



# MANTA

*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

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

Seafood spaghetti, chilli, garlic, grape tomato, white wine, parsley

Bresaola, heirloom tomato, buffalo mozzarella, rocket, hazelnuts, balsamic

## Main Course

Oven roasted 'Cone Bay' barramundi, WA, roasted sweet potato purée, asparagus, brown butter, sage, pine nuts

Pan fried 'Petuna' ocean trout, Tas, cauliflower purée, hazelnuts, broccolini, white balsamic

Char grilled grain top sirloin, sweet potato puree, broccolini, mushroom & pink peppercorn sauce

## Dessert

Summer pavlova, fresh berries, passion fruit sorbet

Chocolate tart, milk chocolate ice cream, textures of chocolate

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

## Sides

Steamed sugar snaps, spring peas, zucchini, chilli, garlic, extra virgin olive oil, lemon, ricotta salata \$12

Heirloom tomatoes, buffalo mozzarella (Italy), capers, basil

Iceberg, cucumber, Spanish onion, dill, mint, marinated goats milk fetta, rosé vinegar \$14

Large leaf rocket, shaved fennel, yellow peach, 24 month parmesan, white balsamic \$14

Sautéed mushrooms, Piedmont hazelnuts, butter, thyme \$15

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

Manta hand cut 'angel' chips, truffle, parmesan \$19.5

\*for bookings of up to 10 guests only

