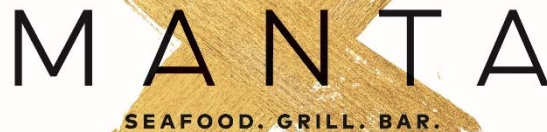


Sample Menu
Subject to availability



MANTA
SEAFOOD. GRILL. BAR.

Two Course Lunch \$55

Three Course Lunch \$65

Includes a glass of house selected white or red wine

Entrée

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

Spaghetti of prawn, chilli, garlic, grape tomato, white wine, parsley

Salad of wagyu bresaola, oven roasted tomato, goat milk feta, watercress, balsamic

Main

Baby snapper fillet, cauliflower purée, spring onion, hazelnuts, white balsamic

Oven roasted Cone Bay barramundi, carrot & cumin purée, green peas, jamón vinaigrette

Sourdough crumbed King George whiting, kipfler potatoes, aioli, preserved lemon, honey dill mustard vinaigrette

Dessert

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

Pavlova, mandarin, passion fruit, lemon curd, chantilly cream, strawberry sorbet

Selection of local and imported cheese, grissini and lavosh

Sides

Chips	12
Manta ' angel ' chips, truffle, parmesan	19.5
Steamed spring vegetables, chilli, garlic our olive oil, lemon	12
Roasted Swiss brown mushrooms, hazelnuts, butter, thyme	15
Seasonal lettuce, Spanish onion, basil, mustard, lime, palm sugar vinaigrette	12
Char-grilled green asparagus, buffalo mozzarella, capers, mint, preserved lemon, pine nuts	15
Shaved savoy cabbage, grated parmesan, Caratello balsamic, parsley	13

A 10% surcharge applies to Sundays and Public Holidays, Please inform your waiter if you have any food allergies