



3 COURSE

\$108 per guest

ON ARRIVAL

Organic sourdough & flat bread

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

ENTRÉE *to share*

Sydney rock oysters, green apple, spring onion, & Italian white balsamic

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

Jasmine tea house smoked Alpine Salmon (Mt. Cook, NZ), yuzu aioli, baby herbs

Confit cherry truss tomato, burrata, basil, balsamic, extra virgin olive oil

Seared Canadian scallops, foie gras, pickled beetroot, cauliflower, almond, orange

MAINS *to choose*

Sourdough crumbed King George whiting, Kangaroo Island, SA, Kipfler potatoes, preserved lemon, honey dill mustard dressing

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

Pan fried 'Petuna' ocean trout (Tas), house-made red curry & coconut sauce, roasted parsnips, pearl barley, kaffir lime

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

TO FINISH

Winter Pavlova - Red and yellow poached quince, beurre noisette cream, hazelnut

Chocolate Brûlée - Sesame brittle, milk & mint sorbet Pina Colada Trifle

Lemon Myrtle Curd - Verbena anglaise, lemon sorbet, citrus tuile

Cheese tasting plate, served with lavosh, fruit and muscatels

