



2 COURSE

\$65 per guest

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*

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

Wagyu Bresaola lemon, grissini



MAINS *to choose*

Oven roasted 'Cone Bay' barramundi, WA, Heirloom tomatoes, pickled olives, caper berries

12 hour slow cooked grass fed beef cheek, horseradish & potato puree, roasted parsnips, gremolata

Spaghettini of Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

A mixed leaf salad and chips

