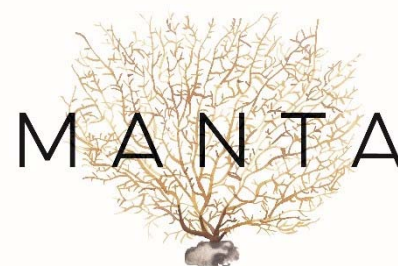
All mains served with a mixed leaf salad and hand cut chips

Followed by

Selection of petit fours

Sample Menus – Subject to seasonal change and availability

Please inform your waiter if you have any food allergies



Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Manta function menu 2

\$88.00 per guest

Jan - Oct : Monday – Sunday
Nov - Dec : Monday – Thursday

Organic sourdough & flat bread

Seasoned with black pepper, fennel seed, oregano, sea salt

Served with olives, Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

Entrée

Share plate consisting of:

Iberico Jamon, hand-made grissini

Fried southern calamari, chilli salt, lemon zest, parsley, roasted garlic aioli

House smoked king salmon, horseradish, mâche

Pumpkin, pinenut, goat's cheese arancini, brown butter and roasted almond aioli, sage

Main

King George whiting, pan-fried sourdough crumbed fillets, kipfler potatoes, preserved lemon, aioli and cornichons

Crisp skin 'ora' king salmon, cauliflower, sorrel, pine nuts, tomato, capers, Alaskan king crab meat

Oven roasted barramundi, carrot & cumin purée, green peas, jamon vinaigrette

Char-grilled cape grim sirloin, truffled potato galette, watercress, aged balsamic

Spaghettoni of swiss brown mushrooms, green peas, parmesan, truffle oil

All mains served with a mixed leaf salad and hand cut chips

Dessert

Dessert tasting platter

Sample Menus – Subject to seasonal change and availability

Please inform your waiter if you have any food allergies



Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Manta Function Menu 3

\$98.00 per guest

Organic sourdough & flat bread

Seasoned with black pepper, fennel seed, oregano, sea salt

Served with olives, Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

Entrée

Share plate consisting of:

Iberico Jamon, hand-made grissini

Fried southern calamari, chilli salt, lemon zest, parsley, roasted garlic aioli

House smoked king salmon, horseradish, mâche

Pumpkin, pinenut, goat's cheese arancini, brown butter & roasted almond aioli, sage

Main

King George whiting, pan-fried sourdough crumbed fillets, kipfler potatoes, preserved lemon, aioli and cornichons

Crisp skin 'ora' king salmon, cauliflower, sorrel, pine nuts, tomato, capers, Alaskan king crab meat

Oven roasted barramundi, carrot & cumin purée, green peas, jamon vinaigrette

Char-grilled cape grim sirloin, truffled potato galette, watercress, aged balsamic

Spaghettini of swiss brown mushrooms, green peas, parmesan, truffle oil

All mains served with a mixed leaf salad and hand cut chips

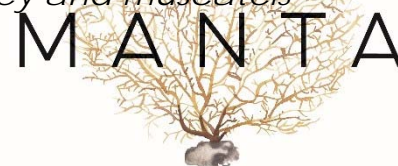
Dessert

Amedei dark chocolate fondant, orange and hazelnut salad, Guinness ice-cream

Deconstructed apple & pear tart, almond crumb, spiced ice-cream

Pavlova – Mandarin, passion fruit, lemon curd, chantilly cream, strawberry sorbet

A selection of local and imported cheese, lavosh, fig chutney and muscatels



Sample Menus – Subject to seasonal change and availability

Please inform your waiter if you have any food allergies

Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Manta Function Menu 4

\$108.00 per guest

Organic sourdough & flat bread

Seasoned with black pepper, fennel seed, oregano, sea salt

Served with olives, Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

Entrée

Selection of freshly shucked Sydney rock oysters natural

Fried southern calamari, black garlic aioli, pickled fennel, chilli salt, mâche

House smoked king salmon, fennel, apple, celeriac, citrus aioli

Baby octopus, smoked tomato, goats milk feta, chilli, garlic, fregola, oregano, Pedro Ximénez

Taglierini of Alaskan king crab meat, chilli, garlic, white wine, grape tomato, baby basil

Main

King George whiting, pan-fried sourdough crumbed fillets, kipfler potatoes, preserved lemon, aioli and cornichons

Crisp skin 'ora' king salmon, cauliflower, sorrel, pine nuts, tomato, capers, Alaskan king crab meat

Oven roasted barramundi, carrot & cumin purée, green peas, jamon vinaigrette

Char-grilled cape grim sirloin, truffled potato galette, watercress, aged balsamic

Spaghettoni of swiss brown mushrooms, green peas, parmesan, truffle oil

All mains served with a mixed leaf salad and hand cut chips

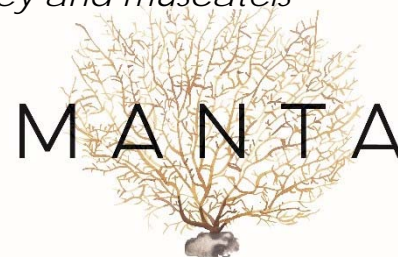
Dessert

Amedei dark chocolate fondant, orange and hazelnut salad, Guinness ice-cream

Deconstructed apple & pear tart, almond crumb, spiced ice-cream

Pavlova – Mandarin, passion fruit, lemon curd, chantilly cream, strawberry sorbet

A selection of local and imported cheese, lavosh, fig chutney and muscatels



Sample Menus – Subject to seasonal change and availability

Please inform your waiter if you have any food allergies

Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Canapés \$4

Freshly shucked oysters natural
King salmon tartare, lemon oil, baby celery and crème fraîche
Goats cheese tartlet, semi-dried grape tomatoes and caramelised eschallots
Crostini, vine ripened tomato, basil and garlic
Pumpkin, goat's cheese and pine nut arancini
Seared beef fillet, truffle mustard aioli and rocket
Handmade grissini with san daniele prosciutto

Canapés \$6

Grilled king prawns, sage and pancetta
Lemon and pepper seared yellow fin tuna
Mini crystal bay prawn, avocado mousse cocktail
Atlantic scallop, pancetta and sage
King prawn, pea puree and filo pastry
Mini wagyu burgers
Lamb shank, pea and gremolata pie
Alaskan king crab, cocktail sandwiches, cress leaves and spicy cocktail sauce

Substantial Canapés \$8

Herb and parmesan crusted Suffolk lamb cutlets
Sicilian style swordfish skewers, rosemary and lemon
A risotto of blue swimmer crab meat, green peas and white truffle butter
Fried Clarence river calamari, roasted garlic and olive oil aioli
Rigatoni, braised lamb shank meat, marjoram and lemon
Fish and chips - crumbed King George whiting, hand cut fries, preserved lemon aioli

Dessert Canapés \$4

Lemon meringue pie
Dark chocolate mousse cones, fresh raspberries
Seasonal sorbets cups
Strawberry & Grand Marnier panacotta
Bouche d'Affinois with muscatel

