

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*

Prosciutto, lemon, grissini

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

Reef fish, potato & truffle croquettes, parmesan, lemon & chive aioli

MAINS *to choose*

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

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

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

Spaghettini of Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

A mixed leaf salad and chips

TO FINISH

Petit fours

