



2 course \$59 (includes glass of white or red wine)

3 course \$69 (includes glass of white or red wine)

On Arrival

Organic sourdough & flat bread

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

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

Entrée

Spaghettini of king prawn, chilli, garlic, grape tomato, white wine, parsley

Fried whitebait, squid ink aioli, spiced chilli salt, pickled fennel

Beef bresaola, cherry truss tomato, buffalo mozzarella, rocket, balsamic

Main

Grilled king trout, cauliflower purée, cherry truss tomatoes, chive vinaigrette

Char-grilled swordfish, Jerusalem artichoke, Andros Island capers, lemon, 'Frantoi
Cutrera' Sicilian olive oil

Twice-cooked lamb rump, parsnip purée, balsamic Cipollini onions, jus

Dessert

Lemon meringue tart, vanilla and mascarpone cream

Coconut pavlova, blood orange & passion fruit

Cheese tasting plate, served with handmade lavosh, fig paste, fruit and muscatels

Sides

Manta hand-cut 'angel' chips, truffle, parmesan 19.5

Roasted Swiss brown & button mushrooms, Piedmont hazelnuts, butter, thyme 14

Steamed greens, chilli, garlic, our extra virgin olive oil, lemon 12

Cut cucumber, Spanish onion, iceberg, dill, mint, marinated goats milk fetta, rosé vinegar 14

Large leaf rocket, shaved fennel, green apple, 24 month parmesan, white balsamic 14

Hand-cut chips, Murray River sea salt (Sebago, Qld) 12

Potato mash, olive oil, chives 12

