



2 COURSE

\$65 per guest

ON ARRIVAL

Organic sourdough & flat bread

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

Served with Manta's extra virgin olive oil & chickpea, pumpkin, sumac spread

ENTRÉE *to share*

Fried southern calamari (Streaky Bay, SA), yuzu aioli, spiced chilli salt, pickled fennel

Local prosciutto lemon, grissini



MAINS *to choose*

Oven roasted 'Cone Bay' barramundi, WA, Yarra valley heirloom tomatoes, pickled spanish onion, caperberries, green olive, sourdough

12 hour slow cooked grass fed beef cheek, cauliflower purée, roasted parsnips, gremolata

Spaghettoni of Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

A mixed leaf salad and chips

