



M A N T A

## *Autumn Casual Dining Menu*

*Available Monday-Sunday Lunch & Dinner*

<i>2 Courses (Entrée &amp; Main)</i>	<i>55</i>
<i>3 Courses (Entrée, Main &amp; Dessert)</i>	<i>65</i>

### **Entrée**

House smoked ocean trout belly, yuzu aioli, baby herbs, lemon

Pumpkin, pine nut, goats cheese arancini, brown butter & roasted almond aioli, sage

### **Main**

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

Oven roasted Cone Bay Barramundi, sweetcorn, green peas, jamón crumb

Pinnacle Dry Aged Flat Iron, caramelised onion purée, king brown mushrooms, watercress (220g grass fed, 28 days dry aged, marble score 2+, NSW)

### **Dessert**

Pavlova - Lemon curd, passionfruit, strawberry, chantilly cream, strawberry sorbet

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

### **Sides**

Hand cut chips	12
Steamed beans, chilli, garlic our olive oil, lemon	12
Seasonal lettuce, Spanish onion, basil, mustard, lime, palm sugar vinaigrette	12
Shaved savoy cabbage, grated parmesan, Caratello balsamic, parsley	13
Roasted Swiss brown mushrooms, hazelnuts, butter, thyme	15
Heirloom tomatoes, buffalo mozzarella, capers, baby basil, olive oil	17
Manta 'angel' chips, truffle, parmesan	19.5

Booking for this menu is essential.

Sample Menu. Items may be subject to change due to seasonal availability.

March 2017