

Manta group menu 1

\$85.00 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 Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

Entrée

Share plate consisting of:

San danielle prosciutto, hand-made grissini

Fried school prawns, chilli salt, lemon zest, parsley, roasted garlic aioli

Smoked salmon, horseradish, mâche

Pumpkin, pine nut, goats' 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

Oven roasted barramundi, sweetcorn, green peas, jamón crumb

Crisp skin Petuna ocean trout, cauliflower, broccolini, hazelnuts, white balsamic

Char-grilled cape grim sirloin, truffled potato galette, watercress, balsamic
(300g grain fed, MSA, Australian Shorthorn, marble score 2+, NSW)

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 availability



Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Manta group menu 2

\$98.00 per guest

Jan - Dec: Monday – Sunday

Organic sourdough & flat bread

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

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

Entrée

Share plate consisting of:

San daniele prosciutto, hand-made grissini

Fried school prawns, chilli salt, lemon zest, parsley, roasted garlic aioli

Smoked salmon, horseradish, mâche

Pumpkin, pine nut, goats' 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

Oven roasted barramundi, sweetcorn, green peas, jamón crumb

Crisp skin Petuna ocean trout, cauliflower, broccolini, hazelnuts, white balsamic

Char-grilled cape grim sirloin, truffled potato galette, watercress, balsamic
(300g grain fed, MSA, Australian Shorthorn, marble score 2+, NSW)

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

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

Dessert

Milk chocolate panna cotta, cocoa nib & royaltine crunch, hazelnuts, raspberry & apple powder, pear sorbet

Lemon meringue tart, crème fraîche gelato

Pavlova - Lemon curd, passion fruit, mango purée, Chantilly cream, strawberry sorbet

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

Sample Menus – Subject to seasonal availability



Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Manta group menu 2

\$108.00 per guest

Jan - Dec: Monday – Sunday

Organic sourdough & flat bread

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

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

Entrée (your choice of)

Selection of freshly shucked Sydney rock oysters natural

Fried school prawns, black garlic aioli, pickled fennel, chilli salt, mâche

Pink snapper carpaccio, green apple, spring onion, black pepper vinaigrette

Seared Atlantic scallops, butternut pumpkin, thyme, brown butter, orange

Taglierini, 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

Oven roasted barramundi, sweetcorn, green peas, jamón crumb

Crisp skin Petuna ocean trout, cauliflower, broccolini, hazelnuts, white balsamic

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

(300g grain fed, MSA, Australian Shorthorn, marble score 2+, NSW)

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

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

Dessert

Milk chocolate panna cotta, cocoa nib & royaltine crunch, hazelnuts, raspberry & apple powder, pear sorbet

Lemon meringue tart, crème fraîche gelato

Pavlova - Lemon curd, passion fruit, mango purée, Chantilly cream, strawberry sorbet

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

Sample Menus – Subject to seasonal availability

**MANTA**

Executive Chef: Daniel Hughes
Head Chef: Steve Hetherington

Group Menu Additions

Additions can be added to the menu options above.

Freshly shucked Sydney rock oysters

\$30 per half dozen or \$60 per dozen

Whole split Ballina king prawns, parsley, garlic, lemon, black pepper, butter

\$20 per guest (3 prawns)

Manta 'angel' chips with truffle oil and parmesan

\$19.50 per serving

Gladstone mud crab, lemon, garlic, herb & black pepper

\$50 per guest

Grilled tropical lobster, grape tomato, chilli, basil

\$70 per guest

Please speak with the events planner if you have any questions about these options.

Canapé Packages

Starter Package - \$15.00pp

Chef's pre-set pre dinner canapé s. 3 per person

\$50 – 3 Hour Canapé Package

Crostini, vine ripened tomato, basil and garlic

Pumpkin, goats' cheese and pine nut arancini

Seared beef fillet, truffle mustard aioli and rocket

King salmon tartare, lemon oil, baby celery and crème fraîche

Grilled king prawns, sage and pancetta

Lemon and pepper seared yellow fin tuna

Mini wagyu burgers

Alaskan king crab, cocktail sandwiches, cress leaves and spicy cocktail sauce

Herb and parmesan crusted Suffolk lamb cutlets

Fish and chips - crumbed King George whiting, hand cut fries, preserved lemon aioli

\$65 – 3 Hour Canapé Package

Freshly shucked oysters natural

King salmon tartare, lemon oil, baby celery and crème fraîche

Goats' cheese tartlet, semi-dried grape tomatoes and caramelised eschallots

Pumpkin, goats' cheese and pine nut arancini

Seared beef fillet, truffle mustard aioli and rocket

Atlantic scallop, pancetta and sage

Mini crystal bay prawn cocktail, avocado mousse

Alaskan king crab, cocktail sandwiches, cress leaves and spicy cocktail sauce

Mini wagyu burgers

Lemon and pepper seared yellow fin tuna

Fried Clarence river calamari, roasted garlic and olive oil aioli

Rigatoni, braised lamb shank meat, marjoram and lemon

Dessert options available on request