



# 3 COURSE

\$108 per guest

## ON ARRIVAL

Organic sourdough & flat bread

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

## ENTRÉE *to share*

Sydney rock oysters, green apple, spring onion, & Italian white balsamic

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

Tea smoked Alpine salmon, yellow peach, yuzu aioli, baby herbs

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

Seared Abrolhos island scallops, fois gras, pickled beetroot, cauliflower, almond, orange

## 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), red curry & coconut sauce, fragrant herbs, broccolini, kaffir lime

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

Spaghettoni of swiss brown mushrooms, broccolini, parmesan, truffle

### *accompanied with*

A mixed leaf salad and chips

## TO FINISH

Autumn Pavlova, vanilla bean yoghurt, fresh figs, honeycomb Manuka honey 2 ways

Chocolate & Cookies, Valrhona dark chocolate mousse, white chocolate & hazelnut cream, triple chocolate cookie, white chocolate snow

Crème Caramel, Brandy & Vanilla crème caramel, apple & raisin compote, almond crumble, crème fraiche ice-cream

Cheese tasting plate, served with lavosh, fruit and muscatels

