

Manta Experience

Organic flat and sourdough bread
Seasoned with black pepper, fennel seeds, oregano, sea salt
Served with Manta's extra virgin olive oil and chickpea, pumpkin, sumac spread



Selection of Oysters
Served with lemon and green apple, spring onion & Italian white balsamic dressing

Raw tasting plate

NV *Veuve Clicquot Ponsardin, Brut, Champagne, France \$26*
2017 *Maverick 'Trial Hill', Biodynamic, Riesling, Eden Valley, SA \$17*



Seared 'St. Jacques' Canadian Atlantic scallops, roasted butternut pumpkin purée,
broccolini, sage, pine nuts, brown butter

Blue swimmer crab lasagne, Shark Bay, WA, Moreton Bay bug & crab bisque

2016 *Cantina Diomede 'History', Fiano, Apulia, Italy \$15*
2016 *Domaine William Fevre, Chardonnay, Chablis, France \$22*



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

Whole split king prawns, lemon, garlic, herb & black pepper

Manta hand cut 'angel' chips, truffle, parmesan

2016 *Manta 'By Farr', Chardonnay, Geelong, VIC \$18*



Autumn pavlova, Vanilla bean yoghurt, fresh figs, honeycomb, Manuka honey 2 ways

2015 *Cascinetta Vietti, Muscat à Petis Grains, Moscato D'Asti, Italy \$15*

\$98pp

(Minimum 2 people- must be ordered by the whole table)
Supplement main course for Australian grass fed meats, 1kg+ Rib on the bone

Please inform your waiter if you have any food allergies
A 10% surcharge applies to Sundays and Public Holiday