

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 choose

Hiramasa kingfish carpaccio, (Spencer Gulf, SA), green apple, spring onion, black pepper vinaigrette, sorrel

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

Seared Abrolhos Island scallops (WA), foie gras, pickled beetroot, cauliflower, almond, orange

Heirloom tomato, buffalo mozzarella, basil, balsamic, extra virgin olive oil

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

Dessert sharing plates

